

LUNCH

Coconut Chicken Kuku Paka

Chargrilled chicken, onion, ginger, garlic, turmeric, garam masala, coconut curry, basmati rice + fresh cilantro

29.25 🌿 | *Add grilled naan bread +4.5*

Butter Chicken

Tandoori chicken, basmati rice, raita, mango chutney, fried papadum + grilled naan bread 31.75

Sub vegetarian paneer by request

Paneer Dopiazza

Paneer cheese, caramelized and fresh onions, tomato, ginger, garlic + warm spices 28.75 🍷 | *Sub chicken +3*

Halibut Milanese

Parmesan-crusted BC halibut, caper butter, baby arugula, warm cherry tomatoes, watermelon radish + lemon herb vinaigrette 44.5

Fish Fry Seafood Platter

Wild North Pacific battered halibut + cod, fries, house tartar + chilled shrimp, cocktail sauce + rain coast clam chowder 46.25

Dockside Halibut Fry

One piece of wild North Pacific battered halibut with fries, tartar sauce, apple-coleslaw + lemon 28.5

Additional piece +12.75

West Coast Battered Cod

One piece of wild North Pacific battered rock cod with fries, tartar sauce, apple-coleslaw + lemon 19.75

Additional piece +9.75

FRESH GREEN SALADS

Cowgirl Salad

Candied pecans, dates, feta, roasted corn, tortilla crisps, field greens + honey-lime vinaigrette 21.75 🌿 🍷 🍷

BC Tuna Crunch Salad

Seared Haida Gwaii tuna, avocado, mango, crispy noodle, radish, fresh herbs + field greens tossed in cilantro-ginger vinaigrette 28.5 🍷

Classic Caesar Salad

Fresh garlic-anchovy, lemon, dijon, toasted sourdough parmesan tuile + fried capers 19.75

Classic 15.5 | Entrée 19.75

Beet Salad

Roasted beets, goat cheese crumble, watermelon radish, field greens + champagne vinaigrette Classic 20.75 | Entrée 26.5 🌿

Zen Power Bowl

Crispy tofu, grapes, avocado, kale, organic brown rice, ancient grains, pumpkin seeds, hemp hearts, field greens + tahini dressing 28.75 🍷 🍷

Steak Salad

7oz Sterling Premium Striploin, grilled bell pepper, onions, tomato, cherry tomato, cucumber, goat cheese, field greens + honey-balsamic dressing 43.25 🌿

Enhance your salad...

Blackened or grilled chicken +7.5

Chilled shrimp +11

Grilled salmon or skillet of prawns +14.75

7oz Sterling Silver Premium Striploin +23.5

STARTERS

Artisan Bread to Share

Bocconcini mozzarella stuffed bread,
arugula pesto + sun dried tomato oil 15.25

Brie Cheese to Share

Whole-wheel of warm brie, sun-dried tomato
compote + toasted baguette rounds 24.75

Pepper-Crusted Beef Carpaccio

Thin sliced tenderloin, fried capers, arugula,
parmesan, lemon + truffle oil 24.75

Salt + Pepper Pork Bites

Tender boneless pork bites, sea salt, cracked pepper +
sweet plum sauce 21.5 🍷🍷

Chicken Wings

1 pound of crispy wings 21.5

Honey-Korean style, sesame seed + cilantro

Buffalo-hot with bleu cheese dip on the side

Salt and pepper

Scallop Spoons

Blackened scallops + lime aioli 22.5 🍷🍷🍷

Add a scallop +5.25

Salmon Tataki

Seared salmon, medium-rare, soy, ginger, wasabi +
pickled daikon 24.75 🍷🍷

Shrimp Martini

Chilled bay shrimp + house made fiery
cocktail sauce 23.75 🍷🍷🍷

Shrimp Gyoza

Fried dumplings, soy + wasabi drizzle 17.75

Crispy Calamari

Delicately fried calamari, jalapeño, cucumber +
house-made dill dip 23.5

Truffle Fries

Shaved grana padano, truffle oil + garlic aioli 15.5

Classic Canadian Poutine

Fries, cheese curds, scallions + arctic gravy 16.25

Edamame Beans

Sea salt 13.25 🍷🍷🍷🍷

Chicken Tenders

Crispy tenders, ranch, sweet thai chili + fries 21.75

Sub caesar +4.5

SOUPS

Thai Chicken Coconut Soup

Coconut broth, poached chicken, lemongrass, galangal,
mushroom, lime + cilantro Cup 12 | Bowl 16.5

Coastal Seafood Chowder

A Coastal Classic with shrimp, clams, fish bites, smoked
salmon, seaweed, corn, Cream, fresh thyme + dill
Cup 14 | Bowl 18.75

Raincoast Clam Chowder

Surf clams, cockles, potato, cream, fresh thyme + dill
Cup 12 | Bowl 16.5

Enhance your soup...

