

## BEGINNINGS

### **FRESH OYSTERS** \$3.50

Ask for daily oyster selection

MINIMUM 3 PER ORDER

Fresh Grated Horseradish, Choice of Mignonette & Cocktail Sauce

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

Creamy Chowder with Fresh Pacific seafood medley **G**

### **Wild 'shroom** \$22

Warm Baked Mushroom Loaf, Mushroom Cream, Avocado Oil, Fermented Mushrooms, Grana Padano

### **Roast Bone Marrow** \$21

Almond Picada with Crostini

### **Crispy Brussels** \$18

Tossed in a Miso Glaze & Sesame Seeds

### **Pomegranate Pork Belly Bites** \$24

Braised Pork Belly with Pomegranate Glaze, Cherries, Crostini

### **Humbolt Calamari** \$20

Crispy Calamari, Banana Peppers, Green Goddess Dressing, Fresh Lemon Wedge, Scallions, Cilantro

### **Docs's Chicken Wings** \$19

Choice of Buffalo, Screaming Hot, Korean Gochujang, BBQ, Salt & Pepper, Lemon Pepper with Ranch, Celery & Carrots **G**

## FROM THE GARDEN

### **The Farm Stand** \$26

Buratta, Roasted Heirloom Carrots, Beets, Fresh Basil, Thyme, Avocado Oil **VG**

### **Winter Crunch** Half - \$12 Full - \$17

Kale, Granny Smith Apple, Carrot, Dried Cherries, Shaved Brussels Sprouts, Cabbage, Praline Nuts, Goat Cheese, Butternut Squash, Avocado Vinaigrette **VG**

### **The Cauliflower** \$23

Roasted Cauliflower, Tahini Yogurt, Hazelnut Crumble, Fermented Golden Raisins, Romesco Sauce, Fresh Mint **VG**

**Thai Noodle** \$20

Pad Thai Rice Noodle, Scallion, Red Pepper, Carrot, Red Cabbage, Watermelon Radish, Cilantro, Toasted Peanut, Thai Peanut Vinaigrette

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

Romaine, House Made Caesar Dressing, Fried Capers, Bacon, Parmesan, Croutons

**House Salad** Half - \$8 Full - \$14

Heritage Mix Greens, Cucumber, Carrot, Radish, Lemon Vinaigrette

EXTRAS TO ADD ON

Grilled Chicken Breast \$8 Grilled Salmon \$10 Steak \$12

Garlic Prawns \$10 Tuna Poke \$10

## GASTROPUB FARE

**DOC MORGAN'S FISH & CHIPS**

Fries, House Coleslaw, Lemon, Tartar Sauce

**Pacific Rock Cod** 1 piece \$19 2 piece \$23

**Sockeye Salmon** 1 piece \$23 2 piece \$36

Extra Tartar \$1.50 Extra House Coleslaw \$2.50

**Almond Picada Honey Mussels** \$36

Local Lasqueti Island Honey Mussels, Shallot, Garlic, Saffron, Sherry Vinegar, White Wine, Chili flake, Almond Picada, Baguette

**Nashville Chicken** \$34

Crispy Fried Buttermilk Boneless 1/2 Chicken, Nashville Hot Honey Sauce, Coleslaw, Fries

**West Coast Poke** \$26

Sesame Ginger Tuna, Spicy Salmon Poke, Sushi Rice, Mango, Wakame, Cucumber, Pickled Daikon, Avocado, Watermelon Radish, Tempura Pops, Lime Sriracha Aioli

**Bang Bang Prawns** \$24

Tempura Prawns, Smashed Avocado, Tomato Basil Relish, Seaweed Dust, Lime Aioli, Chili Crunch

**Ramette** \$26

Egg Omelette, Crispy Prawn, Ramen Noodles, Avocado, Scallion, Velveeta, Chili Aioli, Unagi Aioli

