

# 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

boathouse mojito | bayou rum, coconut rum, coconut milk, mint & fresh lime

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 (available all day)	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
lemon bar - v	8
plant-based shortbread	
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	
bbq chicken tacos	15
woodgate farm free range chicken, crispy slaw, salsa roja, avocado crema and queso fresco	
chicken, apple & brie panini	21
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