Garlic baguette +3.5

Cheese garlic baguette +4.75

HANDHELDS

Served with fries or salad

BC Salmon Burger

House-blend salmon patty, smashed avocado, tomato, leaf lettuce + lemon caper mayo 28.5

Fig + Brie Chicken Sandwich

Grilled chicken breast, fig-onion jam, melted brie, spinach + garlic aioli on grilled ciabatta bread 27.5

Cajun Chicken Sandwich

Blackened chicken, bacon, cheddar, tomato, lettuce + adobo aioli on toasted ciabatta bread 25.5

Crispy Chicken Sandwich

Buttermilk-fried chicken, slaw, pickles, sambal aioli + brioche bun 26.5

The Butcher's French Dip

Slow-roasted beef, swiss cheese, balsamic onion jam on a toasted baguette + warm au jus 24.75

Toasted Tomato Havarti

Vine-ripened tomato, melted jalapeño havarti cheese, pesto aioli, jalapeño, crispy onion + herbes de provence vinaigrette 25.5 ♡

Halloumi Sandwich

Grilled halloumi cheese, smashed avocado, tomato, leaf lettuce + smoky onion mayo 24.75 ♡

Add beef patty +8

Chef's Half-Pound Burger

House-blend beef patty, havarti cheese, bacon, onion ring, leaf lettuce, tomato + pickle 27.75

Blue's Burger

Half-pound beef patty, bacon, caramelized onions, onion ring, bleu cheese crumbles, lettuce + garlic aioli 27.5

Peppercorn Burger

Half-pound beef patty, cracked peppercorns, onion ring, tomato, lettuce + whiskey-peppercorn sauce served with fries or a side salad 25.5

Enhance your sides...

Poutine, Sweet Potato Fries, Onion Rings, Caesar Salad, Clam Chowder +4.5 | Seafood Chowder +6.5

Add bacon +3

Sub gluten-friendly bun +2

BRUNCH

Available until 2 pm

Waterfront Eggs Benedict

Grilled ham, two soft poached eggs, english muffin, fried smashed potatoes + hollandaise 24.75

Smoked Salmon Benny

Cold-smoked BC lox, two soft poached eggs, english muffin, fried smashed potatoes + hollandaise 32.5

The Perfect Omelette

Ham, avocado, mushrooms, peppers, onions, fresh spinach, cherry tomato, mozzarella + toast 25.75

Dynamite Omelette

Chicken, mushroom, jack cheese omelette + serrano hollandaise, fried smashed potatoes + toast 25.75

All Day Canadian Breakfast

Bacon, sausage or ham, two eggs your way, fried smashed potatoes + toast 21.5

COCKTAIL ORIGINALS

Bonnie Prince Charley

Courvoisier, Drambuie + fresh lemon 16

Cedar Bough

Vodka, Triple Sec, apricot brandy, lemon + orange juice
1.5 oz - 13

Ginger Pear Sparkler

Grey Goose Pear, Galliano, pear nectar, ginger beer + cinnamon stick 1.5 oz - 16

Pama Mule

Smirnoff Vodka, pama, ginger beer + fresh lime 2 oz - 14.5

Crest Bellini

Peach medley slush with a blend of white rum, peach Schnapps + sangria 1.5 oz - 11.75

Crest Mai Tai

Appleton's Rum, Lemon Hart, Grand Marnier, orgeat + fresh lime 2oz - 14.75

Fandango Mezcal Margarita

Mezcal, Reposado Tequila, Cointreau, agave + lime
1.5oz - 14.5

FROZEN + COLD

Virgin Piña Colada or Daiquiri 6.5

Strawberry, mango, or lime

Chilled Soft Drinks 4.5

Coke, Diet, Zero, Ginger Ale, Root Beer, Sprite, Lemonade or Iced Tea

Shirley Temple 5.75

Orange, lime, Sprite + grenadine

San Pellegrino Sparkling 750 ml - 8

HOT

Starbucks Pike place drip + refills 4.5

Espresso Doppio or Americano 5.25

Cappuccino or Latte 5.75

Specialty Coffee 12 oz - 6.50 | 16 oz - 7.50

Iced or hot: Caramel Macchiato, Mocha + Caramel Latte

Sloane Fine Tea Lattes 7

Heavenly Cream, Masala Chai, Blond Chai + Matcha

Pot of Sloane Fine Tea 8

Bold Breakfast, Masala Chai, Heavenly Cream, Citron Calm, Marrakesh Mint, Classic Green, Earl Grey, Rouge Provence, Celebration Medley + Signature Black


SLOANE
FINE TEA MERCHANTS

Please advise your server of any allergies or dietary restrictions.

Gratuities and 5% tax not included.
18% gratuity may be included for parties of eight or more.

-  Contains nuts
-  Dairy-friendly
-  Vegetarian
-  Gluten-friendly

Crest