




STARTERS

- 'BEER CAN' CHICKEN SKEWERS** \$15
cider slaw \ honey beer bbq sauce
-  **VEGAN MEATBALLS** \$17
san marzano \ prosciano \ truffle oil \ fried basil
-  **MAC N CHEESE BITES** \$18
nashville spice \ tomato jam \ truffle aioli \ grana padano
-  **BABA GANOUSH** \$16
fried chickpea kofta \ za'atar \ olive oil \ grilled flatbread
-  **KENTUCKY FRIED SQUID** \$18
cracker barrel pickles \ tomatillo \ buttermilk ranch
-  **CHEESY LOBSTER CORN DOG** \$18
smoked cheddar \ sesame \ bonito \ scallions \ kewpie mayo
-  **NACHO WAFFLE FRIES** \$20
nashville spiced \ cheddar-jack blend \ jalapeño \ tomato \ olives \ salsa \ sour cream
add beef chili \$6
add blackened chicken \$10
add avocado \$4
- FRICKIN HOT WINGS** \$17
house made hot wings \ buttermilk dressing

SOCIAL SHAREABLES

Perfect for 2-4 sociable folks

- CHARCUTERIE** \$25
selections of local smoked and cured meats \ artisan cheese \ fig preserve \ grainy mustard \ house pickles \ crackers
-  **SEAFOOD PLATTER** \$85
dungeness crab legs \ lobster tail \ poached jumbo prawns \ ahi tuna poke \ chilled mussels \ candied salmon \ 1/2 dz fresh oysters \ cassava chips \ dips and mignonette

SOUP & SALAD

- CHEF'S MARKET SOUP** \$12
daily creation
- CAESAR** \$12
crispy bacon parmesan \ sourdough crouton \ bacon anchovy dressing \ charred lemon
- STEAK COBB** \$25
4oz striploin steak \ avocado \ marinated tomatoes \ english peas \ soft boiled egg \ pickled feta \ green goddess dressing
-  **TUNA POKE BOWL** \$21
marinated ahi tuna \ green onion \ edamame \ fresh mango \ avocado \ pickled cucumber \ rice noodle \ leaf greens

 vegetarian  Ocean Wise sustainable seafood

GATHER. EAT. DRINK. REPEAT.




BURGERS & SANDWICHES

All burgers & sandwiches are accompanied by your choice of soup, salad or fries.

CAVU BURGER \$23
8oz beef patty\ tiroler bacon\ port
roasted onions\ local smoked cheddar\
dijonnaise\ brioche

LE BIG MAC N CHEESE \$25
8oz beef patty\ ketchup\ cheddar &
gruyère\ smoked bacon\ mac n cheese bun

SUPER SMASH BURGER \$20
house made double beef patty\ american
cheese\ secret sauce\ lettuce\ sesame
bun

 **CAVUCADO 'BURGER'** \$25
plant based patty\ pepper jack cheese\
charred tomato & onion\ pickled onions\
smashed avocado\ sesame bun

 **SMOKED LAKE TROUT BURGER** \$23
cold smoked & grilled\ apple mustard\
cider slaw\ pickled onions\ brioche

CRISPY CHICKEN SANDWICH \$22
nashville spice\ frickin hot sauce\ lettuce\
red onion\ tomato\ mayo\ brioche


 **CRISPY CRAB TACOS** \$25
cider slaw\ pickled onion\ cholula aioli\
lime


CAVU CLUBHOUSE \$22
herb marinated chicken breast\ peppered
bacon\ tomato jam\ mayo\ lettuce\
grilled sourdough


MAINS

ROSSDOWN FARMS POLLO \$30
ASADO CHICKEN
grilled avocado\ tequila onions\ chili
broccolini\ garlic and jalapeño grits


8oz AAA STRIPLOIN STEAK \$35
lumberjack fries\ green bean 'cacio e
pepe"\ candied onions\ peppercorn jus

 **FISHERMAN'S STEW** \$40
mussels\ prawns\ crab\ lake trout\
coconut tomato broth\ lime & cilantro\
cassava chips

 **TROTTOLE PASTA PUTTANESCA** \$25
marinated tomatoes\ preserved lemon\
dehydrated olives\ grana padano\ extra
virgin olive oil\ crispy capers & basil

 **COLD SMOKED REINDEER LAKE TROUT** \$30
orzo pilaf\ english peas\ lemon garlic butter\
almond buttered green beans

Enter our monthly **#CAVUcontest** for your chance to win a \$50 gift card at CAVU!
1. Take a pic or vid while dining with us. 2. Post it on a public Instagram account.
3. Tag @CAVUkitchenbar in the caption and use the hashtag #CAVUcontest.

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