

Potato & Cheddar Perogies

Fried perogies served with sour cream & sprinkled with bacon & green onions

Toss them in hot sauce \$1

Chicken Strips & Fries \$18

Thunder crunch chicken strips served with your choice of dipping sauce

Calamari

Crispy squid lightly dusted & tossed in lemon pepper and dill, served with house-made tzatziki

Deep Fried Pickles V \$15

Crunchy panko battered pickle spears seasoned & served with chipotle ranch dip

Deep Fried Cheese \$16

A basket of ooey gooey cheese curds perfect for not sharing, served with house made marinara

Jalapeño Popcorn Shrimp \$18

Jalapeño crusted popcorn shrimp, served with chipotle ranch dip

Mini/Large Nachos GF

Monterey Jack & cheddar blend on house made tortilla chips with tomatoes, jalapeño, olives, red onions & black beans. Served with fire roasted salsa, sour cream & guacamole

Add extra cheese \$2 | Spicy Beef \$6 | Cajun Chicken

\$7 | Pulled Pork \$6

Pot Stickers V

Vegetable filled pot stickers garnished with julienne carrots, crispy vermicelli, green onions & drizzled with soy & sweet Thai sauce

\$16

Parmesan Eggplant Fries V

Tempura & panko battered eggplant, tossed in parmesan cheese served with chipotle ranch dip

Phyllo Wrapped Samosas V

Perfect for sharing, piping hot & crispy samosas with tamarind sauce made in house

Spring rolls V \$15

Deep fried vegetable spring rolls served with our own spicy Thai peanut sauce

Ugly© Baked Brie for Two \$20

Perfectly ugly baked brie with pear & walnut jam, topped with toasted almonds, arugula & balsamic reduction served with crackers

Wings \$17

Crispy wings tossed in your favourite sauces & spices. Served with carrots, celery & your choice of ranch or blue cheese.

Yukon Gold/Dry Garlic Parmesan/BBQ/Honey Hot/Blue Moon/Honey Garlic/SebrachaGF/Lemon Pepper**GF** Hot**GF**/Salt & Pepper**GF**/Cajun**GF**/Sweet Thai**GF**/ Sriracha**GF**/Dill Pickle**GF**/Maple Bacon**GF** NEW/GreekGF NEW/Hot CaesarGF NEW

SALADS

House Salad GF V \$161/2

Add chicken \$7 or prawns \$8

Spring mix topped with cucumbers, red peppers, grape tomatoes, julienne carrots, roasted chickpeas, dried cranberries, toasted almonds & sunflower seeds. With your choice of salad dressing. Served with a side of garlic toast

Great Greek GF V \$17

A mixture of crispy romaine and spring mix, cucumber, red pepper, red onion & grape tomatoes. Topped with black olives, feta & Greek dressing. Served with a side of garlic toast

Caesar \$17

Fresh romaine tossed in house-made caesar dressing. Topped with house-made croutons, bacon, parmesan & a lemon wedge. Served with a side of garlic toast

SIDES

Ceaser salad \$9 | \$2 Fries \$7 Garlic or Cheese toast \$7 Greek salad \$9 | \$2 Seafood Chowder \$10

House Salad \$7 Onion rings \$9 | \$5 Bowl of Soup \$9 Yam fries \$9 | \$5

GF Gluten Free V Vegetarian



HANDHELDS

Tacos \$18

3 Tacos your choice of Spicy beef or Cajun chicken or Pulled Pork in a soft taco shell, with lettuce, tomato & cheese. Sour cream and salsa on the side with nacho chips

chips Chicken & Brie Ciabatta \$19

Grilled chicken, fig jam, mayo, granny smith apples, melted brie and spring greens

Chicken, Bacon Swiss Clubhouse \$181/2

Double-decker clubhouse with cajun dusted chicken, mayo, crispy bacon, lettuce, tomatoes & swiss cheese

Chipotle Pulled Pork Sandwich \$181/2

CVI House made pulled pork with Kansas City BBQ sauce, coleslaw, pickles & housemade chipotle mayo on a toasted garlic ciabatta

Buffalo Chicken Wrap \$18

Thunder crunch chicken strips tossed in frank's hot sauce, ranch, lettuce, tomato, mozzarella & cheddar cheese

Loaded Souvlaki Wrap \$18

Greek souvlaki chicken on a bed of spring mix, red peppers, tomatoes, red onion, cucumbers, black olives, feta & house made Greek dressing & tzatziki

Beef Dip Burger \$19

House-made beef smash burger with swiss cheese horseradish mayo & crispy fried onions on a brioche bun served with au jus

Chicken Crunch Burger \$19

Crunchy deep fried chicken breast, lettuce, tomato, red onion, pickle, cheddar cheese & house made burger sauce on a toasted brioche bun

Smash House Burger \$18 3/4

House-made beef smash burger patty, crispy lettuce, cheddar cheese, tomato, onion, & our house-made burger sauce on a toasted brioche bun

