

## Chef's Choice

### FLATBREADS \$17

arugula pesto\ happy days goats cheese\ figs\ toasted almond\ balsamic\ xwoo or san marzano tomato sauce\ bocconcini\ fresh basil\ xwoo

### TUNA POKE BOWL \$22

marinated ahi tuna\ green onion\ edamame\ fresh mango\ avocado\ pickled cucumber\ rice noodle\ leafy greens

### CAVU BURGER \$23

8oz chuck patty\ applewood cheddar\ tiroler bacon\ port roasted onions\ dijon mayo\ lettuce\ tomato\ sesame bun

### 10oz AAA NEW YORK STEAK \$40

cipollini onions\ horseradish brussel sprouts\ pommes dauphinoise\ peppercorn jus

## Shareables

### FRASER VALLEY CHICKEN WINGS \$17

salt & pepper\ fresh lime\ house-made creamy buttermilk dressing or frickin' hot wings\ house-made creamy buttermilk dressing

### YAM WEDGES \$12

togarashi spiced\ sesame aioli\ kimchi ketchup

### ALE STEAMED QUADRA ISLAND HONEY MUSSELS \$18

garlic butter\ tomatoes\ leeks\ dipping bread

### FRIED CAULIFLOWER \$16

carrot hummus\ curry spiced walnuts\ figs\ harissa aioli

### NACHOS \$20

cajun spiced hand cut tortilla chips\ olives\ pickled onions\ tomatoes\ jalapeños\ jack & cheddar blend\ pico de gallo\ sour cream add avocado - \$4 add blackend chicken - \$8

### CHARCUTERIE \$25

sharing size local cheese selection\ cured meats\ fig preserve\ cranberry mostarda\ grainy dijon\ house crackers

## Soup & Salad

### SMOKED SALMON CHOWDER \$10

yukon gold potatoes\ leeks\ fresh dill

### CAESAR \$12

romaine\ sourdough crouton\ house dressing\ grana padano

### WEDGE SALAD \$13

iceberg lettuce\ tiroler bacon\ golden ears jersey bleu\ sourdough croutons\ house-made creamy buttermilk dressing

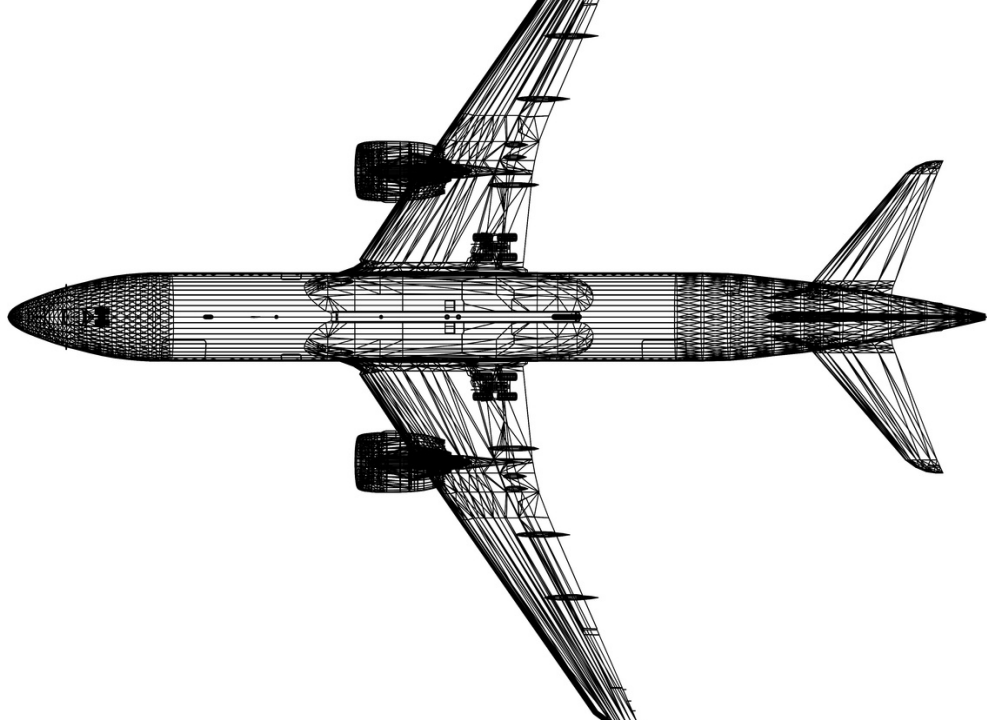
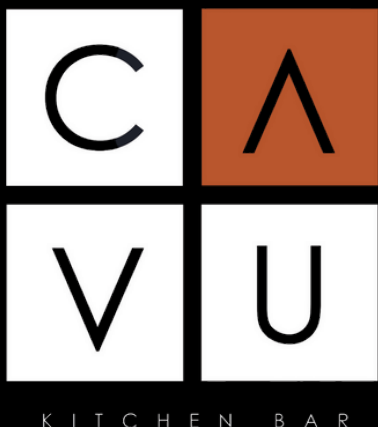
### CAPRESE \$13

