

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 care of The Cultured Nut, vegan jerky, marinated olives, house pickles, grainy dijon mustard, hummus and tapenade, house-made sourdough crackers

Snacks

- WARMED OLIVES** 5
Picholine, red cerignola, nicoise, castelvetro, citrus marinade, thyme, and garlic
- PICKLE PLATE** 5
House-made pickled vegetables
- HUMMUS AND TAPENADE** 9
A pairing of hummus and tapenade, served with sourdough flatbread, all house-made
- CHICKEN LIVER PATE** 13
Smooth and creamy, served with house pickles, jam and bread

Breakfast

- BISCUIT & JAM** 4
House-made buttermilk biscuit, house-made jam
- HOUSE-MADE GRANOLA** 8
Pecans, pumpkin seeds, raisins, Tree Island Yogurt, honey, seasonal fruit, local rhubarb compote
- BREAKFAST SANDWICH** 9
Honey Bee goat Gouda, guacamole, greens, Lockwood Farms sunny-side egg, served on WildFire whole wheat bread.
- Add bacon 3 -
- THE BREAKFAST BOARD** 13
Artisan cured meats, cheese, soft-boiled farm egg, toast and house-made jam

Plates

- SHIPYARD DELI SANDWICH** 11
Chefs choice deli cheese and meat, WildFire whole wheat bread. Always changing, always delicious
- CROQUE MONSIEUR** 14
Grilled cheese with ham & manchego cheese, side salad
- CASSOULET** 10
Canadian Navy beans, house-made pork sausage and diced bacon lardons, served with WildFire baguette
- GNOCCHI ALLA PARMIGIANA** 16
Sautéed Italian style dumplings, sage, brown butter, mushrooms
- DOCKSIDE GREENS** 12
Fresh greens from TopSoil, grown at Dockside Green, house vinaigrette
Add duck leg confit 8, or 4oz habitut 10
- QUINOA BOWL** 15
Vegan, served chilled, greens, chickpeas, local vegetables, house pickle, vinaigrette

Treats

- UPSIDE DOWN CAKE** 7
Local berries, brown butter, Mexican vanilla
- DARK CHOCOLATE MOUSSE** 4
Traditional French style, served with whipped cream

JOIN US FOR

HAPPY
HOUR TUES - SUN FROM 3PM - 4PM

- 2 RIVERS MEAT STICK** 3
- WHOLE ROASTED ROSEMARY POTATOES** 3
- WARMED OLIVES** 4
- MEAT SNACK OR CHEESE SNACK** 4
- WARMED THAI SPICED CASHEWS** 5
- DEMI CROQUE MONSIEUR** 6

Drink Specials

FANTASTICO

bar-deli

On tap

DARK MATTER Hoyne Brewing. Victoria BC	6
GOLDYNWELL FOLKÖL 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 Velo - Hazy Lemon American Pale Ale	5.5
SPINNAKERS. VICTORIA BC (473ML) Peach Hefe	6

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 Wildly-Dri - Wild, Fermented Ginnish - Gin botanicals	8

White Wine

DAMASCO Zanatta Winery. Cobble Hill BC	7/30
PINOT GRIS Alderlea Vineyards. Duncan BC	8/35
AROMATA Salt Spring Vineyards. Salt Spring Island BC	32
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
PINOT NOIR Blue Mountain Vineyard and Cellars. Okanagan Falls BC	57

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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