

Brentwood Pub

Pub Classics

Three Dip Flatbreads	12
artisan wood oven flat breads, artichoke mash, wild nut hummus, olive and seaweed tapenade	
Pound of Dry Ribs or Chicken Wings	13
hot, sweet n' spicy, honey garlic, bbq, salt n' pepper, chili lime	
Crab Cakes	15
field greens, sweet shallot vinaigrette and chipotle aioli	
Race Rocks Local Halibut & Chips	19
beer batter panko crusted, fresh cut Kennebec or sweet potato fries	
Race Rocks Local Salmon & Chips	18
beer batter panko crusted, fresh cut Kennebec or sweet potato fries	
Race Rocks Local Ling Cod & Chips	16
beer batter panko crusted, fresh cut Kennebec or sweet potato fries	
Race Rocks Fanny Bay Oysters & Chips	16
beer batter panko crusted, fresh cut Kennebec or sweet potato fries	
Pound of Salt Spring Island Mussels	17
served in garlic sambucca cream sauce with truffled house bread	
Pound of Peel and Eat Prawns	18
served in garlic butter and lemon sauce	

Soups & Salads

Bowl of BBL Seafood Chowder	12
with local salmon, halibut, oysters, clams, scallops & prawns	
Bowl of the Soup of the Day	9
made from scratch daily	
Goat Cheese & Pear Salad	14
oven roasted caprinni goat cheese, poached Anjou pear, roasted hazelnuts, sweet shallot vinaigrette, organic greens	
Classic Caesar Salad	12
hearts of romaine, shaved grana padano parmesan, herb crostini	
Organic Field Greens Salad	11
oven dried tomato, cucumbers, white balsamic herb vinaigrette	
add grilled chicken breast or tiger prawns to any salad	6
add local halibut to any salad	13

From Our Wood Fire Oven

Spicy Chorizo Pizza	16
house-made chorizo sausage, local goat cheese & roasted red peppers	
Smoked Chicken Pizza	16
free-range chicken, gruyère cheese, fresh sage, apple, red onion	
Portobello Pizza	15
roasted garlic, tomato, mozzarella, fresh rosemary	
Classic Meditteranean Pizza	15
pepperoni, kalamata olives, red peppers	
Vegetarian Pizza	14
spinach, artichoke, sundried tomatoes, mozzarella	
Chicken Quesadilla	15
free-range chicken, tomato, green onion, poblano chili pepper	

Pastas

Scallop Linguine	20
bacon, garlic, white wine cream sauce, parmesan crisp	
Baked Four Cheese Tortellini	18
asiago, stilton, parmesan & mozzarella in a creamy cheese sauce	
Cajun Chicken Penne	18
free-range cajun chicken, artichoke, roasted red pepper sauce	
Angel Hair Prawns	17
garlic prawns tossed with fresh herbs, grana padano parmesan & butter	

Big Plates

served with potatoes & local organic vegetables

12oz AAA New York Striploin	27
organic beef, green peppercorns, truffle butter and balsamic syrup	
Full Slab Baby Back Ribs	25
braised till the meat falls off the bone then candied with BBQ sauce	
Roasted Organic Cornish Game Hen	26
free-range Bradner Farms hen, wood oven roasted with sherry & thyme	
Potato Crusted Local Salmon	23
slow roasted with fresh rosemary and topped with dijon butter	
Local Seafood Cioppino	21
clams, mussels, prawns, ling cod, salmon, crab, fennel tomato broth	
Wood Oven Roasted Rack of Lamb	32
roasted with stone ground mustard and fresh rosemary	
Cheese Platter	22
assortment of local artisan cheeses, raincoat fruit and nut crisps	

The Sandwich Board

Pan Seared Local Halibut Taco Wrap	16
rolled flour tortilla with lettuce, tomato, mild chilies & chipotle mayo	
Brentwood Bay BLT	14
prosciutto crisps, roma tomato, roasted garlic aioli and fresh basil on toasted cracked black pepper foccacia	
Grilled AAA Steak Sandwich	17
6oz AAA Alberta beef, tempura onion, toasted Portuguese bun	
Grilled House Made Sausage on a Bun	12
spicy pork sausage, toasted pretzel bun, mustard aioli, sauerkraut	
Ground AAA Striploin Beef Burger	12
toasted kaiser, lettuce, tomato, onion, stone ground mustard aioli	
Salt Spring Island Lamb Burger	13
toasted kaiser, lettuce, tomato, onion, stone ground mustard aioli	
Pan Seared Local Halibut Burger	17
toasted kaiser, lettuce, tomato, onion & tartar sauce	
Race Rocks Oyster Burger	14
beer panko crusted Fanny Bay oysters, toasted kaiser, tartar sauce.	
Pulled BBQ Pork Sandwich	13
asiago cheese, fresh sage & apple on a toasted portuguese bun	
Grilled Chicken Sandwich	14
swiss cheese, avocado, tomato, garlic aioli, toasted ciabatta	
Cajun Chicken Caesar Wrap	15
Blackened cajun chicken breast, romaine lettuce in a tortilla wrap	
Grilled Organic Veggie Wrap	12
grilled zucchini, roasted red peppers, caprini goat cheese, fresh basil and roasted garlic aioli	

all sandwiches include a choice of greens, caesar salad, french fries, sweet potato fries or cup of soup. Chowder \$3
add cheese, bacon, or mushrooms for \$1

Sides

fresh cut kennebec or sweet potato fries	6
side classic caesar salad	9
side organic field greens salad	8
cup of soup of the day	6
chips & salsa	6
add prawns or chicken	6
add salmon	9
add scallops	15