

## BEGINNINGS

**FRESH OYSTERS \$3 EACH**  
**ASK FOR DAILY OYSTER SELECTION**  
**MINIMUM 3 PER ORDER**  
**WHILE SUPPLIES LAST**

Served with fresh grated horseradish & choice of mignonette & cocktail sauce

### **Doc's Crowded Seafood Chowder Cup \$8/ Bowl \$13**

Creamy chowder with a fresh Pacific seafood medley. An award winning - house speciality **G**

### **Sea-cuteri \$36**

Fresh oysters, prawns, house smoked salmon crostini with lemon dill caper cream cheese, calamari & house pickled vegetables

### **Crab Cakes \$27**

Local BC rock crab breaded in seasoned crumbs & pan fried with lemon dressed arugula & southern BC tartar sauce.

### **Housemade Pierogis \$16**

Cheddar pierogis with Andouille sausage, sautéed onion, sour cream & green onion.

### **Garlic Chorizo Prawns \$21**

Sautéed in a garlic white wine cream sauce with garlic bread for dipping

### **Docs's Chicken Wings \$18**

House hot, Screaming hot, Honey & fresh garlic, Honey Sriracha, Sea salt & cracked black pepper, Southern BBQ or Lemon pepper. Served with Ranch dressing and celery & carrot sticks **G**

### **Spinach & Artichoke Dip \$18**

A warm creamy blend of cheese, spinach & artichoke hearts served with crisp pita chips.

### **Chicken Karaage 5 pc \$16 / 10pc \$23 / 15pc \$35**

Japanese style fried chicken thighs, ponzu sauce, green onions

### **Crispy Calamari \$19**

With banana peppers, lemon aioli, fresh lemon wedge with green & red onions

## FROM THE GARDEN

### **Autumn House Salad Half - \$9 Full - \$15**

Arugula dressed in a lemon vinaigrette, dried cranberries, goat cheese, sliced almonds **GF**

### **Rainbow Kale Half - \$12 Full - \$18**

Fresh goat cheese, bacon, fresh avocado, hard boiled egg, slivered almonds, sun-dried tomatoes - tossed in house made Caesar **GF**

### **Caesar Salad Half - \$10 Full - \$16**

Fresh romaine, house made Caesar dressing, fried capers, bacon, parmesan and croutons

### **Southwest Salad Full - \$17**

Roasted corn, black beans, cherry tomatoes, red onion on romaine tossed in avocado vinaigrette with smoked lime crema & crispy tortilla slice.

### EXTRAS TO ADD ON

Grilled Chicken Breast \$7 Grilled Salmon \$10 Steak \$11

Garlic Prawns \$9 Tuna Poke \$10

## GASTROPUB FARE

### **Doc's Fish & Chips**

All fish & chips served with Yukon Gold fries, house coleslaw, lemon & our own tartar sauce

**Pacific Rock Cod** 1 piece **\$18** 2 piece **\$22**

**Halibut** 1 piece **\$24** 2 piece **\$29**

Extra Tartar \$1.50 Extra House Coleslaw \$2.50

### **Shepherds Pie \$24**

Pulled lamb in a rich red wine Demi glacé, mixed with vegetables & topped with crispy mashed potatoes. Served with side salad.

### **Dragon Poke Bowl \$26**

Sesame ginger Ahi tuna, cucumber, avocado, edamame, radish, pickled ginger carrots served on sushi rice with wasabi mayo & sriracha & crispy wontons

### **Fresh Mussels \$26**

Fresh mussels in a lemon garlic white wine beurre blanc. Served with Artisan garlic bread

**Pacific Fish Tacos \$18**

Three - flour tortillas with crispy beer battered Rockfish, cilantro slaw, avocado crema & spicy Baja sauce.

**Steak Sandwich \$22**

6 oz. sirloin sliced on Artisan baguette with garlic mayo & lemon dressed arugula with onion rings.

**Classic Beef Dip \$20**

Artisan baguette with house horseradish mayo stuffed with thin sliced roast beef and au jus.

**Doc's Burger \$19**

Grass-fed 7 oz Angus chuck hand-pressed patty, sharp cheddar, onion confit, Doc's secret sauce, leaf lettuce, field tomatoes on Artisan potato bun with a dill pickle spear.

**OMG Crunchy Chicken Burger \$19**

House made crunchy chicken, artisan potato bun, sriracha aioli, Canadian brie cheese, leaf lettuce, field tomatoes, red onions & a dill pickle.

