

Deli Boards

FANTASTICO BOARD 12/24

Curated by our passionate deli team. Artisan cheese, cured meats, marinated olives, house pickles, grainy dijon mustard, house-made sourdough crackers.

CHEESE BOARD 15

Selection of artisan cheese, marinated olives, house pickles, grainy dijon mustard, hummus and tapenade, house-made sourdough crackers.

VEGAN BOARD 15

Vegan cheeses from The Cultured Nut, vegan jerky, marinated olives, house pickles, grainy dijon mustard, hummus and tapenade, house-made sourdough crackers.

Snacks

BRUSCHETTA 6

Crostini topped with caramelized onions, balsamic reduction and double cream brie.

WARMED OLIVES 5

Picholine, red cerignola, nicoise, castelvetro, citrus marinade, thyme, and garlic.

WHOLE ROASTED ROSEMARY POTATOES 7

Served with chipotle mayo, topped with parmesan.

add Whole Beast bacon • 3

DIP TRIO 9

Housemade hummus, tapenade and Moroccan carrot dip, served with naan bread.

RILLETTE DE PORC 13

Classic french country coarse paté, served with pickled vegetables and baguette.

Breakfast

BISCUIT & JAM 5

House-made buttermilk biscuit, house-made jam.

HOUSE-MADE GRANOLA 8

Pecans, pumpkin seeds, raisins, toasted coconut, Tree Island yogurt, honey, seasonal fruit, rhubarb compote.

BREAKFAST SANDWICH 9

Lockwood Farms egg, Honey Bee goat Gouda, guacamole, local greens, served on a Portofino peasant Bun.

add Whole Beast bacon • 3

THE BREAKFAST BOARD 13

Artisan cured meats, cheese, soft-boiled Lockwood farm egg, WildFire toast and house-made jam.

Plates

SHIPYARD DELI SANDWICH 11

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

FANCY GRILLED CHEESE 14

WildFire bread with rotating cheese selected from case, paired with chutney and side salad.

CASSOULET 11

Canadian Navy beans, house-made pork sausage, red wine, diced bacon lardons, carrot, onion, celery, and garlic served with WildFire baguette.

add local braised greens • 4

PORCETTA SANDWICH 16

Classic Italian recipe. 12-herb and spice rub, thinly sliced and slow roasted pork loin and belly, served on homemade sourdough focaccia with peperonata spread, served with side of braised greens.

KALE CAESAR SALAD 13

Local kale, house-made Caesar dressing, fried capers, medium-boiled Lockwood Farm egg, manchego.

add Whole Beast bacon • 3

add island chicken • 5

PERSIAN DAHL 10

Red lentil stew, aromatic spices, potatoes, sauteed greens, red peppers, served with naan.

add island chicken • 5

MUSHROOM AND CHEESE GNOCCHI 17

Homemade potato gnocchi, white button mushrooms, braised greens, cream reduction topped with provolone and blue cheese.

Treats

CREAMY CHEESECAKE IN A JAR 7

New York-style cheesecake with house compote.

DARK CHOCOLATE MOUSSE 4

Traditional French style, served with whipped cream.

H A P P Y
H O U R TUES - SUN
3PM - 4PM

FANTASTICO

bar-deli

On tap

DARK MATTER Hoyne Brewing. VICTORIA BC	6
NEW GROWTH Driftwood Brewery. VICTORIA BC	6
ROTATOR Seasonal rotating tap	6

Craft Cans

FOUR WINDS NOTUS SERIES. DELTA BC (355ML) Elementary Lager Featherweight IPA La Maison Saison	5.5
IL SAUVAGE BREWING CO. VICTORIA BC (473ML) Cerise - Sour Red	8

BC Cider

SEA CIDER. SAANICHTON BC Kings Pippins Seasonal	6.5/25
BX PRESS CIDER. VERNON BC (500ML) Hostler Crackwhip Ginny	12
VALLEY CIDER COMPANY. DUNCAN BC (330ML) Bon-Dri - Fully dry Humulus Lupulus - Hopped Cidrus - Bittered Cider Noir - Berry blend Love Potion - Rose petals, lavender Ginnish - Gin botanicals	8

White Wine

DAMASCO Zanatta Winery. Cobble Hill BC	7/30
PINOT GRIS Alderlea Vineyards. Duncan BC	8/35
ORTEGA Blue Grouse Vineyards. Duncan BC	9/40
EPIC Beaufort Vineyards, Courtenay, BC	37

Red Wine

PREVOST Averill Creek Vineyard. Duncan BC	6/25
QUILL Blue Grouse Estate Winery. Duncan BC	7/32
CLARINET Alderlea Vineyards. Duncan BC	36
MERLOT Alderlea Vineyards. Duncan, BC	48

Rosé

QUILL Blue Grouse Estate Winery. Duncan BC	8/32
PINOT NOIR ROSÉ Unsworth Vineyards. Mill Bay BC	45

Sparkling

FANTASTICO FRIZZANTE Our house bubbles	8/30
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