

The Lounge

APPETIZERS

- CRISPY CAULIFLOWER**  **8**
asiago cheese, chopped pine nuts, truffle oil
- CHICKEN WINGS** **13**
hot / honey garlic / barbecue / salt & pepper
- BUTTERMILK FRIED CHICKEN STRIPS**  **13**
gluten free batter served with fries and chili plum sauce
- BAKED NACHOS** **16**
crisp corn tortilla chips, jack and cheddar cheese, tomatoes, green onions, olives, guacamole, sour cream, salsa
- TUNA & AVOCADO**  **13**
sushi grade tuna served raw, spinach gomaе, sesame dressing, tempura yam
- FLATBREAD** **11**
marinara sauce, grilled zucchini and eggplant ribbons, mozzarella, tomato, fresh avocado, anchovies
- PERI-PERI GARLIC PRAWNS**  **13**
kiwi-pineapple salsa, grilled avocado, garlic toast
- CALAMARI LETTUCE CUPS**   **12**
pickled red onion, tzatziki, feta, lemon

BURGERS ETC

Your choice of fries, salad, or caesar salad. Sweet potato fries +1.

63 ACRES
PREMIUM BC BEEF

63 ACRES beef is 100% BC born and raised grassfed and grain finished without added hormones and steroids.

- 63 ACRES CHEESEBURGER** **15**
cheddar, lettuce, tomato, pickles, relish, mayo, red onion
- BEEF BOURGUIGNONNE BURGER** **18**
grilled 63 ACRES beef patty, red wine braised wild mushrooms, bacon, roasted onion aioli, swiss cheese
- AVOCADO CHICKEN BURGER** **16**
grilled chicken breast, brie, roasted tomato, fresh avocado, roasted onion aioli
- CRISPY CHICKEN BURGER** **15**
mango-jicama slaw, yuzu mayo, lettuce, tomato
- HOUSE-MADE GARDEN BURGER** **14**
made with ground mushrooms, lentils & spices, chao cheese, lettuce, tomato, pickles, onion, basil pesto
- DEEP SEA CRAB SANDWICH** **21**
crab salad, melted swiss cheese, old bay seasoning on country sourdough

SALADS

- CAESAR SALAD** **10**
chopped romaine, butter croutons, shaved parmigiana
- WARM KALE SALAD**  **13**
pan seared kale leaves, sautéed wild mushrooms, soy dressing, crispy cauliflower & chickpeas, crushed pine nuts
- MIMOSA SALAD** **13**
tossed greens, gem tomatoes, golden beets, asian pear, pickled red onion, avocado, boiled egg, crispy warm goat cheese, honey lime dressing
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- Add a protein to your salad**
+ grilled chicken: 6 + grilled salmon: 8 + sautéed prawns: 8
- PARM CHICKEN COBB SALAD** **18**
parmesan breaded chicken breast, boiled egg, shredded prosciutto, tomato, avocado, baby iceberg, house-made ranch dressing

ENTRÉES

- SPICY TUNA DON**  **17**
poke tuna, greens, avocado, radish sprouts, tomato, snap peas, cucumber, steamed rice, gochujang sauce
- RED THAI CURRY**   **19**
stir-fried chicken, prawns, snap peas, rapini, sweet peppers in a thai coconut sauce tossed in rice noodles topped with bean sprouts and fresh cilantro
vegetarian option available 14
- BEEF FORESTIERE RAGOUT** **16**
braised CAB chuck, forest mushrooms, pearl onions, celeriac mashed potatoes, grilled baguette, dried prosciutto
- STEAK FAJITAS** **18**
tender CAB strips sautéed with smoked spice, peppers, onions and cotija cheese, served with salsa verde, pico de gallo, crème fraiche, soft flour tortillas
- HALIBUT & CHIPS**  **22**
two-piece tempura batter halibut, napa cabbage slaw, yuzu mayo, fries,
one-piece 16
- STEAK SANDWICH** **24**
grilled seven-ounce new york steak, wild mushroom ragout, fries, brioche toast, truffle butter
- SMOKED MOZZARELLA RAVIOLI & PRAWNS**  **21**
tomato cream, manchego cheese, chimichurri, sautéed garlic prawns
- CHICKEN CARBONARA** **18**
tagliatelle pasta, sautéed chicken breast, garlic, cream, shredded prosciutto, asiago
- SPINACH & RICOTTA GNOCCHI** **14**
tomato confit, roasted butternut squash, rapini, lemon dill butter, manchego cheese

