

# boathouse

## KITCHEN & BAR

### light start

available from 7:00am daily, while quantities last

<b>PASTRIES</b>	<b>6</b>
freshly baked croissant, pain au chocolat, or muffin	
<b>COOKIE</b>	<b>5</b>
<b>COFFEE OR TEA</b>	<b>4</b>
<b>AMERICANO</b>	<b>4.5</b>
<b>LATTE</b>	<b>5.5</b>
<b>CAPPUCCINO</b>	<b>5.5</b>

### nibbles

available from 11:00am-10:00pm daily

<b>TORTILLA CHIPS &amp; GUACAMOLE gf, df</b>	<b>16</b>
<b>QUESADILLAS</b>	<b>19</b>
grilled flour tortilla, black beans, red onion, cilantro, salsa roja, cheese, served with guacamole	
<b>SHORT RIB TACOS gf, df</b>	<b>22</b>
slow cooked Angus beef short rib, salsa roja, cilantro, red onion, lime, on locally made corn tortillas	
<b>GRILLED FISH TACOS gf, df</b>	<b>18</b>
Pacific cod grilled in talla salsa, cilantro, caramelized onion, red onion, lime, on locally made corn tortillas	
<b>ANGUS BEEF BURGER</b>	<b>26</b>
red onion, lettuce, tomato, dill pickle, house burger sauce, served with local green salad or house made potato chips	
<b>GRILLED BC SALMON BURGER</b>	<b>27</b>
cucumber, alfalfa sprouts, garlic aioli, served with local green salad or house made potato chips	
<b>RARE-GRILLED AHI TUNA STEAK gf, df</b>	<b>29</b>
warm potato salad, capers, green olive tapenade	
<b>CAESAR SALAD</b>	<b>19   24</b>
chopped romaine heart, croutons, smoked bacon, Parmigiano Reggiano, house-made garlic dressing	
<b>BOATHOUSE SALAD gf, df</b>	<b>21   28</b>
local organic greens, boiled egg, cucumber, avocado, red onion, cherry tomato, Dijon vinaigrette	
<b>+ GRILLED ISLAND CHICKEN BREAST</b>	<b>16</b>
<b>+ SAUTEED BC KING SALMON</b>	<b>16</b>
<b>+ SAUTEED PRAWNS (3PC)</b>	<b>16</b>
<b>HÄAGEN-DAZS</b>	<b>6</b>
vanilla, almond ice cream bar or vanilla, chocolate ice cream bar	

### non-alcoholics

<b>Saicho Darjeeling Sparkling Tea</b>	<b>15</b>
200ml	
<b>NONNY BEER</b>	<b>9</b>
355ml, nonny pale ale	
355ml, czech pilsner	

### slushies

<b>FROZEN PIÑA COLADA</b>	<b>18</b>
2oz of rum, coconut rum, lime juice, pineapple juice	
<b>ROTATING FEATURE</b>	<b>18</b>
2oz, ask your server for today's flavour	

### signature cocktails

<b>BOATHOUSE MOJITO</b>	<b>18</b>
2oz of rum, coconut rum, coconut milk, lime juice, simple syrup, mint leaves, soda water	
<b>APEROL SPRITZ</b>	<b>18</b>
2oz of aperol, sparkling wine, sparkling water, fresh orange	

### cocktails on tap

<b>MARGARITA</b>	<b>15</b>
from our friends at Please! Beverage Co. made with premium tequila, fresh lime, salt	
<b>MANGO COCONUT PANDAN</b>	<b>16</b>
from our friends at Please! Beverage Co. made with mango, coconut, lime, vodka, sparkling water	

### wine by the glass

<b>SEA STAR STELLA MARIS</b>	<b>14   23   65</b>
Southern Gulf Islands, BC	
<b>UNSWORTH ROSE</b>	<b>14   23   65</b>
Vancouver Island, BC	
<b>UNSWORTH PINOT NOIR</b>	<b>18   29   85</b>
Vancouver Island, BC	

### sparkling by the bottle

<b>VEUVE CLIQUOT</b>	<b>150</b>
750ml, Champagne, FR	
<b>TAITTINGER</b>	<b>75</b>
375ml, Champagne, FR	
<b>UNSWORTH VINEYARDS</b>	<b>65</b>
750ml, Charme de l'Île, Vancouver Island, BC	

### draught

<b>VANCOUVER ISLAND BREWING</b>	<b>10</b>
16oz, rotating feature tap	
<b>LA CERVECERIA</b>	<b>10</b>
16oz, salted lime lager	

### cans

<b>LIGHTHOUSE BREWING</b>	<b>9</b>
355ml, shipwreck IPA	
355ml, race rocks amber ale	
<b>LA CERVECERIA</b>	<b>9</b>
473ml, grapefruit lager	
<b>STRONGBOW</b>	<b>9</b>
440ml, apple cider	