crispy tuscan kale\ roasted peppers\ marinated tomatoes\ happy days goats cheese\ pickled red onion\ almond & arugula pesto

### DYNAMITE SALAD \$12

togarashi prawn\ avocado\ yam chips\ cucumber\ tobiko\ nori\ sesame aioli\ citrus dressing\ yuzu pearls\ leafy greens

Add a protein to your salad:  
grilled chicken breast \$9  
4oz grilled salmon \$10



## Meat & Fish

### Chef's Choice

#### FLATBREADS \$17

arugula pesto\ happy days  
goats cheese\ figs\ toasted  
almond\ balsamic\ xwoo  
or

san marzano tomato sauce\  
bocconcini\ fresh basil\  
xwoo

#### TUNA POKE

#### BOWL \$22

marinated ahi tuna\ green  
onion\ edamame\ fresh  
mango\ avocado\  
pickled cucumber\ rice  
noodle\ leafy greens

#### CAVU BURGER \$23

8oz chuck patty\  
applewood cheddar\ tiroler  
bacon\ port roasted  
onions\  
dijon mayo\ lettuce\  
tomato\ sesame bun

#### 10oz AAA NEW YORK STEAK \$40

cipollini onions\ horseradish  
brussel sprouts\ pommes  
dauphinoise\ peppercorn jus

#### SEAFOOD \$28

#### SPAGHETTINI

mussels\ salmon\ prawns\  
garlic cream\ grana padano

#### VEGAN \$25

#### SPAGHETTINI BOLOGNAISE

"plant based meat" ragu\  
grana padano

#### GRILLED PACIFIC \$MP

#### HAIDA GWAI

#### SALMON

cauliflower puree\ zucchini \  
dukkah\ lemon brown butter\  
tabouleh

#### LAMB PAIRING \$42

grilled chop\ braised shank\  
olive tapenade\ anise jus\ carrot\  
braised kale\ potato gnocchi

#### ROSSDOWN FARMS \$30 CHICKEN

breast supreme\ mushroom jus\  
pancetta crisp\ cauliflower puree\  
horseradish brussel sprouts

#### 1 PIECE COD & CHIPS \$20

salt & vinegar "chips"\  
tartar sauce\ slaw\ lemon  
add a 2nd piece \$5

### Casual Fare

*Served with choice of fries, salad or  
chowder | Upgrade to yam fries for \$2*

#### CRISPY CHICKEN \$21 SANDWICH

buttermilk dredged breast\  
nashville spiced\ frickin' hot sauce\  
mayo\ lettuce\ tomato\ brioche bun

#### AHI TUNA TACOS \$24

citrus grilled\ fresh slaw\  
pickled red onion\ chipotle aioli\  
fresh lime

#### GRILLED CHEESE \$19

smoked cheddar\ swiss\  
grana padano\ garlic buttered  
country sourdough

#### 3 BACON BLT \$19

smoked bacon\ tiroler bacon\  
pancetta bacon\ lettuce\ tomato\  
mayo\ country sourdough



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