

# PERFECT STARTERS

## FALAFAL BITES 16

chickpeas, tahini sauce, pickled vegetables, arugula  
Pickled Vegetables: *Riverside Culinary Kitchen*



## LOBSTER + SHRIMP QUESADILLA 15.5

lobster meat, shrimp, monterey jack cheese  
cream cheese, old white cheddar, red peppers  
white onions, jalapeño chutney, rainbow salad

Lobster Meat: *Ocean Wise*



## HUMBOLDT CALAMARI STRIPS 20

hand-jigged squid, red onions, lemon wheels  
banana peppers, moroccan aioli

Wild Humboldt Squid: *Ocean Wise, Pacific Coast*



## SALMON + COD CAKES 16

wild cod, smoked salmon, yukon gold potato  
jalapeño chutney, rainbow salad

Wild Cod: *Ocean Wise*



## POUTINE SKILLET 17

fresh cut fries, 30-hour beef-bone gravy  
cheese curds, green onions

Cheese Curds: *Armstrong, BC*



## BOURBON + BEER PEROGIES 15

bourbon cream sauce, sorghum malt beer, potato  
old white cheddar, green onions, kale, chili oil  
sixnature leek + cabbage sauerkraut

Sauerkraut: *Riverside Culinary Kitchen*



## WICKED WINGS + FRIES 17.5

¾ lb whole wings, ranch dip

**Choice of flavours:** salt + pepper;  
spicy honey buffalo sauce; lemongrass honey garlic;  
korean garlic sauce; lemon pepper

Chicken Wings: *Rosstown, Vancouver, BC*



## CAULIFLOWER BITES 16.5

sixnature korean garlic sauce  
sesame seeds, green onions

Cauliflower: *Vancouver Island, BC, in season*



## LOBSTER + SHRIMP DIP 23

lobster meat, shrimp, monterey jack cheese  
old white cheddar, red peppers, white onions  
jalapeño, cream cheese, italian crust, crostin

Lobster Meat: *Ocean Wise*



Add + Fried Egg 3 | Banger Sausage 6.5 | House-made Pork Belly Bacon 4.5

# SALADS

## Salad Toppers +

Garlic Toast 4

Cheese Toast 6

Banger Sausage 6.5

Grilled Chicken  
Breast 11

Honey Garlic  
Lemongrass Glazed  
Salmon 12

## HERITAGE BEETROOT SALAD 11 / 17

pickled heritage beetroot, arugula, feta, parsnip crisps, charred onion dressing

Beetroot: *Vancouver Island in season*



## PEACHY KEEN SALAD 12 / 18

artisan greens, smoked peaches, quinoa, edamame, pickled shitake mushroom  
sundried tomatoes, beet crisps, charred onion dressing

Shitake Mushroom: *Port Coquitlam, BC*



## THAI CHICKEN SALAD 24

lemongrass + honey garlic fried chicken, rice noodles, cilantro, artisan greens  
thai vinaigrette, sesame seeds, bean sprouts

Chicken: *Lower Mainland, BC*



# HANDCRAFTED SOUPS

*Ever changing to take advantage of the freshest ingredients available.*

*Your server will be delighted to share the chef's current creation.*

## SOUP + BREAD

cup / bowl of chef's current soup creation, toasted bread

## SOUP + GREENS

bowl of soup, rainbow salad, toasted bread

# PASTA

## SPAGHETTI VEGANESE 20

soya crumb, wild mushroom, tomato, vegan red wine, vegan cheddar cheese

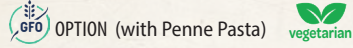
Soya Crumb: Surrey, BC



## CRAFT MACARONI + CHEESE 20

fresh macaroni, old white cheddar sauce, swiss cheese, cheese curd, parmesan crust

Macaroni Pasta: Riverside Culinary Kitchen



## WILD MUSHROOM GNOCCHI 21

fried wild mushrooms, arugula, white sauce, parmesan

Wild Mushrooms: Lower Mainland, BC



## BAKED CANNELLONI 23

spinach, ricotta, sundried tomato, walnut, smoked tomato sauce, fontina crust

Pasta: Riverside Culinary Kitchen



## ROASTED ARTICHOKE + MUSHROOM LASAGNE 25

artichoke hearts, portobello mushrooms, arugula, mozzarella, sixnature tomato sauce

