

Mains

Seafood Chowder

creamy-style chowder, shellfish, wild salmon, pacific cod, potato, crispy bacon, baguette \$17

The Bridge Caesar Salad

crisp romaine, caesar dressing, garlic brioche croutons, parmesan \$15

Quinoa Salad

seasonal greens, arugula, red quinoa, dried cranberries, roasted pistachios, feta, sumac \$17
add grilled chicken or salmon +\$7

Cauliflower Wings

curry rub, mint-cilantro chutney \$14

Truffled Parmesan Fries

fries, parmesan-truffle aioli \$13

English Style Fish & Chips

pacific cod, local ale batter, house tartar, coleslaw, fries \$25

Aloo Curry (without naan bread)

basmati rice, mango chutney, naan bread \$21

Lois Lake Steelhead Salmon

corn, black bean, quinoa, bell pepper, red onion succotash, lemon vinaigrette \$26

House Burger

certified angus beef, brioche bun, cheddar cheese, bacon, pickled onions, tomato, lettuce, truffle mayonnaise, fries \$24

Grilled Chicken

potato gnocchi, pesto al olio, cherry tomato, arugula, fior di latte \$26

Desserts

Mini Donuts

chantilly cream, maple syrup \$9

Chocolate Brownie

chantilly cream, berries \$9

 - gluten friendly

 - vegetarian

 - vegan

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. Prices do not include taxes.

Drinks

Local Craft Beer & Cider (16oz Sleeve)

Rock Creek Dry Apple Cider – \$8.50
Big Rock Brewing | Vancouver
5.5% ABV

Elementary Lager – \$8.50
Four Winds Brewing | Delta
25 IBU | 4.5% ABV

Chase My Tail Pale Ale – \$8.50
Yellow Dog Brewing | Port Moody
50 IBU | 5.3% ABV

Bourbon Blood Orange Wheat Ale – \$8.50
Bridge Brewing | North Vancouver
20 IBU | 5.5% ABV

Way of Life Hazy IPA – \$8.50
Neighbourhood Brewing | Penticton
55 IBU | 6.9% ABV

Cocktails

Summer Sangria – \$11
BC red wine, apricot brandy, berries, fresh citrus, bubbles

Cliff House Caesar – \$10
Deep Cove Vodka, Clamato, Sriracha salt rim, pickled bean

Blackberry Ginger Mojito – \$12
Bacardi white rum, fresh blackberries, ginger syrup,
mint, lime, bubbles

Cucumber Moscow Mule – \$10
Stoli vodka, spicy ginger beer, cucumber, fresh lime

Nature's Edge Frosé – \$11
frozen rosé wine, Woods gin, strawberry puree, lemon

Spirit-Free Cocktails

Mango Mule – \$7
mango purée, spicy ginger beer, fresh lime

Blackberry Tea – \$6
iced tea, blackberry puree, fresh lemon, mint

Soft Drinks

Pop – \$4.25
pepsi, diet pepsi, 7up, gingerale, root beer, iced tea

Juice – \$4.25
apple, orange, cranberry

Still or Sparkling Bottled Water – \$7

Wine by the Glass (6oz | 9oz | bottle)

Latitude 50 Rosé – \$8 | \$12 | \$32
2020 | Okanagan Valley, BC
juicy red strawberry, watermelon | 12.1% ABV

Wild Goose Autumn Gold – \$9 | \$13 | \$35
2020 | Okanagan Falls, BC
clean, crisp, apricot, rose | 13.8% ABV

Gray Monk Pinot Gris – \$10 | \$15 | \$42
2020 | Okanagan Valley, BC
textured, pear, ginger | 13% ABV

Perseus Chardonnay – \$12 | \$18 | \$48
2017 | Penticton, BC
butter, hazelnut, apple | 13.8% ABV

Cedar Creek Merlot – \$12 | \$18 | \$48
2017 | Kelowna, BC
dark cherry, licorice, dried dark fruits | 14.1% ABV

Black Sage Cabernet Sauvignon – \$14 | \$21 | \$52
2017 | Summerland, BC
smoky mocha, tobacco, red currants | 14% ABV

Wine by the Bottle (750ml)

Inniskillin Pinot Noir – \$48
2017 | Niagara, ON
dry, mineral, fruity, ripe raspberries | 13.5% ABV

Indigenous World Sparkling Rosé – \$52
2017 | Kelowna, BC
rhubarb, cranberry, crab apple | 13.1% ABV

Joie Quotidien Brut – \$68
Naramata, Canada
lemon meringue, pineapple | 12.8% ABV

Mionetto Prosecco – \$48
Treviso, Italy
dry, golden apple, pear, honey | 11% ABV

Veuve Clicquot Champagne – \$176
Champagne, France
crisp apple, citrus fruits | 12% ABV

Tea & Coffee

Moja House Coffee – \$4.50

Espresso – \$4.25

Cappuccino / Latte – \$5.25

Meraki Tea – \$4.50
earl grey, english breakfast, jasmine green, chamomile citrus,
peppermint, rooibos

Add flavoured syrup or espresso shot + \$1

Add liqueur + \$5