

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	

boathouse offerings

available from 11:00 am to 8:00 pm, while quantities last

CHARCUTERIE & CHEESE <i>d,e,g,n</i>	36
artisanal charcuterie and cheese served with seasonal accompaniments and fresh baked bread	
PRAWN SALAD <i>s</i>	26
wild Argentine prawns, heirloom tomato, fresh avocado, red onion, lemon, olive oil, espelette pepper	
AHI POKE <i>g,s,n</i>	24
yellowfin tuna, taro crisps, toasted cashew, red onion, avocado crema, tamari and sesame	
GOCHUJANG GLAZED TOFU DONBURI	28
steamed haiga mai rice, avocado, cucumber and sesame roast mushrooms	
COBB SALAD <i>d,e</i>	24
locally grown organic salad greens, applewood smoked bacon, tomato, avocado, cucumber, red onion, blue cheese and boiled free-range organic hen's egg	
GRILLED CHICKEN & BACON SANDWICH <i>e,g</i>	29
Island Farmhouse chicken breast, applewood smoked bacon, garlic aioli, beefsteak tomato, butter lettuce, local greens salad	
GRILLED BC SALMON SANDWICH <i>d,e,g,s</i>	29
butter lettuce, cucumber, alfalfa sprouts and caper dill aioli, local greens salad	

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

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

SERENITY SPRITZ

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

SOLAR ECLIPSE

gin, aperol, lime juice, simple syrup, cucumber

classic cocktails available upon request (2oz)

AUTUMN HARVEST

vodka, triple sec, orange juice, cranberry juice, lemon juice, simple syrup

KENTUCKY ROSES

bourbon, rosemary syrup, orange slice

BEFORE SUNSET

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

winter warmers

OB RUM TODDY \$15

spiced rum, honey syrup, cinnamon syrup, lemon juice

SPIKED CIDER \$14

bourbon, apple cider, lemon juice, orange bitters

CHOCO LOCO \$14

crème de mint, kalua, hot chocolate, whipped cream, caramel drizzle

zero-proof

HONEY-ADE

lemon juice, honey syrup, mint leaves, soda

8

INDIGO PUNCH

lemon juice, simple syrup, soda, indigo punch tea

8

PHILLIPS iOTA Pilsner, non alcoholic

6

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

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 9:00 p.m. daily.