

BEGINNINGS

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

An award winning – house speciality creamy chowder with a fresh Pacific seafood medley **G**

Sea-cuteri \$39

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

Lasquiti Island Honey Mussels \$26

Fresh BC local mussels in lemon, garlic white wine beurre blanc served with artisan garlic bread

Shrimp Gyoza \$17

Locally made seared and steamed gyoza with a spicy crunchy garlic chilli oil and green onions

Garlic Chorizo Prawns \$21

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

Docs's Chicken Wings \$19

Buffalo, Screaming hot, Korean Gochujang, BBQ, Salt & Pepper, Lemon Pepper with ranch dressing and celery & carrot sticks **G**

Humbolt Calamari \$20

Served with banana peppers, green goddess dressing, fresh lemon wedge with green onion and cilantro

FROM THE GARDEN

Doc's Summer House Salad Half - \$10 Full - \$15

Artisan greens tossed in creamy yogurt dressing with blueberries, goat cheese and pepitas **GF**

Caesar Salad Half - \$11 Full - \$16

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

Summer Crunch Salad Half - \$12 / Full - \$17

Heritage greens, Granny Smith apple, red grapes, crunchy quinoa and with candied pepitas in a date dressing. Topped with fried Paneer V

Nicoise Salad \$27

Sesame crusted seared Ahi tuna, on bed of romaine with baby potatoes, haricot vert green beans, hard boiled egg, cherry tomato, red onion, capers and kalamata olives in a lemon vinaigrette

GASTROPUB FARE

Dragon Poke Bowl \$24

Sesame ginger ahi tuna, cucumber, avocado, edamame, radish, pickled ginger carrots on sushi rice with wasabi mayo and sriracha and crispy wontons

Pacific Fish Tacos \$19

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

Sri Lankan Butter Chicken \$26

Marinated chicken thighs in a spiced tomato and butter sauce topped toasted almonds and cilantro. Served with jasmine rice and naan bread to soak up all the flavour Ask for Paneer for vegetarian option! **VG**

Steak Sandwich \$26

6oz. sirloin sliced on artisan baguette with garlic butter, lemon dressed arugula & onion rings

Doc's Burger \$20

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 \$22

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

BC Sockeye Salmon Burger \$22

Salmon fillet, basil pesto mayo, sun-dried tomato chutney, red onion, tomato, leaf lettuce on a artisan potato bun with a dill pickle

Plant-Based Impossible Burger \$21

Grilled vegan Impossible patty, Doc's secret sauce, leaf lettuce, red onions and tomato on a artisan potato bun with dill pickle **VG**

Burgers served with fries, House salad or Soup. Substitute Chowder or Caesar salad \$3

LARGE PLATES

Tangy Blueberry Salmon \$32

BC Sockeye salmon with a West Coast rub, pan seared with a red wine blueberry chutney on jasmine rice with seasonal vegetables

One Giant Meatball \$29

Beef sirloin meatball stuffed with mozzarella, braised in house marinara tomato sauce with linguini, arugula and shaved parmesan

Smoked Salt Tenderloin \$41

6 oz. AAA beef tenderloin finished in a roast onion, rosemary garlic butter served with seasonal vegetables and garlic smashed potatoes

Beurre Blanc Mussels and Linguini \$26

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

Beef Short Ribs \$35

Braised short ribs with red wine jus served with garlic smashed potatoes and seasonal vegetables **GA**

Basil Pesto Linguini \$25

Fresh basil, spinach, cherry tomatoes, green beans and cashews **V**

DESSERTS

House made Carrot Cake \$10
Berry Kraken Cheesecake \$10

Key Lime Pie \$10
Apple Pie a la Mode \$1

WHITE & Rosé WINES

by Glass & Bottle

British Columbia

Unsworth - Rose	6oz \$10 / 9oz
\$14 / Btl \$38	
Black Hills - Rose	6oz \$10 / 9oz
\$14 / Btl \$38	
Gehringers Brothers Pvt. Reserve - Pinot Gris	6oz \$9 / 9oz
\$13 / Btl \$34	
Stone Road - White	6oz \$9 / 9oz
\$13 / Btl \$32	

USA

Chateau St. Jean - Chardonnay	6oz \$10 / 9oz
\$13 / Btl \$35	

New Zealand

Craggy Range Te Muna - Sauvignon Blanc	6oz \$11 / 9oz \$15
/ Btl \$45	
Stoneleigh - Sauvignon Blanc	6oz \$10 / 9oz \$14
/ Btl \$38	