**Salmon Burger \$20**

Grilled Lois Lake Steelhead salmon fillet, basil pesto mayo, sun-dried tomato chutney, red onion, tomatoes, leaf lettuce on an Artisan potato bun with a dill pickle spear.

**Plant-Based Impossible Burger \$18**

Grilled vegan Impossible patty, Doc's secret sauce, leaf lettuce, red onions and tomato on an Artisan potato bun with a dill pickle spear. **V**

**Burgers served with Yukon Gold fries, House salad or Soup**

**Substitute Chowder or Caesar salad \$3**

**EXTRAS TO ADD ON**

Bacon \$2.25 Wild mushrooms \$2 Confit onions \$1.50

Sharp Cheddar \$2.25 Gluten free bun \$3 Garlic bread \$2 Gravy \$3

Dips \$1.50 - blue cheese, house hot, honey mustard, plum sauce, BBQ

**LARGE PLATES****Doc's Cioppino \$34**

A West Coast classic! Fresh clams, mussels, prawns, halibut & Dungeness crab in a white wine, garlic tomato broth. Served with Artisan garlic bread.

**Crab Ravioli \$30**

Crab filled ravioli on whipped ricotta and herb mousse. Topped with roasted butternut squash & peas in a brown butter shallot dressing.

**Lamb Shank \$32**

New Zealand lamb shank braised in a red wine, a lamb jus & fine brunoise cut vegetables. Served with cheesy potato croquettes and broccolini.

**Butter Chicken \$26**

Marinated chicken thighs in a spiced tomato & butter sauce topped with Raita. Served with basmati rice & naan bread to soak up all the flavour.

**Doc's NY Strip Steak \$38 Add - Dungeness crab legs \$12**

Aged AAA 10 oz. grilled center cut strip loin served with seasonal vegetables and garlic mashed potatoes

ADD: Blue Cheese Butter \$3, Peppercorn Sauce \$4

**Fresh Mussels & Pasta \$25**

Fresh mussels with linguini in lemon garlic white wine beurre blanc topped with Parmesan and parsley. Served with Artisan garlic bread

**Cedar Plank Salmon \$32**

Plank grilled Lois Lake Steelhead salmon fillet with citrus glaze served with asparagus & vegetable herb butter quinoa.

**Cashew Cream Linguini \$24**

Vegan housemade cashew cream tossed with asparagus. You will never know it is vegan. **V** Add Sautéed Tofu \$6, Prawns \$9 or Chicken \$7

**HOUSEMADE DESSERTS**

**Key Lime Pie \$9**

**Riley's Cider Apple Pie \$9**

**New York Cheesecake with Berry Compote \$9**

add **Vanilla Ice Cream \$3**

**Creme Brûlée \$9**

20% Gratuity added for groups of 8 or more

**G - Gluten Aware V - Vegan VG - Vegetarian**

**Please note we are not a gluten free establishment**

**Please inform your server of any allergies before any orders!**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A cooking step is needed to eliminate potential bacteria via contamination.

## WHITE & ROSÉ WINES

BY GLASS & BOTTLE

### British Columbia

Unsworth Rose 6oz \$9 / 9oz \$12 / Btl \$34  
Gehring Brothers Private Reserve - Pinot Gris 6oz \$9 / 9oz \$12 / Btl \$32  
Stone Road Chardonnay 6oz \$8 / 9oz \$11 / Btl \$28  
Solis Luna Rose 6oz \$9 / 9oz \$12 / Btl \$35

### USA

Ironstone 'Leaping Horse' Chardonnay 6oz \$9 / 9oz \$12 / Btl \$35

### Italy

Tolloy - Pinot Grigio 6oz \$9 / 9oz \$12 / Btl \$35

### France

Solis Luna - Rose 6oz \$9 / 9oz \$12 / Btl \$35

## RED WINES

BY GLASS & BOTTLE

### British Columbia

Gehring Brothers 'Dry Rock' - Cab/Merlot 6oz \$9 / 9oz \$12 / Btl \$32  
Stone Road - Red Blend 6oz \$8 / 9oz \$11 / Btl \$28

