

## { FOOD MENU }

<b>CHARCUTERIE BOARD</b> (2 people   4 people) cured meats, caramelized onion, grainy mustard, gherkin & crostini .....	\$22   \$40
<b>CHEESE BOARD</b> (2 people   4 people)  assortment of cheeses, spicy roasted pecans, fig jam, mango-tamarind chutney, grapes, naan bread chips .....	\$22   \$40
<b>WARM MARINATED OLIVES</b>  assorted olives, feta and baguette .....	\$13
<b>ROASTED RED PEPPER CURRIED HUMMUS</b>  (♥ available) carrot and celery batonnets, warm naan bread .....	\$15
<b>CLIFFHOUSE BOARD</b> (2 people / 4 people) charcuterie, artisan cheese, marinated olives, hummus, condiments, crostini .....	\$25   \$47
<b>KIDS BOARD</b> black forest ham, smoked turkey, cheese, carrot and celery batonnets .....	\$10
<b>CLIFFVIEW CAESAR SALAD</b> crisp romaine, caesar dressing, garlic brioche croutons & parmesan .....	\$14
<i>add chicken   +7</i>	
<b>CRAFT CANADIAN BEEF BURGER</b> (  available) certified angus beef, brioche bun, cheddar cheese, bacon, caramelized onions, bbq sauce, tomato, lettuce, cap sauce .....	\$20
<i>sub beef for beyond meat patty ♥   +3</i>	
<b>SPAGHETTI AND MEATBALLS</b> nonna's marinara sauce, basil & parmesan .....	\$23
<b>ALE BATTERED FISH &amp; CHIPS</b>  pacific cod, local craft ale batter, house slaw, rustic fries, lemon, tartar sauce .....	\$23

 - gluten friendly

 - vegetarian

♥ - vegan

 - ocean wise

We are committed to using the highest quality ingredients, sourced from federally inspected and approved food purveyors.  
 We will do our best to assist with food allergies, however we are unable to guarantee an allergen-free environment.

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# CLIFFHOUSE

RESTAURANT & BAR

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## { DRINKS MENU }

### ON DRAUGHT LOCAL CRAFT BEER

(16 oz sleeve - \$8.50)

**CLIFF HOUSE ROTATOR TAP**  
Alternating BC craft beers,  
ask your server for details

**WILDEYE KOLSCH**  
Wildeye Brewing | North Vancouver  
4.8% ABV | 22 IBU

**CZECH MATE PILSNER**  
Off the Rail Brewing | Vancouver  
5.2% ABV | 22 IBU

**OLD JALOPY PALE ALE**  
Powell Brewery | Vancouver  
5.5% ABV | 40 IBU

**BOURBON BLOOD ORANGE WHEAT ALE**  
Bridge Brewing | North Vancouver  
5.5% ABV | 20 IBU

**WIDOWMAKER IPA**  
Backcountry Brewing | Squamish  
6.7% ABV | 50 IBU

### SPECIALTY BEER & CIDER

(priced per item)

**LA MAISON WILD SAISON - \$8.00**  
Four Winds | Delta, BC  
4.5% ABV | 30 IBU | 355 ml

**GLUTEN FREE FORAGER LAGER - \$8.00**  
Whistler Brewing | Whistler, BC  
5% ABV | 35 IBU | 330 ml

**BUDWEISER PROHIBITION BREW - \$6.00**  
Budweiser, St. Louis, MO  
0.1% ABV | 355 ml

**SHAKE A PAW SMOKED PORTER - \$10.00**  
Yellow Dog Brewing | Port Moody, BC  
5% ABV | 24 IBU | 473 ml

**LONETREE DRY CIDER - \$8.00**  
Lonetree Cider Co. | Okanagan Valley, BC  
5% ABV | 355 ml

**NO BOATS ON SUNDAY CIDER - \$10.00**  
No Boats on Sunday | Truro, NS  
5.3% ABV | 473 ml



all prices plus applicable taxes

## { TRY OUR FLIGHTS! }

CHOICE OF 4 BEERS | 4 x 5oz | \$12.00  
CHOICE OF 4 WINES | 4 x 2oz | \$16.00

### WHITES

6oz | 9oz | bottle

#### CLIFF HOUSE WHITE

2018 | Silver Lining: The View  
Kelowna, BC

White peach, honeysuckle, pear  
\$9.00 | \$13.00 | \$36.00 (12.8% ABV)

#### GRAY MONK PINOT GRIS

2017 | Okanagan Valley, BC  
Textured, pear, ginger

\$14.00 | \$21.00 | \$60.00 (13% ABV)

#### PERSEUS CHARDONNAY

2017 | Penticton, BC  
Lightly oaked, hazelnut, apple

\$14.00 | \$21.00 | \$60.00 (13.8% ABV)

#### WILD GOOSE PINOT BLANC

2018 | Okanagan Valley, BC  
Crisp, citrus, melon

\$15.00 | \$23.00 | \$65.00 (12.9% ABV)

### REDS

6oz | 9oz | bottle

#### CLIFF HOUSE RED

2018 | Silver Lining: The View  
Kelowna, BC

Dark berry, cherry, spice  
\$9.00 | \$13.00 | \$36.00 (12.3% ABV)

#### INNISKILLIN PINOT NOIR

2017 | Okanagan Valley, BC  
Silky body, ripe cherry, raspberry

\$14.00 | \$21.00 | \$60.00 (13.5% ABV)

#### CEDARCREEK MERLOT

2016 | Kelowna, BC  
Dark cherry, licorice, dried dark fruits

\$14.00 | \$21.00 | \$60.00 (14.1% ABV)

#### BLACK SAGE CABERNET SAUVIGNON

2016 | Summerland, BC  
Smoky mocha, tobacco, red currants

\$22.00 | \$33.00 | \$92.00 (14% ABV)

### PINKS & BUBBLES

#### DIRTY LAUNDRY ROSE HUSH

2017 | Summerland, BC  
Dry, fresh, red berry hints  
\$12.00 - 6oz | \$18.00 - 9oz  
\$48.00 - bottle (13% ABV)

#### HENKELL TROCKEN SPARKLING

Wiesbaden, Germany  
Green apple, banana, citrus fruit  
\$11.00 - 200ml bottle (11.5% ABV)

#### JOIE QUOTIDIEN BRUT

Naramata, Canada  
Lemon meringue, pineapple  
\$98.00 - 750ml bottle (12.8% ABV)

#### MIONETTO PROSECCO

Treviso, Italy  
Dry, golden apple, pear, honey  
\$60.00 - 750ml bottle (11% ABV)

#### VEUVE CLICQUOT

Champagne, France  
Crisp apple, citrus fruits  
\$180.00 - 750ml bottle (12% ABV)

### SIGNATURE COCKTAILS

#### CLIFFHOUSE CAESAR - \$10.00

Deep Cove vodka, pepper spice, clamato,  
siracha salt rim, savoury skewer

#### SUMMER SANGRIA - \$10.00

BC red wine, apricot brandy,  
fresh berries, bubbles

#### MOSCOW MULE - \$12.00

Stolichnaya vodka, spicy ginger  
beer, fresh lime



all prices plus applicable taxes