

# THE PUB



## STARTERS

**Soup Of The Day** 8/11

**Brentwood Chowder GF** 10/13  
cream, local seafood

**Poutine GF** 15  
fries, chicken gravy, cheese curds  
add bacon 2

**Tater Tot Nachos** 16  
jalapeño cheese sauce, green onion,  
salsa fresca

**Crispy Chili Squid GF** 17  
garlic, ginger, jalapeño, cilantro, chili caesar  
dipping sauce

**Baja Fish Tacos** 16  
battered snapper, guacamole, slaw, salsa  
fresca, chipotle mayo  
make it gluten free 1

**Saltspring Mussels** 22  
garlic, leek, cream, garlic toast  
add fries 3

**Housemade Chicken Tenders** 16  
honey roasted garlic & jalapeño ranch

**Spinach & Artichoke Bread Bowl** 18  
corn tortilla chips

### Finger Food

**Chicken Wings GF** 17  
**Cauliflower Wings** 17  
**Dry Ribs GF** 16

**Sauces:** s&p, frank's hot, louie blue, korean  
bbq, honey roasted garlic

## BURGERS & SANDWICHES

**Pub Cheese Burger** 18  
6oz canadian chuck, cheddar, tomato, red  
onion, pickles, lettuce, burger sauce  
double it up 5, bacon 2, avocado 3

**Brentwood Beef Dip** 19  
slow roasted beef, provolone, pickled  
jalapeño, roasted garlic and horseradish  
mayo, jus

**Grilled Salmon Burger** 20  
onion jam, crispy capers, tartar, slaw

**Impossible Burger V** 18  
plant based patty, guacamole, tomato, red  
onion, pickles, lettuce

**Grilled Chicken Sandwich** 19  
roasted garlic mayo, brie, bacon, onion jam,  
arugula

**Cubano Sandwich** 19  
pulled pork, ham, swiss cheese, pickles,  
yellow mustard

### Choice Sides

house cut fries, green salad, daily soup  
**OR**  
caesar salad, yam fries, brentwood chowder 3  
GF bun available 3

## SALADS

**Brentwood Cobb Salad GF** 22  
roasted chicken, soft boiled egg, blue  
cheese, avocado, bacon, tomato, green  
goddess dressing

**Caesar salad** 16  
bacon, crispy capers, foccacia croutons,  
parmesan

**The Taco Bowl** 17  
texmex cheese, avocado, black beans, corn,  
salsa fresca, green onion, chipotle mayo  
add prawns 10, salmon 10, grilled chicken 9,  
ground beef 7, pulled pork 7

## PIZZAS

**Pesto Shrimp** 18  
garlic butter, sundried tomato, feta

**Chorizo & Arugula** 19  
house tomato sauce, mozzarella,  
peppered honey

**Bruschetta** 18  
roasted garlic pesto, tomatoes, red onion,  
feta, balsamic reduction



## MAINS

**Fettuccine & Meatball** 22  
house tomato sauce, parmesan cheese,  
garlic bread

**Korean Rice Bowl** 23  
thin shaved beef, kimchi, soft boiled egg,  
mushrooms, pickled carrots, green onion,  
sesame chili sauce

**Halibut & Chips** 25  
beer batter, fries, slaw, tartar

**Poke Rice Bowl GF** 24  
sashimi grade ahi tuna, cucumber, pickled  
carrot, radish, avocado, green onion, ginger  
soy vinaigrette, togorashi mayo

**GF - GLUTEN FREE | V - VEGAN**

Please advise your server if you have any allergies.  
18% gratuity on groups of 8 or more. Room service  
18% gratuity & \$3 delivery.

# SUSHI

## Zensai

- Miso Soup** 5  
tofu, seaweed, green onion
- Gomae-Ae** 6  
boiled spinach, sesame dressing
- Seaweed Salad** 6
- Albacore Tuna Tataki Salad** 19  
asian remoulade, wasabi potato allumette
- Cone** 7  
choice of scallop, tuna, salmon, tempura prawn or california
- Salmon & Tuna Sashimi** 22  
sockeye & albacore  
add spicy mayo 1 add sushi rice 4

## Maki

- Veggie Hosomaki** 8  
choice of avocado or cucumber
- Hosomaki** 9  
choice of tuna or salmon
- Vegan Roll** 10  
avocado, cucumber, carrot, pickled red onion, sesame seeds
- California Roll** 14  
real crab, avocado, mayo, sesame seeds
- Spicy Roll** 13  
choice of tuna, salmon, tempura prawn or scallop, cucumber, tobiko

## Signature Rolls

- Dynamite Roll** 12  
tempura prawn, tamago, cucumber, tobiko, unagi sauce, spicy mayo
- Double Salmon Roll** 16  
fresh salmon, cucumber, cream cheese, smoked salmon
- Tuna & Roasted Garlic Roll** 16  
tuna, roasted garlic, avocado, pickled red onions, spicy mayo
- Rainbow Roll** 21  
real crab, avocado, mayo, assorted sashimi
- Dragon Roll** 17  
barbecued eel, tempura prawn, avocado, unagi sauce, sesame seeds
- Westcoast Roll** 13  
tuna, salmon, avocado, sesame seeds
- Side of Sauce** 2  
2oz spicy mayo, unagi or ponzu

# DESSERTS

- House Made Truffles GF** 10
- Lemon Panna Cotta GF** 11  
meringue, coulis
- Raspberry Cheesecake** 11  
berry compote
- Brentwood Bar GF** 11  
our take on the classic Nanaimo Bar
- Sorbet or Gelato** 1 scoop 3  
seasonal selection 3 scoops 8

## Liquid Desserts 1oz/6.50 | 2oz/9.50

- Polar Bear**  
crème de cacao, peppermint schnapps, hot chocolate, whip cream
- B52**  
baileys, grand marnier, kahlua, coffee, whip cream
- Monte Cristo**  
grand marnier, kahlua, coffee
- Mellow Monk**  
frangelico, baileys, coffee, whip cream

## Blueberry Tea

amaretto, grand marnier, earl grey tea

## Beautiful

courvoisier & grand marnier

## Iced Shaft 1oz / 8.50 2oz / 11.50

**CLASSIC** - baileys, vodka, espresso

**MINT** - chocolate, baileys, mint schnapps, espresso

## Chocolate Espresso Martini 2oz / 13

crème de cacao, espresso vodka, kahlua, level ground espresso

# FOR THE YOUNG DINERS

## Entrees

- Cup Of Soup** 6
- French Fries / Yam Fries** 5/6
- Fettuccine Alfredo** 10  
add chicken 5
- Chicken Caesar Salad** 10  
parmesan, croutons, bacon
- Halibut and Chips** 15  
hand cut fries, kale slaw, tartar

- Grilled Salmon** 13  
choice of green salad, french fries  
**OR**  
caesar salad, yam fries 3

- Cheese Burger** 13  
4oz Canadian chuck, cheddar, mayo  
choice of green salad, french fries

- Housemade Chicken Tenders** 14  
hand cut fries, plum sauce

## Desserts

- Scoop of Vanilla Ice Cream** 3
- Scoop of Sorbet** 3

## Beverages

- Juice** 4  
orange, apple, cranberry, pineapple, grapefruit
- Lemonade** 4
- Iced Tea** 4
- Arnold Palmer** 4
- Shirley Temple** 5

