

{ **SMALL PLATES** }

CHARCUTERIE BOARD (2 people 4 people) bc local cured meats, artisan cheese, house-made preserves & crusty bread	25- 50-
ROASTED TOMATO & VEGETABLE SOUP ♥ (🌿 without bread) roasted tomato, potato, chickpea & spices with warm daily bread	12-
SIGNATURE SEAFOOD CHOWDER 🐟 creamy-style chowder, local shellfish, smoked salmon & crispy bacon	18-
VEGETARIAN PAKORAS ♥ cauliflower, potato, & spinach pakoras with tamarind chutney	18-
TUNA TATAKI 🐟 🌿 seared albacore tuna, arugula, fresh mango & sesame ginger sauce	20-
WEST COAST CRAB SALAD 🐟 local dungeness & rock crab, roast garlic lemon aioli, foraged greens, avocado & bacon	22-
CAPILANO CAESAR SALAD 🥗 crisp romaine, rainbow kale, garlic brioche croutons & shaved parmesan	18-
OKANAGAN QUINOA SALAD ♥ foraged greens, local berries, dried apples & maple spiced pecans	18-
add to any salad salmon 8-, chicken 7-, tofu 7-	

{ **MAINS** }

CLIFF HOUSE BEEF BURGER 7 oz beef patty, double smoked bacon, aged cheddar, caramelized onions, chipotle bbq sauce & rustic fries	25-
ALE BATTERED FISH & CHIPS 🐟 pacific cod, bridge brewing ale batter, house slaw, rustic fries, lemon tartar sauce	25-
CLUBHOUSE SANDWICH grilled marinated chicken breast, double smoked bacon, aged cheddar, roasted garlic aioli & rustic fries	24-
SPAGHETTI AND MEATBALLS nonna's marinara, fresh basil & shredded parmesan cheese	26-
<i>vegetarian option available upon request</i>	
SMOKEHOUSE RIBS house-made rub, chipotle bbq glaze, fresh house slaw & hot buttered corn	28-
BUTTER CHICKEN butter chicken on basmati rice with peas & charred naan	24-
MAPLE GLAZED SALMON 🐟 local wild salmon, maple dijon glaze, baby potatoes, fresh seasonal vegetables	28-
SESAME GINGER STIR FRY ♥ 🌿 fresh seasonal stir-fried vegetables, steamed rice & sesame ginger glaze	22-
<i>add salmon 8-, chicken 7-, tofu 7-</i>	
FISH TACOS 🐟 pacific cod, bridge brewing ale batter, house slaw, pickled onions, cilantro & chipotle salsa	22-

🌿 - gluten free

🥗 - vegetarian

♥ - vegan

🐟 - ocean wise

🐟 - msc (marine stewardship council)

At Capilano Suspension Bridge Park, our commitment to quality ensures our sauces, stocks and dressings are house-made using local farms and suppliers. We 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.

LOCAL CRAFT BEER

on draught

16 OZ SLEEVE | 8.5.

CLIFF HOUSE ROTATOR TAP

alternating BC craft beers
ask your server for details

ELEMENTARY LAGER

Four Winds Brewing | Delta
4.5% ABV | 25 IBU

CZECH MATE PILSNER

Off the Rail Brewing | Vancouver
5.2% ABV | 22 IBU

CHASE MY TAIL PALE ALE

Yellow Dog Brewing | Port Moody
5.3% ABV | 50 IBU

BOURBON BLOOD ORANGE WHEAT ALE

Bridge Brewing | North Van
5.5% ABV | 20 IBU

WIDOWMAKER IPA

Backcountry Brewing | Squamish
6.7% ABV | 50 IBU

try our FLIGHTS

CHOICE OF 4 BEERS | 5 oz | 12.

CHOICE OF 4 WINES | 2 oz | 16.

Specialty BEER & CIDER

LA MAISON WILD SAISON

Four Winds | Delta, BC
4.5% ABV | 30 IBU | 355 ml
8.