Lasagne Pasta: Handmade in our Riverside Culinary Kitchen



## LOBSTER MACARONI + CHEESE 26

lobster meat, fresh macaroni, lobster sauce, mascarpone cheese, parmesan crust

Macaroni Pasta: Riverside Culinary Kitchen



Add + Grilled Chicken Breast 11 | Cheese Toast 6 | Garlic Toast 4

# ENTRÉES

## SPICE CRUSTED GRILLED BEEF FLANK STEAK 33.5

grilled medium-well, seasonal vegetables, crispy onion, garlic fries, jus

Flank Steak: Meadow Valley, BC



## RUM + PINEAPPLE PORK RIBS 34

spicy rum glaze, pesto baby potato, sautéed green beans, sweet & spicy pineapple chutney

Pork Ribs: Lower Mainland, BC



## WILD MUSHROOM + MASCARPONE RISOTTO 26

porcini broth, truffle oil, mascarpone, salt-bake celeriac

Celeriac: Vancouver Island in season



## HERB CRUSTED SALMON 33

pan-seared salmon, buttery whipped potato mash, seasonal vegetables, thai coconut curry sauce

Salmon: Atlantic Salmon, Ocean-Wise



## BRAISED SHORT RIB 38

roasted garlic mash, charred apple puree, seasonal vegetables, jus

Beef Short Ribs: Meadow Valley, BC



## ROASTED LEMON PEPPER CORNISH HEN 34

1/2 cornish hen, celeriac + whipped buttery potato mash, seasonal vegetables, crisp potato skin, truffle aioli, pepper jus

Cornish Hen: Lower Mainland, BC



## TARO CUTLET 22

burmese coconut sauce, turmeric, crispy okra salad, fried garlic

Taro: Lower Mainland, BC



GREAT FOOD THAT IS GLUTEN FREE



VEGETARIAN



VEGAN



GLUTEN FREE OPTION AVAILABLE



OCEAN WISE

Prices do not include applicable taxes. Ingredients may be substituted because of supply chain disruptions.

# PUB FARE

## WILD COD & CHIPS 21

1pc cod • fresh cut fries, coleslaw, tartar sauce



Wild Cod: *Ocean Wise*

ADD + 1 Piece of Cod 8

## BANGERS + MASH 28

artisan pork sausages, butter mashed potato, green peas, 30-hour beef bone gravy, smoked bourbon onion



Pork: *Chilliwack, BC*

## SHEPHERD'S PIE 23

beef, mutton, rich gravy, vegetables, cheese curds, yukon gold mashed potato



Mutton: *Parry Bay Farm, Metchosin, BC*

## 63-ACRES ROAST BEEF DIP 25

gruyere cheese, beef jus, smoked bourbon onion, cucumber pickles, horseradish aioli, fries, banh mi baguette

Beef: *63-Acres, BC*

# BURGERS

Served with side of Hand-Cut Fries / Salad

Upgrade +

Lobster Bisque 3

Feature Soup 1.5

Garlic Fries 3

Truffle Fries 3.5

Yam Fries 3.5

Poutine 5

## FRENCH ROOSTER BURGER 27

brie cheese, sous vide bacon wrapped chicken roulade, apple chutney, charcoal mayonnaise, lettuce

Chicken: *Lower Mainland, BC*



## HALLOUMI CHEESE BURGER 29

lightly fried halloumi cheese, crispy onion sweet & spicy pepper jam, garlic mayo, pink onion

Halloumi Cheese: *Port Coquitlam, BC*



## ANGRY BIRD BURGER 24.5

crumb fried chicken thigh meat, charcoal mayonnaise spicy honey buffalo sauce, pink onion

Chicken: *Lower Mainland, BC*



## VIKING VOYAGER BURGER 26

wild icelandic cod, wild humboldt squid, focaccia bun fresh herbs, grainy mustard aioli

Focaccia Bun: *Six Mile Riverside Culinary Kitchen*



## THE RINGER BURGER 28

house-made pork belly bacon, barbecue sauce sixnature battered onion rings, beer cheese

Pork Belly: *Chilliwack, BC*



## MEXICAN COWBOY BURGER 25.5

beef patty, avocado salsa, jalapenos corn tortilla, tomato chilli

Beef: *Meadow Valley, BC*



## SMASHED CHIMICHURRI BEEF BURGER 25.5

raw cheddar, chimichurri sauce, charcoal mayo

Beef: *Meadow Valley, BC*



## KIMCHI KICK BEEF BURGER 23

house-made kimchi, gochujang mayo

Kimchi: *Six Mile Riverside Culinary Kitchen*



## CHICKPEA CHA-CHA 23

falafel patties, hummus, arugula, banana peppers pickled onion, mint mayonnaise, toasted banh-mi bread

Banh-Mi Bread: *Island City Bakery, Richmond, BC*

