



## to share

### scallop spoons

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

**poutine** cheese curds,  
scallions, yellowhead gravy 14 ¾

**pepper-crusted beef carpaccio** shallot oil,  
parmesan, arugula, crostini 22 ¼

**honey-korean wings**  
sesame seed, cilantro 20 ½

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

**chilled shrimp martini** chilled bay shrimp,  
house made fiery cocktail sauce 21 ¾ **gf**

**buffalo wings** bleu cheese dip 20 ½

**crispy calamari** jalapeno, cucumber,  
house-made dill dip for dipping 20 ¼

**brie cheese to share** sun-dried tomato  
compote + warm baguette rounds 22 ¼

**shrimp gyoza** wasabi drizzle 16 ¾

**boneless pork bites** cracked pepper,  
sea salt, plum sauce 19 ½ **df**

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

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

**salmon tataki** medium rare, soy, ginger,  
wasabi + pickled daikon radish 20 ½ **df**

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## soup + fresh greens

**rain coast chowder** surf + cockle clams,  
potatoes, cream, thyme 14 ¾

**coastal seafood chowder**  
shrimp, clams, fish bites, smoked salmon,  
roasted seaweed, corn, dill 17 ¾

**classic onion soup** beef broth, white wine,  
fresh herbs, gruyere cheese baguette 16 ¾

**cowgirl salad** pecans, dates, feta, corn,  
tortilla, greens, sweet honey-lime dressing  
18 ¾ **v n** | add blackened chicken + 7 ½

**vegan zen bowl** marinated tofu, grapes,  
kale, sprouts, organic brown rice-ancient  
grains, avocado, pumpkin seed, hemp seeds  
tahini dressing 24 ½ **v gf on request**

**charley's caesar salad** anchovy-garlic,  
lemon, dijon, sourdough round toasted,  
shaved parmesan 16 ¼

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## brunch

**hollandaise dishes to 2pm**  
**all day canadian breakfast** two eggs,  
potatoes, choice of bacon, sausage, or ham  
+ choice of toast or english muffin 17 ¾

**the perfect omelette** ham, mushrooms,  
peppers, onions, fresh spinach, avocado  
cherry tomato, melting mozzarella 22 ¾

**bc tuna crunch salad** avocado, mango,  
crispy noodle, fresh herbs, bc tuna with a  
lemongrass crust, radish, coconut, cilantro-  
ginger vinaigrette 26 ¾ **df n**

**# 24 salad** mixed vegetables, pickled daikon,  
peanuts, fried shallots, roasted marinated  
fried tofu, fresh herbs, soba noodles, sour-  
sweet dressing 23 ½ **gf df v n**

**cowboy steak salad** 8oz sterling sliver  
sirloin steak, grilled bell pepper, onion,  
cherry tomatoes, cucumber, goat cheese,  
honey-balsamic dressing 32 ¾ **gf**

### elevate your salad

shrimp 9 | salmon 12 ¾ | szechuan tofu 6 |  
avocado 5 | blackened or grilled chicken 7 ½  
garlic baguette 3 ½ | cheese baguette 4 ¾  
skillet of garlic prawns 12

**eggs benedict** poached eggs, ham, english  
muffin, hollandaise sauce + potatoes 20 ¼

**west coast benny** lox, shrimp, two poached  
eggs + hollandaise, spinach, sauce, shoots,  
grilled baby potato 26 ¾

**dynamite omelette** mushroom, chicken,  
jack cheese with a spicy serrano-chili  
hollandaise + your choice of toast 21 ¾

## lunch plates

**devil chicken** sri lanka bowl, spiced  
(hotter on request), boneless chicken,

**waterfront restaurant + charley's lounge**

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garlic, ginger, peppers, soy-tomato sauce,  
basmati rice 23 ¾ **df**

**coconut chicken kuku paka** chargrilled  
chicken, onions, ginger, garlic, turmeric,  
garam masala, coconut milk curry, served  
with basmati rice + fresh cilantro 26 ¾ **gf**

#### **spicy chicken quesadilla**

mole roasted chicken, jalapeno queso,  
mexican corn & black bean, charred tomato  
salsa, fries or green salad 21 ½ **df**

**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

**fish fry seafood platter** with fried halibut  
cod, chilled shrimp, clam chowder 39 ¾

**butter chicken** tandoori chicken,  
basmati rice, riata, mango chutney, fried  
papadum + grilled naan bread 28 ¾

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## **burgers + casual plates**

served with fries or side salad

**crispy chicken burger** lettuce, pickles slices,  
tomato, swiss cheese, topped with honey  
mustard sauce 24 ½

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

#### **the halloumi vegetarian burger**

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

**bacon-cheese harvarti burger** bacon,  
tomato, pickle, leaf lettuce, sriracha-  
smoked paprika aioli 23 ¾

**shrimp-halibut burger** grilled halibut,  
shrimp, lettuce, tomato, pickle + lemon-  
caper aioli on a grilled ciabatta bun 26 ¾

**the butchers french dip** slow roasted  
beef, onion jam, swiss cheese, garlic  
mayo, steaming au jus' 22 ¾

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

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## **dine & dash**

**calamari + caesar combo** house-made dill  
dip for dipping + caesar salad anchovy-  
garlic, lemon, dijon, sourdough round  
toasted, shaved parmesan 24 ¾

**crusted chicken tenders** accompanied with  
fries, ranch and sweet thai chili sauce 21 ¾  
sub caesar salad 4

**our goddess bowl** fresh veggies, cherry  
tomato, avocado, grilled chicken, shoots,  
soybean, radish, organic rice-ancient grains,  
peanut- sesame drizzle 24 ½ **gf df n**

#### **chowder + salad**

clam chowder + garden greens salad + garlic  
toast 18 ¾

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## **chilled beverages**

coke, diet coke, coke zero, ginger ale,  
root beer, sprite 4

lemonade, nestea iced tea 4 ½

featured kombucha 6 ½

virgin pina colada 5 ¾ | shirley temple 5 ¾

virgin daiquiris 5 ¾

**n** indicate nuts

**df** indicates a dairy free friendly item

**v** indicates a vegetarian item

**gf** indicates a gluten free item

**please advise us of any allergies**

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## **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 ¾ double 3 ¾

**assorted house tea** 4 ¼

ask your server for our selection of teas



**san pellegrino** sparkling mineral water

**500ml** 5 ½ | **750ml** 8

**gratuities and 5% tax not included**

**dockside halibut fry** battered halibut + fries,  
tartar sauce, apple-coleslaw & lemon

**waterfront restaurant + charley's lounge**

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