

## STARTERS + SALADS

### 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, stone fruit preserve, mustard, pickles, baguette

### CAESAR SALAD 14

classic dressing, egg, bacon, pecorino, croutons

*add prawns 9 add chicken 7*

### ICEBERG SALAD 14

double smoked bacon, egg, gem tomato, charred corn, blue claire dressing

### JUMBO LUMP CRAB CAKE 22

old bay aioli, herb salad

### SMOKED CHICKEN WINGS 16

house hot sauce, pickled vegetables

### PULLED CHICKEN NACHOS 24

salsa quemada, sour cream, pickled jalapeño, monterey jack & cheddar cheese  
avocado, cilantro

## DESSERTS

### ICE CREAM SANDWICH 9

uno gelato very cherry, brown butter chocolate chip cookie

### FIVE-LAYER CHOCOLATE CAKE 11

brandied cherries, whipped cream

### BLUEBERRY WHITE CHOCOLATE CHEESECAKE 10

lemon curd, blueberry, bayshore honey compote

### CARAMEL BROWNIE 10

vanilla bean gelato, salted caramel, cereal crisps

## MAINS

### MEXICAN STREET FRIES 18

beef barbacoa, cotija cheese, shaved radish, fresh jalapeño, cilantro, lime

### FISH TACOS 17

jalapeño lime mayo, cotija cheese, cabbage, pico de gallo, cilantro

*add seashore fries 2*

### H2 SMASH BURGER 18

double smash patty, cheddar cheese, pickle, shredded lettuce  
potato bun, H2 burger sauce, seashore fries

### VEGAN BURGER 18

caramelized onion, vegan garlic mayo, lettuce, pickle, vegan mozzarella  
potato bun, seashore fries

### MUSHROOM LINGUINE (V) 22

charred kale, mushrooms, cauliflower cream, nutritional yeast, herb salad

### SHRIMP & GRITS 26

garlic prawns, roasted tomatoes, smoked ham, bayshore pilsner jus

### BLACKENED SALMON 26

texas potato salad, egg, cilantro, grilled asparagus

### MAPLE HILL FARMS ROTISSERIE CHICKEN

#### QUARTER 23 | HALF 33

smoked chipotle rubbed maple hill farms free-range chicken with bayshore honey glaze  
seashore fries, coleslaw

### BEEF STRIPLOIN 36

sous vide 10oz beef striploin, romesco sauce, charred broccolini  
marcona almonds, confit garlic

**COCKTAILS**

**Trader Vic's Punch** 2.5oz 13

*Appleton Estate Signature Rum, Havana Club 3 Yr Rum  
Gosling's Black Seal Rum, Citrus, Orgeat*

**Jungle Bird** 2.5oz 13

*Gosling's Black Seal Rum, Campari, Pineapple, Cane Syrup*

**Mai Tai** 2.5oz 13

*Appleton Estate Signature Rum, Cointreau  
Lemon Hart Demerara Rum, Orgeat, Lime*

**Pina Colada** 2oz 12

*Havana Club 3 Yr Rum, Coconut Cream & Milk  
Pineapple, Citrus*

**Hurricane** 2oz 12

*Havana Club 3 Yr Rum, Lemon Hart Demerara Rum  
Passionfruit, Grenadine, Lime, Orange, Cane Syrup*

**Mint Kiwi Caipirinha** 2oz 14

*Cachaça 51, Fresh Kiwi, Lime, Mint, Cane Syrup*

**Saturn** 2oz 13

*Ampersand Gin, Passionfruit, Lime, Orgeat, Falernum*

**Mezcal Mule** 2oz 14

*Sombra Mezcal, Olmeca Blanco Tequila, Lime, Passionfruit  
Cane Syrup, Fever Tree Ginger Beer*

**Eastern Sour** 2oz 14

*Buffalo Trace Bourbon, Orange, Lemon, Orgeat  
Ms Better's Bitters Miraculous Vegan Foamer*

**BEER & CIDER** 14 oz | 20 oz

**Main Street Brewing. x Westin Bayshore**

**60 Year Birthday Pilsner** 16oz 8

**Parallel 49** | Craft Lager 5 | 7

**Main St. Kingpin** | Pale Ale 6 | 8

**Parallel 49** | Peach Bod Pale Ale 16oz 8

**Le Trou Du Diable** | La Saison Du Tracteur 11 | 15

**Phillips** | Dino Sour Blackberry Sour 6 | 8

**Four Winds** | Nectarous Dry-Hopped Sour 7 | 9

**Les Trois Mousquetaires** | Flanders Oud Bruin 14 oz 12

**Faculty** | Benifuki Dubbel 14 oz 7

**Backcountry** | Widowmaker IPA 16oz 9

**Red Racer** | Session IPA 5.5 | 7.5

**Vancouver Island** | Broken Islands Hazy IPA 6 | 8

**Persephone** | Nitro Stout 6 | 8

**Orchard Hill** | Apple Cider 6 | 9

**WINE** 5 oz | 8 oz | 25 oz

**Averill Creek n/v** | **Charm De L'île Sparkling**

*Cowichan Valley, BC 11 | 55*

**Seven Directions '19** | **Cab. Franc Rosé**

*Okanagan Falls, BC 11 | 16 | 55*

**Winemaker's Cut '19** | **Sauvignon Blanc**

*Oliver, BC 12 | 18 | 60*

**Roche '19** | **Pinot Gris**

*Okanagan Valley, BC 11 | 16 | 55 (On Tap)*

**Black Swift '17, Vintoro Vineyard** | **Chardonnay**

*Okanagan Valley, BC 12 | 18 | 60*

**Bartier Bros. '17** | **Cabernet Franc**

*Oliver, BC 14 | 21 | 70 (On Tap)*

**Fairview Cellars '16** | **Malbec Petit Verdot**

*Oliver, BC 12 | 18 | 60 (On Tap)*

**Garden of Granite '19** | **Organic Sangiovese**

*Montepulciano, Italy 13 | 19 | 65 (On Tap)*