



## STARTERS

- SOUP OF THE DAY**  7 / 10
- BRENTWOOD CHOWDER** GF  10 / 14  
cream, local seafood
- POUTINE** 12  
fries, chicken 'n' beer gravy, cheese curds
- BIRRIA POUTINE** 16  
pulled beef, birria gravy, cheese curds, pickled jalapeños & red onions, guacamole

**FINGER FOOD** 

- CHICKEN WINGS** GF 16
- CAULIFLOWER WINGS** 14
- DRY RIBS** 15

**pick your sauce:** s&p, frank's hot, louie blue, maple garlic, teriyaki, thai chili, chimichurri

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

- TACO BIRRIA** GF 15  
pulled beef, cotji cheese, cilantro, red onion corn tortilla

- SALTSPRING MUSSELS** 19  
roasted garlic cream, garlic toast  
add fries 3

- CHARCUTERIE BOARD** for 2 / 21  
for 4 / 39  
brie, aged cheddar, canadian blue, cured meats, apple and pear chutney, olives, warm baguette, house made crackers

- SPINACH & ARTICHOKE DIP** 16  
corn tortilla chips, flatbread

## BURGERS &amp; SANDWICHES

- PUB CHEESE BURGER** 17  
5oz Canadian chuck, cheddar, tomato, red onion, pickles, lettuce, burger sauce  
double it up 5 bacon 2 egg 2
- SALMON BURGER** 20  
onion jam, crispy capers, tartar, lettuce
- BLACK BEAN BURGER** V 17  
guacamole, corn salsa, lettuce, tomato
- BUTTERMILK FRIED CHICKEN SANDWICH** 18  
house pickles, kale slaw, chipotle mayo
- BRENTWOOD BEEF DIP**  18  
slow roasted beef, provolone, pickled jalapeño, roasted garlic mayo, au-jus

**CHOICE OF SIDE:**

fries, yam fries, green salad,  
caesar salad, cup of soup

add chowder cup 4

## SALADS

- BRENTWOOD COBB SALAD** GF 19  
roasted chicken, egg, blue cheese, avocado, bacon, tomato, green goddess dressing

- CAESAR SALAD** 16  
bacon, crispy capers, cornbread croutons, parmesan

- THAI BEEF SALAD** GF 18  
grilled sirloin, cucumber, tomato, carrot, fresh herbs, vermicelli, lime chili dressing

**enhance your salad:**  
prawns 9, salmon 9, shredded chicken 8,  
black bean falafel 6

## FLATBREADS

- PULLED CHICKEN** 16  
garlic cream, corn salsa

- PROSCIUTTO** 18  
caramelized onion, goat cheese, arugula

- BRUSCHETTA** 15  
roasted garlic pesto, tomatoes, red onion, feta, balsamic reduction

## MAINS

- BACON PESTO FETTUCCINI** 19  
tomato, parmesan
- TERIYAKI RICE BOWL** 16  
braised cabbage, carrot, bell peppers, bok choy, yogurt

**enhance your meal:**  
prawns 9, salmon 9, shredded chicken 8,  
black bean falafel 6

- ½ ROASTED CHICKEN** 25  
kale slaw, gremolata fries  
**pick your sauce:** chicken 'n' beer gravy,  
green goddess, chimichurri

- HALIBUT & CHIPS** 23  
beer batter, fries, kale slaw, tartar

 - 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