



VEGETARIAN



VEGAN



GLUTEN FREE



BACKYARD

FOOD — COMMUNITY — DRINK

SUNDAY  
BRUNCH!  
10-2 PM

<b>APPETIZERS</b>	<b>CHICKEN WINGS</b> 17
	SALT & PEPPER, HONEY GARLIC, HOT, BBQ, SZECHUAN, OR TANGY CAROLINA BBQ, SIDE RANCH OR BLUE CHEESE
	<b>DRAGON BOAT TUNA (5)</b> 17
	SESAME CRUSTED AHI TUNA, PONZU DRIZZLE, CARROT, PICKLED RED ONION, CRISPY WONTON, WASABI AIOLI
	<b>CAULIFLOWER BITES</b> 12
	SIDE RANCH, HOT, OR BLUE CHEESE
	<b>POUTINE</b> 13
	FRIES, CHEESE CURDS, GRAVY, GREEN ONION ADD PULLED PORK +5   ADD BACON +2 SUB VEGAN MOZZA +2
	<b>HUMMUS &amp; TZATZIKI</b> 14
	HOUSE-MADE HUMMUS & TZATZIKI, TOMATO, CUCUMBER, OLIVE, DILL, SIDE PITA
<b>CALAMARI</b> 16	
DILL, RED ONION, LEMON, SIDE TZATZIKI	
<b>COCONUT PRAWNS (5)</b> 16	
PONZU DRIZZLE, LIME, SIDE SWEET CHILI	
<b>FRIED PICKLE SPEARS</b> 12	
SIDE CHIPOTLE LIME	
<b>SMOKED SALMON FLATBREAD</b> 18	
SRIRACHA MARSCAREPONE SAUCE, MOZZARELLA, PICKLED RED ONION, FRIED CAPERS, HONEY, DILL, ARUGULA	

<b>SALAD</b>	<b>GREEK SALAD</b> 14
	ROMAINE, CUCUMBER, RED ONION, TOMATO, OLIVE, FETA, GREEK DRESSING
	<b>MIXED GREENS</b> 14
	MIXED GREENS, RED ONION, CUCUMBER, TOMATO, CARROT, FETA, BALSAMIC DRESSING
<b>CAESAR SALAD</b> 14	
ROMAINE, PARMESAN, LEMON, CROUTONS, HOUSE-MADE CAESAR DRESSING	
GRILLED CHICKEN +8   FRIED CHICKEN +8 SEARED TUNA +9   FRIED HALLOUMI +7	

<b>KIDS 0-12</b>	<b>BURGER &amp; FRIES</b> 14
	BEEF OR VEGAN PATTY, COMES PLAIN BUT CAN ADD TOPPINGS
	<b>CHEESE PIZZA 8"</b>
	RED SAUCE, MOZZARELLA
	<b>CHICKEN TENDERS &amp; FRIES</b>
SIDE PLUM, HONEY GARLIC, OR HONEY MUSTARD	
<b>FISH &amp; CHIPS (2 PCS)</b>	
SIDE TARTAR	
KIDS COMBOS INCLUDE DRINK & ICE CREAM 14	

<b>DESSERT</b>	<b>CHURROS</b> 10
	SIDE HOT FUDGE & HOUSE-MADE DULCE DE LECHE
	<b>SEASONAL ROTATING DESSERT</b>
ASK YOUR SERVER OR CHECK THE CHALKBOARD!	
<b>MONDAY MILKSHAKE MENU</b>	

<b>HANDHELDS</b>	<b>BACKYARD CHEESEBURGER</b> 20
	BEEF PATTY, BRIOCHE BUN, LETTUCE, ONION, PICKLE, TOMATO, AMERICAN CHEESE, SECRET SAUCE
	ADD BACON +3   SUB GLUTEN FREE BUN +3
	MAKE IT VEGAN +5 (SUB VEGAN MOZZA, BUN & MAYO)
<b>NASHVILLE HOT CHICKEN SANDWICH</b> 23	
BEER BATTERED SOUTHERN FRIED CHICKEN THIGH, BRIOCHE BUN, CHILI OIL, LETTUCE, PICKLE, PINEAPPLE SRIRACHA MAYO	
<b>AHI TUNA BURGER</b> 23	
SESAME CRUSTED AHI TUNA, BRIOCHE BUN, PICKLED RED ONION, LETTUCE, PONZU DRIZZLE, CRISPY WONTON, WASABI MAYO	
SERVED WITH CHOICE OF FRIES, CURLY FRIES +2, POUTINE +6, MIXED GREENS +3, OR CAESAR SALAD +4	

