

boathouse

KITCHEN & BAR

light start

available from 8:00 am daily, while quantities last

PASTRIES <i>d,g,e</i> freshly baked croissant, pain au chocolat or muffin	6
FRUIT CUP selection of fresh fruit and berries	12
DARK CHOCOLATE DIPPED NUT BAR <i>n</i>	12
roasted nuts and seeds, honey, maple syrup, 70% dark chocolate	

specials

available from 12:00 pm to 7:00 pm

WATERMELON SALAD <i>d</i>	18
heirloom tomato, feta cheese, fresh basil, Arbequina olive oil and balsamic reduction	
SALAD NIÇOISE <i>e,s</i>	18
wild albacore tuna, new potatoes, white anchovy, Castelvetrano olive and free-range organic hen's egg	
AHI TUNA TACOS <i>d,e,s</i>	18
local organic corn tortillas, sesame soy glazed raw Ahi tuna, cilantro slaw, chipotle aioli and salsa verde	

boathouse offerings

available from 12:00 pm to 10:00 pm

PRAWN COCKTAIL <i>s</i>	26
poached wild Argentine prawns, butter lettuce, lemon and classic cocktail sauce	
CHICKPEA FALAFEL WRAP <i>g,e</i>	26
pickled red onion, shredded carrot, butter lettuce, alfalfa sprouts and garlic aioli in a flour tortilla and served with house made potato crisps	
CHICKEN BACON RANCH WRAP <i>d,g,e</i>	29
Island Farmhouse chicken breast, applewood smoked bacon, alfalfa sprouts, butter lettuce, pickled red onion, shredded carrot and classic ranch dressing in a flour tortilla and served with house made potato crisps	

d contains dairy *e* contains eggs *n* contains nuts *g* contains gluten *s* contains fish or shellfish

Other allergens may be present, please inform your server of any food allergies or dietary restrictions.

Consuming raw or undercooked foods may increase your risk of food borne illness. Menu may change due to availability of ingredients.

signature cocktails

\$17 | All cocktails 2oz

BOATHOUSE MOJITO

louisiana rum, coconut rum, lime juice, simple syrup, mint leaves, soda water

TROPICAL SOUR

bourbon, pineapple, lemon juice, agave syrup, cardamom bitters

SERENITY SPRITZ

lillet blanc, aviation gin, lemon juice, honey syrup, cucumber, berries, sparkling wine, soda water

AFTER SUNRISE

aviation gin, st. germain, lime juice, simple syrup, grapefruit juice, grapefruit bitters

UNDER THE PALM TREE

coconut rum, campari, triple sec, pineapple juice, lime juice, simple syrup

THE HORIZON

coconut rum, lime juice, vanilla syrup, coconut milk, pineapple juice, strawberries

BEFORE SUNSET

tequila, triple sec, lime juice, honey syrup, mango juice

zero-proof

HONEY-ADE

lemon juice, honey syrup, mint leaves, soda

8

PHILLIPS iOTA Pilsner, non alcoholic

6

INDIGO PUNCH

lemon juice, simple syrup, soda, indigo punch tea

8

wine by the glass

5oz/8oz

Montelvini Pinot Grigio

12/20

Montelvini Cabernet Sauvignon

12/20

Montelvini semi-sparkling

11

draught beer

10 | 16oz

Vancouver Island Brewery Rotating Feature

La Cerverceria Salted Lime Lager

wine by the bottle

65 | 750ml

La Crema Rosé, USA

La Crema Chardonnay USA

La Crema Pinot Noir, USA

cans

Vancouver Island Brewery Sessions IPA (355ml) 9

La Cerverceria Mango Kolsch (473ml) 9

Strongbow Apple Cider (440ml) 9

sparkling by the bottle

Veuve Cliquot, FR, 750ml

150

Tattinger, (1/2 bottle) FR, 375ml

75

Unsworth Vineyards Charme de L'Île, BC, 750ml

65

Taxes not included.

Liquor service 9:00 a.m. to 9:45 p.m. daily.