

Kitchen Hours

**9:30 - 4:30**

Tuesday - Sunday

(deli boards available until 5pm!)

# FANTASTICO

bar-deli

## DELI BOARDS

### The Classic Board | \$10 or \$15

Cured meats, curated cheeses, marinated olives, house pickles, Spanish Marcona almonds, house-made jam, WildFire baguette

### The Vegetarian Board | \$15

Selection of artisan cheese, marinated olives, house pickles, Spanish Marcona almonds, house-made jam, WildFire baguette

### The Vegan Board | \$15

Vegan cheeses care of Cultured Nut, vegan jerky, marinated olives, house pickles, Spanish Marcona almonds, house-made jam, WildFire baguette

## SNACKS

### Warmed Olives | \$5

Picholine, red cerignola, nicoise, castelvetrano, citrus marinade, thyme, and garlic

### Pickle Plate | \$5

House-made pickled vegetables

### Dip Duo | \$9

A pairing of hummus and tapenade, served with naan, all made in-house

### Meat Sticks | market price

Choose from our wide deli selection including spicy pepper, pale ale and Pemberton gin.

## PLATES

### Shipyard Deli Sandwich | \$9

Chefs choice deli cheese and meat, WildFire whole wheat. Always changing, always delicious

### Albacore Tuna | \$13

3oz rare albacore tuna, local ginger carrot sauce, micro-greens

### Cassoulet | \$9

Canadian Navy beans, house-made pork sausage and lardons, served with WildFire baguette

### BC Clams & Chorizo | \$16

Half pound clams, red wine chorizo, tomato fennel broth, WildFire whole wheat bread

### Duck Confit | \$16

Confit duck leg, oven roasted BC potatoes, leeks

### Winter Rice & Bean Bowl | \$13

Heirloom brown rice, Canadian grown beans, roasted winter vegetables, sesame vinaigrette

### Feature Pasta | prices vary

See chalk board for today's feature pasta

## LATE BREAKFAST

### House-made Granola | \$7

Pecans, pumpkin seeds, raisins, Tree Island yoghurt, honey, apple, local rhubarb compote

### Breakfast Sandwich | \$8

Honey Bee goat Gouda, guacamole, greens, Lockwood Farms sunny-side egg, served on WildFire whole wheat bread

- add Whole Beast bacon \$2.5

### Breakfast Board | \$12

Artisan cured meats, cheese, hard-boiled farm egg, toast and house-made jam

### Biscuit & Jam | \$4

House-made buttermilk biscuit, house-made jam.

## DESSERT

### Upside down cake | \$6

Local berry, brown butter

### Chocolate Mousse | \$4

Please order at deli or cafe counter, food will be brought to tables. Please notify staff of any allergies