<b>BOWLS</b>	JAPANESE SHORT-GRAIN RICE, MIXED GREENS, TOMATO, CUCUMBER, AVOCADO, PICKLED RED ONION WITH CHOICE OF:
	<b>AGEDASHI TOFU</b> 22
	CARROT, SESAME SEEDS, CRISPY WONTON, PONZU DRIZZLE, PINEAPPLE SRIRACHA MAYO
	<b>FRIED CHICKEN</b> 25
	CARROT, SESAME SEEDS, CRISPY WONTON, PONZU DRIZZLE, PINEAPPLE SRIRACHA MAYO
<b>SESAME CRUSTED AHI TUNA</b> 26	
CARROT, SESAME SEEDS, CRISPY WONTON, PONZU DRIZZLE, WASABI MAYO	
<b>GREEK CHICKEN</b> 25	
OLIVE, FETA, TZATZIKI, GREEK DRESSING	

<b>PIZZA</b>	*PIZZA AVAILABLE AFTER 2PM ON SUNDAY*
	<b>OUR MARGHERITA</b> 19
	RED SAUCE BASE, MOZZARELLA, TOMATO, BASIL, BALSAMIC REDUCTION
	<b>PEPPERONI</b> 22
	RED SAUCE BASE, MOZZARELLA, PEPPERONI
	<b>BBQ CHICKEN</b> 23
	BBQ SAUCE BASE, MOZZARELLA, BBQ CHICKEN, RED ONION, RED PEPPER, CILANTRO
	<b>FUNGHI</b> 23
	HERB & GARLIC OLIVE OIL BASE, MOZZARELLA, PARMESAN, LOCAL MUSHROOM MEDLEY**, ARUGULA, SPICY HONEY
	<b>TROPIC THUNDER</b> 24
RED SAUCE BASE, MOZZARELLA, BRAISED PULLED PORK, PINEAPPLE, BACON, PINEAPPLE SRIRACHA MAYO DRIZZLE	
<b>NASHVILLE HAWAIIAN</b> 24	
RED SAUCE BASE, VEGAN MOZZA, PINEAPPLE, RED ONION, SMOKED TOFU, BASIL, CHILI OIL	
<b>DELUXE</b> 24	
RED SAUCE BASE, MOZZARELLA, PEPPERONI, BACON, MUSHROOM, RED ONION, RED PEPPER, HOT BANANA PEPPER	
SUB VEGAN MOZZA +2   SUB VEGAN PEPPERONI +3 SUB GLUTEN FREE CRUST +3	

\*\*LARGE OYSTER, KING OYSTER, MAITAKE, CRIMINI, WHITE BUTTON, WHITE & BROWN SHIMEJI

**COCKTAILS** 2oz

- APPLE PUMPKIN SMASH** 14  
HOUSE INFUSED BULLEIT BOURBON\*\*, LEMON, PUMPKIN SPICE SYRUP, CLIFFSIDE OG CIDER
  - PENICILLIN** 13  
J&B BLENDED SCOTCH, McCLELLAND'S ISLAY SCOTCH, FROSTBITES GINGER SYRUP, LEMON
  - FALL OLD FASHIONED** 13  
HOUSE INFUSED BULLEIT BOURBON\*\*, MAPLE SYRUP, ORANGE BITTERS
  - PEANUT BUTTER NITRO ESPRESSO MARTINI** 13  
SKREWBALL PEANUT BUTTER WHISKEY, KAHLUA, SMOKE BLUFFS ESPRESSO
  - MOSCOW MULE** 12  
POTTER'S VODKA, LIME, DENTVILLE GINGER BEER
  - DARK & STORMY** 12  
GOSLINGS RUM, LIME, DENTVILLE GINGER BEER
  - NEGRONI** 13  
SHERINGHAM GIN, CAMPARI, CINZANNO
  - MOJITO** 13  
BACARDI WHITE RUM, MINT, LIME
  - SANGRIA** 11  
SPANISH RED, LICOR 43, OJ, PINEAPPLE
  - MARGARITA (2.5oz)** 13  
CAZADORES BLANCO TEQUILA, TRIPLE SEC, LIME
  - HORCHATA-LADA (3oz)** 14  
LICOR 43 HORCHATA, GOSLINGS RUM, VANILLA, PINEAPPLE, LIME, NUTMEG
- \*\*BOURBON INFUSED WITH STAR ANISE, CLOVES, CINNAMON, & VANILLA BEAN

