



STARTING GATE

Daily Soup	5/8
House Cut Fries	8
Twice fried kennebec potatoes, apple cider aioli	
West Coast Chowder	13
Local seafood selection with fresh SSI mussels, herb crouton	
Onion Rings	10
Served with chipotle aioli	
Fire Roasted Olives	10
Selection of marinated olives, grilled baguette	
House Greens	8/11
Baby greens, fresh vegetable, yam crisp, balsamic plum vinaigrette - add lemongrass chicken \$6, falafel \$4	
Caesar Salad	13
Lardons, shaved parmesan, herb croutons, lemon -add lemongrass chicken \$6, falafel \$4	
Dip Trio	15
Tzatziki, olive tapenade, roasted red pepper hummus, herb baguette, grilled pita	

QUARTER POLE

Chicken Wings	19
Buffalo, Honey garlic, Black pepper lime, Hot honey, Blue moon-served with blue cheese - add carrot/celery \$2	
Fish Tacos	17
Crispy Tofino rockfish, fresh slaw, avocado, cilantro, lime	
Pulled Pork Tacos	17
Roasted pork shoulder, fresh cabbage, pickled onion, cheese, chipotle aioli	
Fig and Goat Cheese Flatbread	15
Charred flatbread, fig jam, caramelized onion, fresh arugula, cherry tomato, balsamic glaze- add prosciutto +\$6	
Chicken Strips	19
House cut kennebec fries, plum dip	
Moules Frites	17
Salt Spring Island Mussels, beer and bacon (or) white wine and herb broth, house cut fries	

HOME STRETCH

with your choice of fries, salad, or soup.
Onion Rings +\$2

Fish & Chips	20/25
Beer battered Tofino rockfish, green apple slaw, house tartar choice of fries OR side	
The Rock Burger	19
Double house ground patty, lettuce, tomato, onion, pickle, cheddar, special sauce	
Falafel Wrap	17
House ground chickpea patty, pickled red cabbage, fresh greens, hot sauce, tzatziki	
Buffalo Chicken Wrap	18
Crispy chicken tenders, house buffalo, parmesan, grilled tortilla	
Pulled Pork Sandwich	18
Slow roasted pork, house bbq, green apple slaw, chipotle aioli	
Cashew Chicken Salad	20
Vermicelli noodles, fresh greens, vegetables, lemongrass marinated chicken breast, roasted cashew dressing	
Braised Beef Short Rib Sandwich	21
Braised short rib, caramelized onion, swiss cheese, horseradish aioli, rustic sourdough	
Kimchi Grilled Cheese	16
Kimchi, fresh grannysmith apple, sourdough	
Lemongrass Chicken Club	19
Lemongrass marinated chicken breast, house bacon, arugula, tomato, cilantro lime aioli	
Birdie Bowl	20
Quinoa, house falafel, roasted red pepper hummus, cucumber, grape tomato, braised red cabbage, kalamata olives, sambal, tzatziki	



DRAFT BEER

	16OZ
Hoyne Pilsner	7.00
Hoyne Dark Matter	7.00
Yellowdog IPA	7.00
Phillips Tilt Lager	7.00
Phillips Blue Buck	7.00
Phillips Dinosaur Stone fruit	7.00

BOTTLED BEER/CANS

Corona	7.50
Heineken	7.50
Guinness	7.50
Kokanee	6.50
Budweiser	6.50
Coors Light	6.50
Whistler Forager GF	7.50
Il Sauvage Raspberry Sour	7.50
Il Sauvage Golden Sour	7.50
Mount Arrowsmith Brewing (Rotating Cans)	7.50

CIDERS/COOLERS

White Claw (rotating cans)	6.50
Strongbow	6.50

WINE BY THE GLASS

	6OZ/1/2 L
Matua Hawkes Sauvignon Blanc	9.00 23.00
Mission Hill Pinot Gris BC	9.00 23.00
Mission Hill Rose BC	9.00 23.00
Graffina Argentina Malbec	9.00 23.00
Mission Hill Cabernet/Merlot BC	10.00 25.00
Mionetto Prosecco Brut 200ml	10.00

WINE BY THE BOTTLE

Mattua Bay Sauvignon Blanc	36.00
Mission Hill Pinot Grigio	38.00
Rodney Strong Chardonnay	44.00
Mission Hill Rose	38.00
Graffina Malbec	35.00
Mission Hill Cabernet/Merlot	40.00
Rodney Strong Cabernet Sauvignon	48.00
Mionetto Prosecco Brut	42.00

DESSERT

Carrot Cake	11.00
Chocolate Torte	11.00
Vanilla Bean Creme Brulee	11.00