 GLUTEN FRIENDLY

 OCEANWISE - A SUSTAINABLE CHOICE

The Lounge

CRAFT BEER

Lounge Craft Beer Sampler

Choose four, 5oz tasters from our draft list 8

SEASONAL FEATURES

| | GLASS (12oz) | PINT (20oz) | PITCHER (60oz) |
|----------------------|-----------------|----------------|-------------------|
| Fat Tire Amber Ale | 4 | 6 | 16 |
| Red Racer Blonde Ale | 4 | 6 | 16 |

DRAFT BEER

| | | | |
|-----------------------------------|---|---|----|
| Red Truck Lager | 4 | 6 | 16 |
| Grolsch Lager | 4 | 6 | 16 |
| Steam Whistle Pilsner | 4 | 6 | 16 |
| Driftwood Fat Tug IPA | 4 | 6 | 16 |
| Persephone Pale Ale | 4 | 6 | 16 |
| Strange Fellows Talisman Pale Ale | 4 | 6 | 16 |
| Phillips Blue Buck Pale Ale | 4 | 6 | 16 |
| Guinness Stout | 4 | 6 | 16 |

CIDERS, COOLERS & BOTTLED BEER

*all 355ml unless otherwise stated

| | |
|---|---|
| Growers Ciders (Apple, Peach, Pear) | 5 |
| Maverick Organic Apple Cider | 5 |
| Strongbow English Apple Cider | 6 |
| Sid's Something Else, Ruby Mandarin | 5 |
| Sid's Something Else, Iced Tea Lemonade | 5 |
| Smirnoff Ice Vodka Cooler | 5 |
| Nutrl Vodka Soda, Lemon | 5 |
| Nutrl Vodka Soda, Lime | 5 |
| Steamwhistle Pilsner | 5 |
| Steamworks Flagship IPA | 5 |
| Grolsch Lager | 6 |
| Corona | 6 |
| Kronenbourg Blanc | 6 |

BIG BEERS

| | |
|---------------------|---|
| Corona (710 ml) | 8 |
| Heineken (650 ml) | 8 |
| Steinlager (750 ml) | 9 |

WINES BY THE GLASS

WHITE

| | 6oz | 9oz | ½ L | BTL |
|---|-----|-----|-----|-----|
| Sandhill Pinot Gris, Penticton, BC, 2018 | 7 | 10 | 20 | 29 |
| Babich Sauvignon Blanc, Marlborough, New Zealand, 2019 | 8 | 12 | 24 | 35 |
| Wente 'Morning Fog' Chardonnay, Sonoma, California, 2017 | 9 | 13 | 26 | 39 |
| Segura Viudas Reserva, Brut, Spain (single serving, 200ml bottle) | | | | 8 |

ROSÉ

| | | | | |
|---|---|----|----|----|
| Lavendette, Alpes de Haute Provence, France, 2018 | 8 | 12 | 24 | 36 |
|---|---|----|----|----|

RED

| | | | | |
|--|----|----|----|----|
| Mission Hill 'Estate Series' Cab/Merlot, Kelowna, BC, 2016 | 8 | 12 | 24 | 35 |
| Amalaya Malbec, Salta, Argentina, 2018 | 9 | 13 | 26 | 39 |
| Rodney Strong Cabernet Sauvignon, Sonoma, California, 2016 | 10 | 15 | 30 | 43 |
| Belle Glos 'Meiomi' Pinot Noir, California, 2017 | 12 | 18 | 36 | 48 |

THE GIN & TONIC PROJECT

THE GINS 6.5 (1oz)

| | |
|----------------------------|---|
| Aviation | American-style gin with more pronounced citrus and floral components with juniper in the background. |
| Bulfinch 83 Unfiltered Gin | Juniper and botanicals with black licorice, citrus zest and a hint of cardamom. |
| Hendricks | Cucumber and soft rose petals. |
| Victoria | Carefully distilled with 10 organic botanicals that together balance the characteristic flavour of juniper with citrus, floral and spice. |

THE TONICS

| | |
|---|--|
| Bradley's Kina Tonic | Brewed in small batches in Seattle, made completely by hand. |
| Fever-Tree Indian Tonic Water | Natural quinine and cane sugar, best all-around tonic |
| Fentiman's Botanically Brewed Tonic Water | Natural quinine, lemongrass and juniper, bolder citrus taste. |
| Porter's Original Tonic | Guaranteed to satisfy and add a grin to your gin. Made from only the purest ingredients: distilled water, organic agave nectar, citric acid, cinchona bark, lemon, lime, lemongrass. |

*prices do not include tax