### Spain

Juan Gil 'Honoro Vera' - Monastrell (Organic) 6oz \$9 / 9oz \$12 / Btl \$37

### Argentina

Trapiche Reserve Mendoza Malbec 6oz \$9 / 9oz \$12 / Btl \$36

### Chile

Sibaris - Pinot Noir 6oz \$9 / 9oz \$12 / Btl \$36

### USA

Wente 'Southern Hills' - Cabernet 6oz \$11 / 9oz \$15 / Btl \$42

## BOTTLES

### WHITE

#### New Zealand

Misty Cove - Sauvignon Blanc \$42

#### USA

Wente 'Riva Ranch' - Chardonnay \$60

### RED

#### British Columbia

Red Rooster - Cab/Merlot \$34  
Mayhem - Merlot/Cab/Franc \$43  
Anthony Buchanan - Syrah \$45  
Anthony Buchanan - Pinot Noir \$45  
Hess 'Allomi' - Cabernet Sauvignon \$80

#### Italy

Tommasi - Amarone Classico Di Valpolicella \$115

## BUBBLES

Unsworth Charme de L'Ile Btl \$36  
Segura Viudas - Cava 200ml \$11 / Btl \$39  
Villa Teresa Sparkling Rose (Organic) \$38  
Valdo 'Marco Oro' - Prosecco \$45  
Pierre Paillard - Bouzy Grand Cru \$136

## DOC'S COCKTAILS

All feature drinks 2oz.

### **Cinnamon Maple Whiskey Sour \$14**

2oz. Bulliet Bourbon, lemon, maple syrup & a pinch of cinnamon

### **Dark & Stormy \$14**

Kraken Rum, fresh lime juice & ginger beer.

### **Margarita \$14**

Tequila with fresh lime juice, Triple Sec, simple syrup. Always on the rocks!

### **Hayley's Cosmo \$15**

A hand shaken classic cosmo with Grand Marnier for a special touch

### **West Coast French 75 \$14**

Empress Gin, lime and Unsworth Charme d' Lille

### **Doc's Ceasar \$14**

Vodka, Doc's specially blended Clamato juice

### **Red Dragon Negroni \$14**

Aviation gin, Cinzanno Rosso and Campari with blood orange essence & orange peel

### **Winter Warmer \$14**

Spiced Rum, hot water, honey syrup, garnished with dried orange & a cinnamon stick

### **Polar Bear \$14**

White hot chocolate, Peppermint Schnapps & Forty Creek Irish Cream

### **Snug Cove Coffee \$14**

Forty Creek Irish Cream, Cointreau and Brandy

### **Howe Sound Hot Chocolate \$14**

Premium Hot chocolate, Appleton Signature Rum & Forty Creek Irish Cream

### **Cauldron Mulled Wine \$12**

Warmed Red Wine blended with orange, cinnamon, nutmeg, cloves & aromatic spices. Served with a dried orange and a cinnamon stick.

## DRAFT BEER & CIDER

SLEEVE 16 OZ. / PITCHER 60 OZ.

Doc's Lager - Parallel 49 \$7.25/ \$24

Blue Buck - Phillips \$7.25 / \$24

Fat Tug IPA - Driftwood \$7.25/ \$24

Red Truck Lager - Red Truck \$7.25/ \$24

Dark Matter - Hoyne \$7.25/ \$24

Pilsner- Hoyne \$7.25/ \$24

Chase My Tail Pale Ale - Yellow Dog Brewing \$7.25/ \$24

Sip & Tell - Riley's Cidery \$11

Check with your server for rotating taps

## BOTTLES

Becks \$9

Budweiser \$8

Coors Light \$8

Corona \$8.75

Guinness \$9.75

Heineken \$8.75

Kokanee \$8

Kronenbourg Blanc \$8.5

Stella Artois \$8.5

Kronenbourg 1664 \$8.5

Red Racer - Street Smart Pilsner and IPA (Non Alcoholic) \$8

## CIDERS & COOLERS

Growers Ex Dry Apple Cider \$8

Growers Peach Cider \$8

Hey Y'all Hard Iced Tea \$7

Lonetree Cider \$8

Strongbow Cider \$9

No Boats Cider \$8

# **DOC'S WEEKLY SPECIALS**

**DINE-IN ONLY**

## **WEDNESDAY**

WINGS 1LB. \$10

## **THURSDAY**

KARAAGE CHICKEN \$2 PER PIECE (MINIMUM 3 PC.)

ALL DAY HAPPY HOUR

## **FRIDAY**

PRIME RIB & FRESH SHEET

## **SATURDAY**

BURGER & BEER \$18 12-4 PM

## **SUNDAY**

SALSA SUNDAYS - NACHOS, TACOS & MORE!

**HAPPY HOUR 3PM - 6PM DAILY**