**Duck Poutine** \$26

Duck Confit, Fries, Cheese Curds, Gravy, Sunny Duck Egg

**The Jerk** \$28

Crispy Jerk Shrimp, Dirty Rice, Cucumber & Pineapple Salad

**The Spicy Wife** \$22

Grilled Chicken Breast, Potato Bun, Candied Bacon, Velveeta, Hot Honey Sauce, Pickles, Arugula

**Salmon BLT** \$26

Seared Wild Caught Sockeye Salmon, Candied Bacon, Chèvre, Onion Jam, Heirloom Grape Tomatoes, Arugula, Ciabatta Bun

**Fungi Burger** \$22

Two Beef Smash Patties, Bourbon Wild Mushrooms, Gruyere, Special Sauce, Arugula, Shaved Onion, Tomato

**Enoki Mushroom Burger** \$22

Crispy Battered Enoki Mushroom, Pickled Carrot & Jalapeño Slaw, Citrus Crunch, Chili Aioli, Potato Bun **VG**

**947 Burger** \$22

2 Smash Patties, Bacon, Cheddar, Burger Sauce, Tomato, Shaved Red Onion, Arugula, Potato Bun

**Pacific Fish Tacos** \$19

Three Flour Tortillas Filled Beer Battered Rockfish, Cilantro Slaw, Avocado Crema, Spicy Baja Sauce

**Steak Sandwich** \$26

6oz. Sirloin, Garlic Butter, Arugula on Baguette, Onion Rings

Burgers Served with Fries, House Salad or Soup

Substitute Chowder or Caesar Salad \$3

## LARGE PLATES

**Dijon-Crusted Pacific Halibut** \$39

Roast Halibut, Green Beans, Shallot, Cherry Tomato, Garlic Confit, French Curry Cream, Grilled Lemon

**Coconut Sockeye Salmon** \$37

Seared Sockeye Salmon, Cinnamon Barley & Farro, Butternut Squash, Coconut Salmon, Thai Red Curry Cream, Grilled Lime

**Winter Risotto** \$26

Pumpkin Risotto, Seared Daikon "Scallops", Toasted Pumpkin Seeds, Micro Greens **VG**

**Steamboat Long Bone Short Rib** \$51

Double Frenched Long Bone Short Rib, Mashed Potato, Fall Vegetables, Bone Marrow Butter, Green Peppercorn Demi

**Gorgonzola Lasqueti Mussels & Bucatini** \$29

Garlic, Shallot, Leeks, Red Chili Flakes, Gorgonzola, Cream, White Wine, Espresso Aioli, Vegetable Ash, Lemon Zest, Parmigiana Reggiano

**Duck Confit** \$38

Duck Confit, Pork Belly, Black Pudding, Creamy Polenta, Duck Demi

**Pasta Mafalda** \$26

Mafalda Pasta, Beef Demi, Braised Beef Short Rib, Goat Cheese, Pink Peppercorns, Basil

**Wild Mushroom Pasta** \$26

Rigatoni, Wild Mushrooms, Shallot, Basil, Thyme, Parsley, White Wine, Roasted Garlic, Goat Cheese, Roasted Grilled Lemon, Vegetable Ash

**Beef Tenderloin** \$49

6 oz. AAA Tenderloin, Chimichurri or Cowboy Butter, Winter Vegetables, Smashed Duck Fat Potato

## DESSERTS

**House Made Carrot Cake** \$10

Carrot Cake, Cream Cheese Frosting, Cinnamon

**Sticky Toffee Pudding** \$10

Warm Sticky Toffee Pudding, Toffee Sauce, Praline Nuts, Bone Marrow Butter, Chantilly Cream

**Brown Butter Bourbon Cheesecake** \$10

Cheese Cake, Graham Honeycomb, Brown Butter Bourbon Sauce

**Pots de Crème** \$10

Dark Chocolate Mousse, Sweet & Sour Cherries, Shaved Chocolate, Olive Oil, Flake Sea Salt, Chantilly Cream

## DOC'S COCKTAILS

All feature drinks 2oz.

