

STANLEY'S

BAR & GRILL

SMALL PLATES

CHARCUTERIE BOARD (2 people 4 people) <i>BC local cured meats, artisan cheese, house-made preserves & crusty bread</i>	22- 40-
SOUP DU JOUR <i>inspired daily, ask your server</i>	13-
SIGNATURE SEAFOOD CHOWDER  <i>creamy-style chowder, local shellfish, wild salmon, pacific cod, potato & crispy bacon</i>	15-
<i>soups served with bread, sub grilled cheese +3</i>	
PARKVIEW CAESAR SALAD  <i>crisp romaine, rainbow kale, garlic brioche croutons & parmesan</i>	12-
OKANAGAN QUINOA SALAD  <i>dried apple and berries, crisp romaine, arugula, cherry tomato & candied pecans</i>	16-
BAKED BRIE <i>fig jam, grapes, crostini & prosciutto</i>	18-
VEGETARIAN SAMOSAS  <i>cauliflower, potato & spinach samosas with mango date chutney</i>	16-
WEST COAST CRAB SALAD  <i>local dungeness & rock crab, roast garlic lemon aioli, foraged greens, avocado & bacon</i>	20-
FISH TACOS  <i>pacific cod, local craft ale batter, house slaw, pickled onions, fresh cilantro & chipotle salsa</i>	20-

MAINS

CRAFT CANADIAN BEEF BURGER <i>7 oz beef patty, double smoked bacon, aged cheddar, caramelized onions, chipotle bbq sauce & rustic fries</i>	20-
ALE BATTERED FISH & CHIPS  <i>pacific cod, local craft ale batter, house slaw, rustic fries & lemon tartar sauce</i>	23-
SPAGHETTI AND MEATBALLS <i>Nonna's marinara, fresh herbs & parmesan</i>	23-
GROWN UP MAC & CHEESE <i>white cheddar cream sauce & house smoked pulled pork</i>	22-
BUTTER CHICKEN <i>grilled naan bread, jasmine rice & cilantro</i>	23-
WILD MUSHROOM RAVIOLI  <i>mushroom cream sauce, fresh arugula & parmesan</i>	22-
MAPLE GLAZED SALMON   <i>local wild salmon, maple dijon glaze, baby potatoes & fresh seasonal vegetables</i>	25-
SLOW ROASTED PORCHETTA  <i>herb crusted pork loin, crispy pork belly, mashed potatoes, winter veggies & apple chutney</i>	25-
BRAISED SHORT RIB  <i>mashed potato, winter veggies & red wine jus</i>	27-
HEARTY BOWL FEATURE <i>rainy day comfort food, ask your server</i>	21-

 - gluten free

 - vegetarian

 - vegan

 - ocean wise

 - msc (marine stewardship council)

Our commitment to quality ensures our sauces, stocks and dressings are house-made using local farms and suppliers to provide the best quality and freshest ingredients that, as much as possible, are ethically raised & hormone free. We will do our best to assist with food allergies, though we are unable to guarantee an allergen-free kitchen environment.

18% gratuity added to tables of 6 or more