



SMALL PLATES

 **FRIED CHICKEN BITES \$17**
buttermilk marinade | bread & butter pickles |
scallions | cholula aioli | garlic chili honey


 **MUSSELS & FRIES \$17**
chillies | tomato | scallions | white wine


 **CRISPY CHICKEN WINGS \$18**
choose: korean bbq | frank's hot | CAVU
frickin hot | salt & pepper | nashville spice

 **FRIED BREAD STIX \$12**
parmesan dip | garlic chili honey

DIVER DOWN CRAB CAKE \$18
spiced apple purée | street corn salsa

CAVU POUTINE \$18
squeaky curds | beef sausage gravy |
fried egg | scallions | frickin hot sauce

 **SPICY COD TACOS \$16**
pan seared pacific cod | cider slaw |
avocado crema | cholula aioli
*sub cod for crispy tofu


 **VIVA LOS NACHOS! \$25**
hand cut tortilla chips | house spice |
street corn salsa | smoked cheese mix |
avocado | tomatoes | jalapenos | olives
*add blackened chicken \$5


SOCIAL SHAREABLE


CHARCUTERIE \$26

selections of local smoked and cured meats | artisan cheese |
fruit preserve | grainy mustard | house pickles | crackers

HAND-STRETCHED PIZZAS

 **SO CHEESY \$23**
provolone | ricotta | mozzarella | bocconcini |
san marzano tomato ragu

 **THE MARG \$24**
fresh tomatoes | fresh basil | bocconcini |
san marzano tomato ragu

 **WHO'S THE FUN-GI? \$24**
foraged pacific mushrooms | truffled pesto cream |
bocconcini | arugula | balsamic

AMERICAN CHEEZUS \$25
beef burger bites | american cheese |
spiced tomato ragu | parmesan garlic fries |
secret sauce

PAPARINO PERNA \$25
mozzarella | okanagan chorizo | banana peppers |
tomatoes | san marzano tomato ragu | olives |
fresh basil


THE OFFER \$25
prosciutto ham | mushrooms | olives | chillies |
white sauce | fior di latte

SOUPS & SALADS


Add proteins: chicken \$8 | 6oz flat iron steak \$12 | 6oz salmon \$10 | crispy tofu \$6


FEATURE SOUP \$13
daily creation




CAESAR \$15
grana padano | anchovy dressing | croutons |
lemon wedge

 **SUNSET BOWL \$20**
pickled red onion | roasted peppers | toasted corn &
black bean | avocado | tomatoes | cotija cheese |
mixed quinoa & grains | lime yogurt dressing |
cilantro

 **CREAMY SEAFOOD CHOWDER \$14**
nashville spice | croutons

 **THE BIG SALAD \$18**
cucumbers | heirloom tomatoes | feta cheese |
avocado | egg | red onions | olives | romaine |
dried cranberries | toasted seeds |
herb ranch dressing

 **AHI TUNA POKE SALAD \$23**
pineapple | cucumber | pickled ginger |
edamame | avocado | greens | furikake |
rice vinegar | wonton chips

 vegetarian  Ocean Wise sustainable seafood  gluten friendly

GATHER. EAT. DRINK. REPEAT.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



EARN WHILE YOU DINE

At CAVU, the perks are as delicious as the cuisine! Earn Hilton Honors points with every visit – simply ask your server for details on how to start earning rewards today.

BURGERS & SANDWICHES

*All burgers & sandwiches are accompanied by your choice of soup, salad or fries.
Upgrade to yam fries for \$4. Ask about our gluten-friendly buns.*

SMASH BURGER \$20

double beef patty | american cheese | secret sauce | lettuce | brioche bun

CAVU BURGER \$24

8oz beef patty | tiroler bacon | port roasted onions | dijonnaise | local smoked cheddar | brioche bun

CRISPY CHICKEN SANDWICH \$22

nashville spice | frickin hot sauce | lettuce | red onion | tomato | mayo | brioche bun

PACIFIC SALMON BURGER \$26

pickled red onions | arugula | tomato | caper remoulade | brioche

FLAT IRON FRENCH DIP \$30

6oz steak | caramelized onions | provolone cheese | jalapeno | garlic roll | jus

CAVU CLUBHOUSE \$23

marinated chicken | honey bacon | black pepper aioli | toasted multigrain

CRISPY LENTIL & AVOCADO BURGER \$25

house made lentil patty | alfalfa | smashed avocado | tomato fondue | charred tomato & onion relish | vegan bun

MAINS

2 PC ALE BATTERED FISH & CHIPS \$22

pacific cod | toasted seed & cabbage slaw | pea purée | caper remoulade
upgrade to halibut \$10

SPAGHETTI ALLA NORMA \$28

eggplant milanese | heirloom tomatoes | snap peas | basil

HAIDA GWAI HALIBUT \$45

pan seared | marinated zucchini | rainbow chard | wheat berry risotto | sauce vierge

SMOKED HALF CHICKEN \$32

rossdown farms chicken | cotija creamed corn | warm black bean & potato salad | mole rojo

CHARRED MISO SALMON \$34

local organic spring salmon | edamame | forbidden rice | carrot & miso purée | pickled & crispy ginger

SCALLOPS & PRAWNS \$35

pea purée | snap peas | granny smith apple | seared potatoes | black truffle emulsion

STEAKS

sautéed mushrooms | potato purée | garlic baby carrots | red wine jus

6oz FLAT IRON \$40

8oz STRIPLOIN \$45

Upgrade your steak, add garlic prawns \$10 or sautéed sea scallops \$12

STEAK FRITES \$35

6oz flat iron steak | steak butter | french fries | red wine jus

CAVU: Where Events Take Flight...

Planning something special? CAVU offers semi-private spaces and full buyouts for your unforgettable events. Ask your server for details.



vegetarian



Ocean Wise sustainable seafood



gluten friendly

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SPRING 2024