Italy

Tommasi Le Fornaci Lugana - Turbiana	6oz \$11 / 9oz \$14
/ Btl \$45	
Villa Teresa Organic - Pinot Grigio	6oz \$10 / 9oz \$14
/ Btl \$36	

RED WINES

by Glass & Bottle

British Columbia

Gehringers Brothers 'Dry Rock' - Cab/Merlot	6oz \$9 / 9oz \$13
/ Btl \$32	
Stone Road - Red Blend	6oz \$9 / 9oz
\$13 / Btl \$32	
Red Rooster - Cab/Merlot	6oz \$10 / 9oz
\$14 / Btl \$38	

Spain

Juan Gil 'Honoro Vera' - Monastrell (Organic)	6oz \$10 / 9oz \$14
/ Btl \$37	

Argentina

Trapiche Reserve Mendoza Malbec	6oz \$10 / 9oz \$14
/ Btl \$38	

Chile

Mirra Bay - Merlot	6oz \$9 / 9oz
\$13 / Btl \$32	
Sibaris - Pinot Noir	6oz \$10 / 9oz \$14 / Btl
\$36	

USA

Tom Gore - Cabernet Sauvignon	6oz \$11 / 9oz \$15 / Btl
\$44	
Wente 'Southern Hills' - Cabernet	6oz \$11 / 9oz
\$15 / Btl \$42	
Simple Life - Pinot Noir	6oz \$10 / 9oz
\$14 / Btl \$36	

BOTTLES

White

France

Domaine Larouche Chablis Les Vaudevey - Premier Cru	\$64
---	------

USA

Wente 'Riva Ranch' - Chardonnay	\$60
---------------------------------	------

Red

USA

Hess 'Allomi' - Cabernet Sauvignon \$80

Italy

Tommasi - Amarone Classico Di Valpolicella \$115

BUBBLES

Unsworth Charme de L'Île Glass \$11 / Btl \$38

Segura Viudas - Cava 200ml \$11

Sea Change - Prosecco \$41

Valdo 'Marco Oro' - Prosecco \$45

Veuve Clicquot \$130

DOC'S COCKTAILS

All feature drinks 2oz.

Mojito 14.5

Bacardi silver muddled with fresh lime, garden mint and cane sugar. Shaken and topped with soda. Choice Original, Peach or Blueberry

Margarita 14.5

100% Agave Tequila with fresh lime juice, Triple Sec, simple syrup. Always on the rocks! Choice Lime, Strawberry or blueberry.

Pimms Cup 14.5

Pimms, fresh lemon juice, fresh orange juice, ginger ale, cucumber and mint.

Cucumber Collins 14.5

Beefeater gin, St Germain, lemon juice and simple syrup with fresh cucumber.

Purple Reign 14.5

Empress gin, lemon juice, simple syrup and egg white.

Blood Orange Martini 14.5

Forty Creek rye, Martini Rosso and Blood Orange puree.

The Passion 14.5

Vodka, Prosecco passion fruit juice, fresh lime juice and simple syrup.

Ice'tini 14.5

Vodka, Sandhill ice wine, white grape juice.

Summer Spritz 14.5

Classic Aperol, Strawberry Limoncello or Mango with Charms d'lille Prosecco and soda

Doc's Caesar 14.5

Vodka, Doc's specially blended Clamato juice with pickled asparagus.

Strawberry Lemonade 14.5

Lemonade with strawberry puree, mint & vodka

Maple Bourbon Sour 14.5

Bulleit Bourbon, fresh lemon juice and Canadian maple syrup

DRAFT BEER & CIDER

Sleeve 16 oz. / Pitcher 60 oz.

Doc's Lager - Parallel 49 \$7.4/ \$25.5

Craft Pale Ale - Parallel 49 \$7.4/
\$25.5

Fat Tug IPA - Driftwood \$7.4/
\$25.5

Plisner - Hoyne \$7.4/
\$25.5

Dark Matter - Hoyne \$7.4/
\$25.5

Golden Ale - Yellow Dog \$7.4/
\$25.5

Chase My Tail Pale Ale - Yellow Dog \$7.4/ \$25.5

Sip & Tell - Riley's Cidery \$11.5

Check with your server for rotating taps

BOTTLES

Becks \$9 Kronenbourg Blanc \$8.5

Budweiser \$8 Kronenbourg 1664 \$8.5

Coors Light \$8 Stella Artois \$8.5

Corona \$8.75 Guinness \$9.75

Heineken \$8.75 Kokanee \$8

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

CIDERS & COOLERS

Growers Ex Dry Apple \$8 Growers Peach

Cider \$8

Hey Y'all Hard Iced Tea \$7 Lonetree \$8

Strongbow \$9 No Boats

\$8