GLUTEN FREE FORAGER LAGER

Whistler Brewing | Whistler, BC
5% ABV | 35 IBU | 330 ml
8.

BUDWEISER PROHIBITION BREW

Budweiser | St. Louis, MO
0.1% ABV | 355 ml
6.

SHAKE A PAW SMOKED PORTER

Yellow Dog | Port Moody, BC
5% ABV | 24 IBU | 473 ml
10.

LONETREE DRY CIDER

Okanagan Valley, BC
5% ABV | 355 ml
8.

NO BOATS ON SUNDAY CIDER

No Boats on Sunday | Truro, NS
5.3% ABV | 473 ml
10.

Signature COCKTAILS

always a double...

CLIFF HOUSE CAESAR

deep cove vodka, pepper spice, clamato,
sriracha salt rim, savoury skewer
10.

SUMMER SANGRIA

BC red wine, apricot brandy, fresh berries, bubbles
10.

BLACKBERRY GINGER MOJITO

bacardi white rum, ginger syrup, fresh local blackberries,
mint, lime, bubbles
12.

ESPRESSO MARTINI

deep cove vodka, kahlua, fresh moja espresso,
vanilla bean infused syrup
12.

Wine

6 OZ | 9 OZ | BOTTLE

Whites

CLIFF HOUSE WHITE

2017 | Indigenous | Kelowna, BC
soft, violet, stone fruit
12.7% ABV
10. | 15. | 40.

DIRTY LAUNDRY SAUVIGNON BLANC

2017 | Summerland, BC
crisp, white peach, lemongrass
13% ABV
12. | 18. | 48.

GRAY MONK PINOT GRIS

2017 | Okanagan Valley, BC
textured, pear, ginger
13% ABV
14. | 21. | 60.

PERSEUS CHARDONNAY

2017 | Penticton, BC
lightly oaked, hazelnut, apple
13.8% ABV
14. | 21. | 60.

Reds

CLIFF HOUSE RED | 2013

2013 | Indigenous | Kelowna, BC
dark cherry, vanilla
13.1% ABV
12. | 18. | 48.

INNISKILLIN PINOT NOIR

2017 | Okanagan Valley, BC
ripe cherry, raspberry
13.5% ABV
14. | 21. | 60.

CEDAR CREEK MERLOT

2016 | Kelowna, BC
dark cherry, licorice
13.5% ABV
14. | 21. | 60.

BLACK SAGE CABERNET SAUVIGNON

2016 | Summerland, BC
smoky mocha, tobacco
14% ABV
22. | 33. | 92.

Bubbles

HENKELL TROCKEN SPARKLING

Wiesbaden, Germany
green apple, banana
11.5% ABV
11. | 200 ml bottle

JOIE QUOTIDIEN BRUT

Naramata, Canada
lemon meringue, pineapple
12.8% ABV
98. | 750 ml bottle

MIONETTO PROSECCO

Treviso, Italy
dry, golden apple, pear, honey
11% ABV
60. | 750 ml bottle

VEUVE CLICQUOT

Champagne, France
crisp apple, citrus fruits
12% ABV
180. | 750 ml bottle

Pinks

DIRTY LAUNDRY ROSE HUSH

2017 | Summerland, BC
dry, fresh, red berry hints
13% ABV
12. | 18. | 48.

SEE YA LATER RANCH NELLY ROSE

2018 | Okanagan Valley
off-dry, floral, ripe strawberry
14% ABV
14. | 21. | 60.



LEMONGRASS SOUR

bombay sapphire gin, lemongrass syrup, egg white, lemon,
artisan bitters
13.

MOSCOW MULE

stolichnaya vodka, spicy ginger beer, fresh lime
12.

ROSEMARY CRANBERRY GIN FIZZ

woods gin, rosemary syrup, cranberry juice,
fresh citrus, bubbles
14.

CLIFF HOUSE OLD FASHIONED

bulleit bourbon, orange infused cane sugar,
artisan bitters, cherry
15.