

Tuesday Burger & Pint Night



Local Beef or Lentil Burger + Local Pint \$20

Wednesday Pizza & Pasta Night



Organic Hand Stretched Pizzas & Handmade Pasta Feature

All Wine Bottles - Half Price

Margherita pizza \$17

Prosciutto & arugula pizza \$20

JULY 31st - FEATURES

Mussel, Green Pea & Saffron Risotto – ‘Salt Spring Island mussels’, organic arborio risotto, local green peas, Spanish saffron & garden herb salad \$25

Duck Confit & Chanterelle Pizza – house confit, pan roasted wild SK chanterelles & caramelized leeks w/ stewed savoury organic BC blueberries & brie \$25

Thursday Prix Fixe Dinner Night



3 Course Dinners \$35/pp

AUGUST 1st - CHEF'S MENU

Organic watermelon, ‘Our Farm’ cucumber & mint salad w/
fresh lime & crushed pistachios

West Coast Lingcod Curry w/ our house made North Indian organic tomato curry,
Basmati rice & garden cilantro

Citrus granite, crème fraiche