Spicy Chicken Crunch Burger \$20

Crunchy spiced deep fried chicken breast, lettuce, tomato, red onion, pickle, jalapeño monterrey jack cheese, bacon, fried banana peppers & home made sriracha mayo on a toasted brioche bun

Southwest Burger \$20

House-made beef smash patty, crisp lettuce, jalapeño Monterey Jack cheese, deep fried jalapeños, bbq sauce, tomatoes, onion & chipotle mayo on a toasted brioche bun

Sub any burger bun for a GF bun \$31/2

PANINIS FROM 11-2

Ugly© Grilled Brie & Bacon \$16

The sustainable Panini. Organic Ugly Pear & Walnut Jam, melted brie, cheddar & bacon

Prime Rib Beef Dip \$18

Thinly sliced prime rib, red onion, tomato & cheddar cheese with horseradish aioli

Buffalo Chicken \$16

Shredded buffalo chicken, tomatoes, jalapeño Monterrey jack, green onion & a side of blue cheese dip

Grilled Veggie Stack \$15

Roasted red pepper, eggplant & Brie cheese with pesto aioli

ADDITIONS/SUBS

Sub Veggie Patty \$3
Sub Grilled Chicken \$2
Sub Crispy Chicken \$3
Extra Burger Patty \$6
Add Sautéed mushrooms \$2

Add Prawns \$8
Add Crispy Thick cut Bacon \$2
Add Sautéedor Crispy Fried
Onions \$2
Add Extra Cheese \$2
Add Avocado \$3

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MAINS

California Fish & Chips \$20

6oz cod breaded with phillips CVI house lager & panko batter served with fries, coleslaw & tartar sauce. Extra piece \$5

Chicken Pot Pie \$20

House-made comfort food. Topped with puff pastry & served with a house salad

Seafood Chowder \$20

New England style chowder with scallops, sockeye salmon, shrimp, local rock cod and Salt Spring Island mussels Served with garlic toast.

Seafood Linguine \$24

Scallops, sockeye salmon, shrimp, local rock cod and Salt Spring Island mussels sautéed with tomatoes and green onions tossed in a rich and creamy alfredo sauce, served with garlic bread

Chicken & Sundried \$22 Cranberry Pesto

Linguine, tomatoes, red onions & chicken coated in a decadent pesto alfredo sauce, topped with dried cranberries, toasted almonds & arugula

UNTIL 9PM

BOWLS

UNTIL 9PM

Butter Chicken \$22

A delicious authentic tomato based sauce with chicken, naan bread & long grain basmati rice

Chicken & Broccoli \$22

Chicken and farmer's market broccoli in a house-made thai peanut sauce, topped with crispy vermicelli. With your CHOICE of long grain basmati rice or vermicelli

Veggie Stir Fry Bowl \$19

A mixture of broccoli, carrots, celery, onion, peppers, mushrooms, snow peas with soy, topped with crispy vermicelli sesame & ginger stir fry sauce. Add chicken \$7 or prawns \$8 with our CHOICE of long grain basmati rice or vermicelli

POUTINER

BERIE

Routine Poutine \$12

Fries topped with cheese curds & house made authentic poutine gravy

Pulled Pork \$15

Fries topped with house made authentic poutine gravy, pulled pork, cheese curds & green onions

Buffalo Chicken \$15

Fries topped with house made authentic poutine gravy, cheese curds buffalo chicken & green onions

PIZZA

UNTIL 9PM

Daily Special \$211/2

Ask your server

Hawaiian \$211/2

Rustic homestyle pizza dough topped with sliced smoked ham, chunky pineapple, fresh marinara sauce, mozzarella & cheddar cheese. **\$3 for GF pizza dough**

Pepperoni \$21

Rustic homestyle pizza dough topped with pepperoni, fresh marinara sauce, mozzarella & cheddar cheese. **\$3 for GF pizza dough**

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KIDS

Chicken Strips \$12

Served with fries, your choice of dip. Comes with 1 scoop of ice cream.

Grilled Cheese \$12

Cheddar cheese on sourdough bread with fries. Comes with 1 scoop of ice cream.

Mini Burger \$12

Plain beef burger served with fries. Comes with 1 scoop of ice cream

Creamy Kids Linguine \$12

In house alfredo sauce on linguine noodles served with 1 piece of garlic toast. Comes with 1 scoop of ice cream,

DESSERT

Crème Brûlée \$12

With fresh strawberries

Sticky Toffee Pudding \$12

With vanilla bean ice cream

DAILY SPECIALS

MONDAY

Brunch 11-2

\$2 OFF any glass of wine

Indian night authentic curry with garlic naan \$17

TUESDAY

Tacos \$12

\$2 off classic, strawberry lime & jalapeño 2oz margaritas \$2 off 2oz palomas

WEDNESDAY

Music trivia & Wing night

\$10 wings

\$10 off cocktail towers

THURSDAY

Happy hour 2 - Close

FRIDAY

Brunch 11-2

House burgers \$14

\$4 Cans on Lucky

SATURDAY

Brunch 11-2

Prime Rib Dinner 4-8

\$2 off flights

SUNDAY

Brunch 11-2

Happy hour 2 - Close