



to share

truffle fries grana padano, garlic aioli 14¾ **v**

scallop spoons

blackened seasoning + lime-aioli 20 ½ **gf**

poutine cheese curd, scallion, gravy 14 ¾

honey-korean wings

sesame seed, cilantro 20 ½

buffalo wings hot sauce, carrot sticks, chunky bleu cheese dip 20 ½

sweet potato fries chipotle dip 14 ¼ **v**

fire-roasted prawn martini

splash hot sauce, lime, avocado, cilantro, red sauce 21 ¾ **gf**

brie cheese to share sun-dried tomato compote + warm baguette rounds 20 ¾

shrimp gyoza wasabi drizzle 16 ¾

edamame beans sea salt 12 ¾ **gf df v**

boneless pork bites cracked pepper, sea salt, plum sauce 18 ¾ **gf df**

soup + fresh greens

swiss onion soup white wine, cream, thyme, croutons, melting cheese 14 ¾

rain coast chowder

surf + cockle clams, potatoes, cream 14 ¾

coastal seafood chowder shrimp, fish bites, clams + smoked salmon, 16 ¾

the beet salad house greens, roasted red beets, oranges, apple, crumbled feta and pumpkin seeds 20 ½ **v gf**

charley's caesar salad traditional flavours of anchovy-garlic, lemon, dijon, croutons, bacon, shaved parmesan 15 ¾

vegan zen bowl marinated tofu, grapes, kale, sprouts, organic brown rice-ancient grains, avocado, pumpkin seed, hemp seed tahini dressing 23¾ **v**

gluten friendly on request

24 salad mixed vegetables, pickled daikon, peanuts, fried shallots, roasted marinated tofu, fresh herbs, soba noodles, sour-sweet dressing 22 ½ **gf df v**

vegan caesar salad

kosher salt, cracked pepper, fresh lemon, vegan dressing with granny smith apples, chickpea croutons 17 ¾ **gf df v**

cowgirl salad pecans, dates, feta, corn, tortilla, greens, sweet honey-lime dressing 17 ¾ **v** add blackened chicken + 7 ¼

steak salad 8oz sterling sliver sirloin steak, peppers, tomato, cucumber, goat cheese, greens, honey balsamic dressing 30 ¾ **gf**

elevate your salad

shrimp 9 | salmon 12 ¾ szechuan tofu 5 | avocado 5 | blackened or grilled chicken 7 ¼ garlic baguette 3 | cheese baguette 4 skillet of garlic prawns 12

brunch hollandaise dishes to 2pm

eggs benedict poached eggs, ham, toasted english muffin, topped with hollandaise sauce + potatoes 20 ¼

west coast benny lox, shrimp, two poached eggs + hollandaise, spinach, sauce, shoots, grilled baby potato 24 ½

please advise us of any allergies

all day canadian breakfast two eggs, potatoes, choice of bacon, sausage, or ham + choice of toast or english muffin 17 ¾



dynamite omelette mushroom, chicken, jack cheese with a spicy serrano-chili hollandaise + your choice of toast 20 ¾

df indicates a dairy free friendly item

v indicates a vegetarian item

gf indicates gluten free friendly item

waterfront restaurant + charley's lounge

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lunch casual plates

devil chicken sri lanka bowl, spiced (hotter on request), boneless chicken, garlic, ginger, peppers, soy-tomato sauce, basmati rice 22 ½ **df**

butter chicken tandoori chicken basmati rice, riata, mango chutney, fried papadum + grilled naan bread 26 ¾

vegetarian butter curry paneer cashew, paste, spinach, basmati rice, naan 25 ¾ **v**

vegetable shashlik skewers with paneer, tofu, bermuda sauce, pesto ancient grains 19 ¾ **gf v**

dockside halibut fry battered halibut + fries, tartar sauce, apple-coleslaw & lemon **one piece** 23 ¾ **add a second piece** 10 ¾

west coast cod mild white fish, tartar sauce, fries, home made apple-coleslaw & lemon **one piece** 17 ¾ **add a second piece** 7 ¾

charley's rice bowl mild szechuan sauce, (hotter on request), garden vegetables, sesame seeds, steamed jasmine rice **gf df** **tofu** 19 ¾ **v chicken** 22 ½

add-on side: smashed potato salad everything spiced, creamy vegan dressing, fresh herbs, served warm 8 ¾ **v df**

burgers + sandwiches

served with fries or side salad

jet burger perfect harmony, melting bleu cheese crumble, onion-bacon jam, lettuce, onion ring, pickle spear 24 ½

bacon-cheese burger bc harvarti cheese, onion rings, pickle, leaf lettuce, bacon, red relish mayo 23 ¾

the greek burger 7oz patty with lettuce, tomato, red onion, feta, cucumber, tzatziki sauce 24 ½

the halloumi vegetarian burger smokey onion-mayonnaise, leaf lettuce, smashed avocado, tomato, grilled halloumi cheese, banana pickles 23 ¾ **v**

pastrami kraut toasted bagel, swiss cheese, pastrami, pickled onions, homemade ranch, pickle, sauerkraut, dijon mustard 18 ¾

slow cooker roast beef sandwich served philly cheesesteak style, onion, peppers, cheese on grilled sourdough with au jus for dipping 21 ¾

the cajun chicken sandwich blackened chicken, tomato, bacon, cheddar cheese, lettuce + adobo aioli on a grilled ciabatta bun 22 ¾

the butchers french dip slow roasted beef, onion jam, swiss cheese, garlic mayo, steaming au jus' 22 ¼

tandoori chicken sandwich house made tandoori fire-grilled breast, pickled red onion, chili aioli, cilantro, mango-chutney on a toasted ciabatta bun 23 ¾

substitute: clam chowder 4 | poutine 4 ½ | yam fries, onion rings or caesar salad 3 ¾ | seafood potage 4 ½ | gluten free bun + 2 ½

chilled beverages

soft drinks 3 ½

coke, diet coke, coke zero, ginger ale, rootbeer, sprite

lemonade or nestea iced tea 4

virgin pina colada 5 ¾

shirley temple 3 ¾

virgin daiquiri 5 ¾

strawberry, mango, or lime

gratuities not included | add 5% GST
please advise us of any allergies

starbucks

pike place roast 4 ¼ | latte 4 ¾

caramel latte 5 ½ *iced or hot* | americano 3 ½

chai tea latte 5 ½ *iced or hot* | mocha 5 ½

caramel macchiato 5 ½ | london fog 5 ½

cappuccino 4 ¾ | espresso 2 ½ double 3 ½

teavana 4 ¾ peppermint | chamomile | chai earl grey | green | jasmine citrus | hibiscus

featured kombucha 6

san pellegrino sparkling mineral water
500ml 5 ½ | 750ml 8

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