- HIGHBALLS**
- |                                 |            |             |
|---------------------------------|------------|-------------|
|                                 | 1oz        | 2oz         |
| POTTER'S <b>VODKA*</b>          | <b>7.5</b> | <b>10.5</b> |
| BOMBAY SAPPHIRE <b>GIN*</b>     | <b>7.5</b> | <b>10.5</b> |
| BACARDÍ <b>WHITE RUM*</b>       | <b>7.5</b> | <b>10.5</b> |
| GOSLINGS <b>DARK RUM*</b>       | <b>7.5</b> | <b>10.5</b> |
| POTTER'S <b>RYE*</b>            | <b>7.5</b> | <b>10.5</b> |
| J&B RARE <b>SCOTCH*</b>         | <b>7.5</b> | <b>10.5</b> |
| JAMESON <b>IRISH WHISKEY</b>    | <b>8</b>   | <b>11</b>   |
| CAZADORES BLANCO <b>TEQUILA</b> | <b>8</b>   | <b>11</b>   |

- NON-ALCOHOLIC**
- POOL CHAIR** 7  
PINEAPPLE, DENTVILLE GINGER BEER, CINNAMON
  - HOTEL KEYS** 7  
COCONUT, BITTERS, SODA
  - CUCUMBER SODA** 7  
HOUSE-MADE CUCUMBER LIME SYRUP, SODA
  - GUINNESS 0** 6
  - CORONA SUNBREW** 6
  - PHILLIPS iOTA** 6  
PALE ALE OR HAZY IPA
  - CHOCOLATE MILK** 4

**ON TAP** 14oz JUG

- AXEMEN LAGER** 6 23  
SUPPORTS KID'S, WOMEN'S & MEN'S RUGBY IN THE SEA TO SKY 
  - STEAMWORKS PILSNER** 7 26  
BURNABY, BC | 5%
  - HOWE SOUND GARIBALDI HONEY BLONDE** 7 28  
SQUAMISH, BC | 5%
  - PARKSIDE MOTEL HAZY PALE ALE** 8 28  
PORT MOODY, BC | 5.8%
  - PHILLIPS DINOSAUR STONE FRUIT** 8 28  
VICTORIA, BC | 4.2%
  - PERSEPHONE DRY IRISH NITRO STOUT** 8 28  
GIBSONS, BC | 4.5%
  - A-FRAME SHUSWAP LAKE IPA** 8 28  
SQUAMISH, BC | 6.6%
  - FERNIE CAMPOUT WEST COAST PALE ALE** 8 28  
FERNIE, BC | 5.4%
  - STEAMWORKS FLAGSHIP HAZY IPA** 8 28  
BURNABY, BC | 6.7%
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- SEASONAL ROTATORS** 8 28  
ASK YOUR SERVER OR CHECK THE CHALKBOARD
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- CLIFFSIDE OG APPLE SEMI-DRY CIDER** 9  
SQUAMISH, BC | 5.6%
  - DENTVILLE GINGER BEER** 8  
SQUAMISH, BC | **NON-ALC** 

SEE ADDITIONAL CANS & BOTTLES MENU

- WHITE** 5oz 1/2L BTL
- RIONDO, PINOT GRIGIO\*** 8 24 34  
ITALY | 12%
  - WITHER HILLS, SAUVIGNON BLANC** 10 30 42  
NEW ZEALAND | 12.5%
- RED**
- RAYMI, CABERNET SAUVIGNON\*** 8 24 34  
CHILE | 12%
  - SPINELLI, MONTEPULCIANO D'ABRUZZO** 10 30 42  
ITALY | 13%
- ROSÉ**
- OLIVARES, ROSADO** 9 28 40  
SPAIN | 13%
- BUBBLES**
- CASTELFINO, CAVA** 11 -- 44  
SPAIN | 11.5%

EVERYDAY 3-5PM



- CHICKEN WINGS** 10
  - CAULIFLOWER BITES** 6
  - KIDS MEALS** 1/2 OFF
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- HOUSE WINE\***  
**WELL HIGHBALLS\***  
**BEER ON TAP**
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DAILY SPECIALS ON CHALKBOARD