



ROTISSERIE & BAR

SAT, 5PM - 10PM

COCKTAILS

Hibiscus Spritz 2oz <i>Averill Creek Charm De L'ile Sparkling, Smirnoff Vodka Hibiscus Syrup, Lemon Juice</i>	12
Winter Old Fashioned 2oz <i>Wild Turkey 81 Bourbon, Falernum, 3 Bitters Blend</i>	14
Pineapple Mint Margarita 2oz <i>Cazadores Blanco Tequila, Cointreau, Lime, Pineapple, Mint</i>	12
Old Norse 2oz <i>Sheringham Akavit & Seaside Gin, Elderflower Syrup, Lime Tonic Bitters, Soda</i>	14

WINE

5 oz | BOTTLE

Alderlea Vineyards '19 <i>Sauvignon Blanc</i> <i>Vancouver Island, BC</i>	11 55
Perseus '17 <i>Pinot Gris</i> <i>Okanagan Valley, BC</i>	9 45
Black Swift '17, Vintoro Vineyard <i>Chardonnay</i> <i>Okanagan Valley, BC</i>	12 60
Bordertown '19 <i>Cabernet Merlot</i> <i>Osoyoos, BC</i>	11 55
Averill Creek '19 <i>Pinot Noir</i> <i>Cowichan Valley, BC</i>	12 60
Skaha Vineyards '16 <i>Cabernet Franc</i> <i>Okanagan Valley, BC</i>	12 65
Averill Creek <i>Charm De L'ile Sparkling</i> <i>Cowichan Valley, BC</i>	11 55

BEER

14 oz | 20 oz

Parallel 49 Craft Lager	5 7
Main St. Kingpin Pale Ale	6 8
Red Racer Session IPA	5.5 7.5
Vancouver Island Broken Islands Hazy IPA	6 8
Persephone Nitro Stout	5.5 7.5

CIDER

14 oz | 20 oz

Orchard Hill <i>Apple</i>	6 9
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NON-ALCOHOLIC

Freshly Brewed Starbucks Blend Coffee <i>regular or decaffeinated</i>	5.5
Latte, Cappuccino	7
Americano	4.5
Espresso	3.5
Double Espresso	4.5
Juice <i>orange, pineapple, cranberry, apple, tomato</i>	5
Milk	4
Soy or Almond Milk	4.5
Chocolate Milk or Hot Chocolate	5
Assorted Tealeaves Loose Leaf Teas	6

STARTERS

TRUFFLE FRIES	12
grana padano, truffle mustard aioli, truffle oil	
SHISHITO PEPPERS	11
sea salt, citrus mayo	
MILK BUNS & BEE POLLEN BUTTER	8
bayshore bee pollen, whipped butter	
CHEESE & CHARCUTERIE	2: 26 4+: 48
golden ears cheese, two rivers charcuterie stonefruit preserve, mustard, pickles, baguette	
JUMBO LUMP CRAB CAKE	22
old bay aioli, herb salad	
LOBSTER ROLL	16
nova scotia lobster, brioche nori potato chips	
CHICKEN WINGS	16
ginger rock candy caramel, crispy garlic pickled chilis, fish sauce, grilled lime	
PORK BELLY	18
crispy belly, soy ginger scallion sauce, xo mayo pickled cucumber, fried garlic	

SALADS

CAESAR SALAD	14
classic dressing, egg, bacon, pecorino, croutons <i>add prawns 9 add chicken 7</i>	
OCTOPUS SALAD	19
grilled tentacles, citrus & raddichio salad chimichurri, pickled vegetables	

MAPLE HILL FARMS ROTISSERIE CHICKEN

*smoked chipotle rubbed maple hill farms
free-range chicken with bayshore honey glaze
served with fries and coleslaw*

QUARTER - 23 | HALF - 33

MAINS

MACRO BOWL	
TOFU 21 ALBACORE TUNA 23	
brown rice, mixed greens, edamame hummus ginger pickled carrots, avocado, seed crunch turmeric sunflower dressing	
FISH TACOS	17
jalapeño lime mayo, cotija cheese, cabbage pico de gallo, cilantro <i>add seashore fries 2</i>	
MUSHROOM LINGUINE (V)	22
charred kale, mushrooms, cauliflower cream nutritional yeast, herb salad	
SEAFOOD LINGUINE	29
scallops, prawns, mussels, grana padano chimichurri cream sauce, herb salad, bread	
MISO LINGCOD	31
ginger-dashi broth, soba noodles, bok choy pickled shimejis, furikake	
BEEF RIBEYE	36
sous vide 8oz beef ribeye, romesco sauce charred broccolini, marcona almonds confit garlic	

HAND-HELDS

H2 SMASH BURGER	18
double smash patty, cheddar cheese pickle shredded lettuce, potato bun H burger sauce, seashore fries	
VEGAN BURGER	18
caramelized onion, vegan garlic mayo lettuce, pickle, vegan mozzarella potato bun, seashore fries	

DESSERT

ICE CREAM SANDWICH	9
uno gelato very cherry brown butter chocolate chip cookie	
CRÈME BRÛLÉ	11
O5 ginger & hibiscus custard fresh berries, almond-lemon biscotti	
BLUEBERRY WHITE CHOCOLATE CHEESECAKE	10
lemon curd, blueberry bayshore honey compote	
CARAMEL BROWNIE (GF)	10
vanilla bean gelato, salted caramel cereal crisps	

All items are subject to applicable Provincial taxes. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.