### **The Capitan** 14.5

Gin, Cointreau, Lime Juice, Angostura, Orange Bitters, Orange Twist

### **Autumn Cherry** 14.5

Bourbon, Cherry Brandy, Spice Syrup, Bitters, Amarena Maraschino Cherry

### **Blood Orange Margarita** 14.5

Tequila, Mezcal, Blood Orange Syrup, Blood Orange Slice

### **Cinnamon Maple Whiskey Sour** 14.5

Bullit Bourbon, Lemon, Maple Syrup, Cinnamon

### **Dark and Stormy** 14.5

Kraken Rum, Lime Juice, Ginger Beer

### **Blood Orange Martini** 14.5

Forty Creek Rye, Martini Rosso, Blood Orange Puree

### **Emma** 14.5

Bourbon, Amaro Butter, Spiced Syrup

### **Coffee Old Fashioned** 14.5

Coffee Infused Bourbon, Demerara Simple Syrup, Orange Bitters, Aztec Bitters, Orange Zest, Amarena Maraschino Cherry

### **Camp Fire Mule** 14.5

Bourbon, Lemon Juice, Maple Syrup, Ginger Beer, Toasted Marshmallow

### **Doc's Ceasar** 14.5

Vodka, Doc's Specially Blended Clamato Juice, Pickled Asparagus.

### **Winter Warmer** 14.5

Spiced Rum, Hot Honey Water Syrup, Lemon, Cinnamon Stick, Orange Slice

### **Howe Sound Hot Chocolate** 14.5

Forty Creek Cream, Appleton's Rum, Hot Chocolate

### **Snug Cove Coffee** 14.5

Coffee, Cointreau, Forty Creek Cream, Brandy

### **Cauldron Mulled Wine** 14.5

**WHITE & ROSE WINES**  
**by Glass & Bottle**

British Columbia  
Unsworth - Rose  
6oz \$10 / 9oz \$14 / Btl \$38

Black Hills - Rose  
6oz \$10 / 9oz \$14 / Btl \$38

Stone Road - Rose  
6oz \$9 / 9oz \$13 / Btl \$32

Gehringers Brothers Pvt. Reserve - Pinot  
Gris 6oz \$9 / 9oz \$13 / Btl \$34

Stone Road - White  
6oz \$9 / 9oz \$13 / Btl \$32

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

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

Stoneleigh - Sauvignon Blanc  
6oz \$10 / 9oz \$14 / Btl \$38

Tommasi Le Fornaci Lugana - Turbiana  
6oz \$11 / 9oz \$14 / Btl \$45

Villa Teresa Organic - Pinot Grigio  
6oz \$10 / 9oz \$14 / Btl \$36

**BOTTLES**

White

Domaine Larouche Chablis Les Vaudevey  
- Premier Cru \$64  
Wente 'Riva Ranch' - Chardonnay \$60

**BUBBLES**

Unsworth Charme de L'le Gl \$11 / Btl \$38  
Segura Viudas - Cava 200ml \$11  
Valdo 'Marco Oro' - Prosecco \$45

**RED WINES**  
**by Glass & Bottle**

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

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

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

Mirla Bay - Merlot  
6oz \$9 / 9oz \$13 / Btl \$32

Sibaris - Pinot Noir  
6oz \$10 / 9oz \$14 / Btl \$36

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

Red

Hess 'Allomi' - Cabernet Sauvignon \$80  
Tommasi - Amarone Classico Di  
Valpolicella \$115

Sea Change - Prosecco \$41  
Veuve Clicquot \$130

## 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
Red Truck Sour	\$7.4/ \$25.5
Chase My Tail Pale Ale - Yellow Dog	\$7.4/ \$25.5
Bowen Island Cider House - rotating	\$11.5

## 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 \$8	Growers Peach Cider \$8
Hi There Iced Tea Lemon or Peach \$7	Lonetree \$8
Strongbow \$9	No Boats \$8

## OFF SALES AVAILABLE AT THE BAR

*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.