

boathouse | kitchen & bar

wines by the glass | 5oz

montelvini prosecco	11
montelvini pinot grigio	12
clos du soleil semillon	16
montelvini cabernet merlot	12
clos du soleil celestial	16
brotte tavel les eglantiers rose	16

on draught

vancouver island cerveza	9
vancouver island rotator	9
shandy (cerveza & ginger ale)	9

cider

strongbow apple cider	8
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caffeinated beverages | 8

cold brew coffee (made with oughtred coffee)

cold brew tea (unsweetened or sweetened with agave syrup)

boathouse non-alcoholic beverages | 10

spiced melon | fresh watermelon juice, ginger syrup, basil, citrus & ginger beer

pom-jito | pomegranate juice, coconut syrup, mint, citrus & sparkling water

honey-ade | fresh lemon juice, honey syrup, rosemary & sparkling water

cran-apple | cranberry juice, sparkling apple cider & muddled strawberries

cool cucumber tea | fresh cucumber juice, lime juice, basil syrup & fresh-brewed citrus green tea

boathouse signature cocktails | 16

americano | campari, cynar, sparkling water, fresh orange

pimms cup | pimms, mint, lemon, cucumber, ginger ale

rose spritzer | st.germain, rose, lemon, sparkling water

rosa negroni | campari, cinzano, rose, bitters, grapefruit, splash of prosecco

the blush | aperol, lime, honey syrup, sparkling elderflower water

sunset | amaretto, fresh orange juice, sparkling water, framboise, raspberries

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breakfast (available from 7:00 a.m. to 11:00 a.m.)

beach balls	8
house made energy bites with honey, nuts, dried fruit, oats and seeds	
black bean breakfast wrap	10
grilled vegetable denver omelette, habanero cheddar, smashed avocado & salsa roja	
tree island yogurt parfait	7
toasted almond granola, fresh berries	
fruit salad cup	6
freshly baked muffin	4
beach balls	8
house made energy bites with honey, nuts, dried fruit, oats and seeds	
chips & salsa	12
blue corn tortilla chips with salsa rojo and avocado crema	
crudites & hummus	10
fresh vegetables and garlic chickpea dip	
ahi poke - gf	16
yellowfin tuna, avocado crema, taro root chips, toasted macadamia nuts	
roast beets - gf, v	15
pistachio, young greens, balsamic, tofu garlic dressing	
saanich greens - gf, v	14
dried cranberry, toasted almonds, white balsamic vinaigrette	
chilled pea and coconut soup - gf, v	12
lemongrass, cilantro, turmeric emulsion	
chicken, apple & brie panini	19
grilled chicken, honey, apple and sliced brie on multigrain ciabatta, green salad	
cobb salad - gf	21
bacon, tomato, avocado, cucumber, red onion, blue cheese, boiled egg, white balsamic vinaigrette	
add diced chicken	6

gf - prepared without the addition of ingredients containing gluten.

V - vegetarian dish