

DINNER

THE GULL BAR & KITCHEN

JOSE LOU OLIVES 9

Spanish aceitunas olives marinated in classic spices

FALAFEL (V) 9

Housemade falafel with sumac tahini labneh

PORK BELLY NUGZ 14

Crispy pork belly tossed in a chili glaze

FAVA BEAN DIP (V) 17

Fava bean and artichoke dip with house focaccia

FARM SALAD 17

Hannah Brook Farm greens, herb citrus vinaigrette, radish, pickled onion, dried fruit, seeds, parmesan

GREEK PORK RIBS 18

Half rack of Greek seasoned ribs served with sumac yogurt and fresh herbs

BOMBA PRAWNS 22

Sauteed Argentinian jumbo prawns in a white wine bomba sauce, house focaccia

BEEF CARPACCIO 21

Porcini crusted rare beef, charred onion relish, mustard custard, radish, parmesan, house focaccia

HERBS AND THANGS (V) 23

House falafel with pearl couscous, tabouleh, cucumber, and herb citrus vinaigrette, add labneh +2

JERK CHICKEN 25

House jerk chicken, roasted garlic & mushroom wild rice, broccolini, salsa verde

GRILLED ZABUTON 29

8oz Macleod's Leap Zabuton, chimichurri, seasonal vegetables, red wine jus

SMOKED SALMON 32

House smoked sockeye salmon, cold couscous salad, peas, soffrito, radish

GREEK RIB DINNER 28

Half rack of Greek seasoned ribs, lemon potatoes, grilled seasonal vegetables

STEAK AND POTATOES 39

9 oz Macleod's Leap Ribeye, fondant potatoes, roasted vegetables, red wine jus

ANIMAL BURGER 22

Organic house ground beef, lettuce, tomato, American cheese, pickles, house burger sauce

GULL BURGER 23

Organic house ground beef, caramelized onion, brie, pickles, pickled mustard seed aioli

CRISPY CHICKEN SANDWICH 20

Pickles, lettuce, Valentina aioli

ROASTED VEGGIE SANDWICH 19

Grilled vegetables, halloumi cheese, onion jam, balsamic crema, house focaccia

Burgers and Sandwiches served with hand cut fries, substitute Spicy Fries +4, or Salad +3.5

DRINKS

THE GULL BAR & KITCHEN

GULL COCKTAILS

MOODYVILLE MULE

Absolut vodka, cucumber, lime, yuzu, ginger beer

ST. GEORGE SODA

Beefeater gin, rosemary lillet, lemon, soda

STRAWBERRY MAI TAI

Havana Club 3yr, Triple Sec, Orgeat, lime, fresh strawberry

AMALFI SPRITZ

Malfy Blood Orange Gin, Aperol, Sweet Vermouth, sparkling

PISCO FEVER

Pisco, dry vermouth, lemon, mangosteen green tea

AN EVENING WITH OSCAR

Absolut vodka, lemon, dry vermouth, lavender green tea syrup, egg white

ON FUEGO

Altos Blanco, Ancho Reyes, lime, charred pineapple syrup

OLD RUSTY

Bourbon, Amaro, orange vermouth, whiskey barrel bitters

NEGRONI (ON TAP)

Beefeater gin, sweet vermouth, Aperol, Campari, grapefruit bitters

SOUTHERN HOSPITALITY

Peach Rooibos infused bourbon, cinnamon syrup, Angostura bitters

CHAMOMILE HIGH CLUB

Chamomile infused tequila, maraschino liqueur, lemon, Violette

NITRO ESPRESSO MARTINI (ON TAP)

Lot 40 rye, Kahlua, cold brew, Licor 43, Angostura bitters

BETSIE BIRD

Clarified Jungle Bird with Havana Club 3yr rum, Campari, pineapple, lime *contains lactose*

PARKSIDE SLUSH

Absolut vodka, Orgeat, Lemon, Mint

2oz

12

12

12

14

14

12

15

13

14

13

15

16

14

12

BEER/CIDER

SHAKETOWN PILSNER

BEERE CHOP WOOD, CARRY LAGER

STRANGE FELLOWS TALISMAN PALE ALE

STEAMWORKS FLAGSHIP IPA

SUPERFLUX COLOUR AND SHAPE IPA

GUINNESS STOUT

SEASONAL ROTATING TAPS

GREENHILL SEMI-DRY CIDER

WHITE WINE

6oz/Bottle

GARDEN OF GRANITE PINOT GRIGIO

NORTH VAN, BC

50TH PARALLEL PINOT GRIS

OKANAGAN VALLEY, BC

LIGHTNING ROCK VIOGNIER

SUMMERLAND, BC

ASTROLABE SAUVIGNON BLANC

MARLBOROUGH, NZ

TANTALUS CHARDONNAY

KELOWNA, BC

SPARKLING & ROSE

PARES BALTA CAVA

PENEDES, SP

BARTIER BROS. ROSE

OLIVER, BC

RED WINE

ANDELUNA MALBEC

MENDOZA, ARG

PENTAGE GAMAY NOIR

SKAHA BENCH, BC

AVERILL CREEK PINOT NOIR

COWICHAN VALLEY, BC

ARGIANO TUSCAN BLEND

MONTALCINO, ITL

CANNONBALL CABERNET SAUVIGNON

HEALDSBURG, CA

ZERO PROOF

ROSEMARY PEACH ICED TEA

Peach Rooibos, rosemary, lemon

CELERY SONIC

Lime, cucumber and celery bitters, soda, tonic

NONNY NON-ALC PILSNER

CULTURE KOMBUCHA

20oz

9

9

9

9

9.5

10

MP

9.75

11/45

12/50

13/55

13/55

12/50

11/45

11/45

12/50

13/55

13/55

14/60

14/60

7

7

7

7