

THE PUB



STARTERS

Brentwood Chowder GF 11/14
cream base, local fish, clams

Poutine GF 15
fries, gravy, cheese curds, green onion
add bacon 3
add salsa fresca 2

Mediterranean Calamari GF 20
tzatziki, dill, salsa fresca, grilled lemon

Fish Tacos 17
flour tortilla, beer battered snapper,
cabbage slaw, guacamole, salsa fresca,
chipotle mayo
sub corn tortilla 1

Chicken Tenders 16
choice of honey mustard, BBQ, or house
made ranch

Spinach & Artichoke Dip 19
garlic butter ciabatta toast points

House Breaded Chicken Wings 18
carrots, celery, ranch dip
choice of: lemon pepper, hot, honey garlic,
hot blue

Cauliflower Wings 18
carrots, celery, ranch dip
choice of: lemon pepper, hot, honey garlic,
hot blue

BURGERS & SANDWICHES

Pub Cheeseburger 18
6oz canadian chuck, cheddar, tomato, red
onion, dill pickle, lettuce, burger sauce
double it up 6.5, bacon 2, avocado 3

Chickpea Burger V 18
avocado, tomato, red onion, lettuce, house
pesto, chili vinaigrette

Feature Burger MP
our monthly chef's creation

Brentwood Beef Dip 19
slow roasted beef, provolone, pickled
jalapeno, roasted garlic, horseradish mayo,
jus

Grilled Chicken BLT 19
smoked bacon, lettuce, tomato, roasted
garlic mayo, onion jam
add avocado 3

Sides

burgers and sandwiches come with your
choice of fries or house salad

OR

caesar salad, yam fries, brentwood chowder 3

gluten free bun available 2

SALADS

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

Caesar salad 16
bacon, crispy capers, garlic croutons,
parmesan, house dressing

The Taco Bowl GF 23
seasoned beef, salsa fresca, avocado, black
beans, corn, cheese, crispy tortilla, chipotle
mayo

PUB FAVOURITES

Mac 'n' Cheese 22
white cheddar, fontina, parmesan, toasted
garlic breadcrumbs
add bacon 3

Pesto Shrimp Flatbread 18
garlic butter, sundried tomato, feta, lemon

Fish & Chips 1pc/20 2pc/25
beer battered canadian ling cod, fries, tartar
sauce, coleslaw, lemon

Poke Rice Bowl GF 25
ahi tuna, sweet pickled cucumber, radish,
edamame, green onion, soy vinaigrette,
mango, spicy mayo, puffed rice
add avocado 3



GF - GLUTEN FRIENDLY | V - VEGAN | VEG - VEGETARIAN

Please inform your server prior to ordering of any allergies or dietary restrictions. We will do
our best to accommodate most, but may not be able to guarantee cross contamination in certain circumstances

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 V/GF 6

boiled spinach, sesame dressing

Seaweed Salad V 6

Albacore Tuna Tataki Salad GF 19

asian remoulade, wasabi potato allumette

Cone 7

choice of scallop, tuna, salmon, tempura prawn or california

Salmon & Tuna Sashimi GF 22

sockeye & albacore

add spicy mayo 1 add sushi rice 4

Maki

Veggie Hosomaki V/GF 8

choice of avocado or cucumber

Hosomaki GF 9

choice of tuna or salmon

Vegan Roll V/GF 10

avocado, cucumber, carrot, pickled red onion, sesame seeds

California Roll GF 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 GF 16

fresh salmon, cucumber, cream cheese, smoked salmon

Tuna & Roasted Garlic Roll GF 16

tuna, roasted garlic, avocado, pickled red onions, spicy mayo

Rainbow Roll GF 21

real crab, avocado, mayo, assorted sashimi

Dragon Roll 17

barbecued eel, tempura prawn, avocado, unagi sauce, sesame seeds

Westcoast Roll GF 13

tuna, salmon, avocado, sesame seeds

Side of Sauce 2

2oz spicy mayo, unagi or ponzu

DESSERTS

House Made Truffles GF 11

Sticky Toffee Pudding GF 15

caramel sauce, vanilla gelato

Chocolate & Raspberry V/GF 14

chocolate sponge, chocolate coconut ganache, jelly caviar

Panna Cotta GF 12

rhubarb compote, seasonal fruits

Happy Hour - Every Day 3-5pm

Truffle Fries 9

Veggie Hosomaki 6

Choice of avocado or cucumber

House Breaded Chicken Wings 13

carrots, celery, ranch dip
choice of: lemon pepper, hot, honey garlic, hot blue

Half Caesar Salad 7

bacon, crispy capers, garlic croutons, parmesan, house dressing

Mac 'n' Cheese 15

white cheddar, fontina, parmesan, toasted garlic breadcrumbs

Brentwood Bay Lager 6

Mission Hill Red Wine 6

Mission Hill White Wine 6

Pair with a Brentwood Bay Cocktail

Lavender G 'n' T 15

A Brentwood Bay Classic.

EMPRESS GIN, ROOTSIDE TONIC, HOUSE MADE LAVENDER SYRUP & CREME DE VIOLETTE

Margarita on the Rocks 13

the essential tequila cocktail

The Classic Caesar 1oz / 9 2oz / 12

exactly how you imagine

Grapefruit and Roses Sour 14

the floral essence of rose, lavender, and elderflower make this tart grapefruit sour smooth and elegant

GRAPEFRUIT ROSE KETEL ONE, LAVENDER SYRUP, BOLS ELDERFLOWER LIQUOR, LEMON AND EGG WHITE (VEGAN SUB. AVAILABLE)

Shaft 1oz / 8.50 2oz / 11.50

CLASSIC - baileys, vodka, espresso

MINT - chocolate, baileys, mint schnapps, espresso

[SEE COCKTAIL MENU FOR MORE...](#)

FOR THE KIDS

Entrees

Mac 'n' Cheese 10

creamy cheese sauce

Cheeseburger & Fries 13

chuck patty, cheddar, ketchup & mustard

Housemade Chicken Tenders 14

fries, plum sauce

Desserts

Scoop of Vanilla Ice Cream 4

Scoop of Sorbet 4

Beverages

Juice 4

orange, apple, cranberry, pineapple, grapefruit

Lemonade 4

Iced Tea 4

Arnold Palmer 4

Shirley Temple 5

