

# LUNCH

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 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, fresh bread

**HERBS AND THANGS (V) 23**

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

**FISH AND CHIPS 20/26**

1 or 2 pieces of beer battered sockeye salmon, hand cut fries, house tartar sauce

**SMOKED SALMON AND EGGS 20**

House smoked sockeye salmon, six minute egg, James Browns, fennel salad, whipped dill cream cheese

**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

**CHICKEN CLUB 21**

Grilled chicken breast, lettuce, tomato, bacon, toasted Bad Dog sourdough

**STEAK SANDWICH 25**

5oz Macleod's Leap sliced Zabuton, chimichurri aioli, crispy onions, 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