



STARTERS

SOUP OF THE DAY  7 / 10

BRENTWOOD CHOWDER GF  10 / 14
fennel, cream, local seafood

AVOCADO HUMMUS 11
feta, za'atar spice, flatbread

TRUFFLE PARMESAN FRIES 9
make them vegan 1

BBQ RIB STACK GF 17
house made bbq sauce

CRISPY WINGS 
CHICKEN GF 16
CAULIFLOWER 13

pick your sauce: s&p, korean bbq, frank's hot,
louie blue, maple garlic, creamy caesar + bacon

CRISPY CHILI SQUID GF 16
garlic, ginger, jalapeño, cilantro,
chili caesar dipping sauce

FISH TACOS 14
snapper, flour tortillas, kale slaw, avocado,
chili lime mayo, pineapple salsa **add a taco** 5

FRESHLY SHUCKED OYSTERS 6 pcs / 19
kushhi, cider mignonette 12 pcs / 35

SALTSPRING MUSSELS 19
cream, roasted garlic, thyme, garlic toast
add fries 3

CHARCUTERIE BOARD for 2 / 21
for 4 / 39
brie, aged cheddar, smoked gorgonzola, pâté,
cured meats, apple and pear chutney, olives,
warm baguette, house made crackers

SPINACH & ARTICHOKE DIP 16
corn tortilla chips, flatbread

BURGERS & SANDWICHES

PUB BURGER 19
1/2 lb fresh canadian chuck, pickled onion,
lettuce, tomato, roasted garlic mayo, mustard
add aged cheddar 1, **bacon** 2, **avocado** 2

SALMON BURGER 20
onion jam, crispy capers, tartar, lettuce

FALAFEL BURGER V 17
apple and pear chutney, avocado hummus,
lettuce, tomato

CHICKEN & BRIE CIABATTA 18
bacon, onion jam, arugula, roasted garlic mayo

BRENTWOOD BEEF DIP  18
slow roasted beef, provolone, pickled jalapeño,
roasted garlic mayo, jus

CHOICE OF SIDE:
house cut fries, yam fries, green salad,
caesar salad, cup of soup
add chowder cup 4

SALADS

BRENTWOOD COBB SALAD GF 19
shrimp, egg, blue cheese, avocado, bacon,
tomato, green goddess dressing

THAI NOODLE SALAD GF + V 16
carrot, edamame, snap peas, pepper,
green onion, cabbage, rice noodle, cashews,
peanut lime dressing

CAESAR SALAD 10 / 18
bacon, crispy capers, house made croutons,
parmesan

enhance your salad:
prawns 9, salmon 9, grilled chicken 7, falafel 5

FLATBREADS

WILD MUSHROOM FLATBREAD 17
sunchoke purée, provolone, parmesan, chive oil

PROSCIUTTO FLATBREAD 18
garlic cream, corn, basil, fresh mozzarella

BRUSCHETTA FLATBREAD 15
roasted garlic, tomatoes, red onion, feta,
balsamic reduction, basil, parmesan

gluten free flatbread 2

MAINS

FISHERMAN'S FETTUCCINI 21
chorizo, prawns, fish, mussels, rosé sauce,
basil, parmesan

BBQ RIB MEAL GF 25
house made bbq sauce, kale slaw, hand cut fries

FISH & CHIPS 23
halibut, house cut fries, tartar, kale slaw

MED BOWL 15
avocado hummus, tzatziki, greek salad,
rice, crispy chickpeas, avocado, feta, flatbread

enhance your bowl:
prawns 9, salmon 9, grilled chicken 7, falafel 5

 - Can be made in a rush, suitable when catching the next sailing
GF - Gluten Free. Please inquire with your server for further GF options
V - Vegan

Please advise your server if you have any allergies
18% gratuity on groups of 8 or more