

ALL DAY DINING

TAPAS

FLAX & FARRO BREAD / empress honey whipped butter, sea salt 10

Q BAR SIGNATURE POPCORN / charcoal spice 9

MARINATED OLIVES / chili, roof top herbs, garlic 9

FRESHLY SHUCKED OYSTERS / vancouver island oysters, pickled kombu & blackberry mignonette gochujang, lemon 26

MEAT & CHEESE / artisanal charcuterie & farmhouse cheese, pickled mustard seed, apricot preserve 32

EDAMAME & ENGLISH PEA HUMMUS / chili roasted eggplant, cilantro & lime tzatziki, puffed quinoa, pita 18

ROOFTOP ROSEMARY & PARMESAN FRIES / lemon aioli 16

TIGER PRAWNS / garlic & herb butter broiled oceanwise prawns, grilled lemon, focaccia 32

BRUSSELS & BROCCOLINI / crispy fried, roasted peanut - sesame dressing, lemon 18

CHILLED SEAFOOD PLATEAU / scallop ceviche, poached prawns, smoked albacore, potted salmon tartare, tuna, oysters 70

SOUPS & SALADS

SWEET SUMMER CORN CHOWDER / smoked avocado crema 16

HEIRLOOM TOMATO & MOZZARELLA SALAD / cowichan buffalo mozzarella, dark rye crumb, black pepper dressing 18

MASON STREET GREENS / maple-xeres dressing, heirloom cherry tomato, baby cucumber, shaved roots 17

Q BAR CAESAR SALAD / baby romaine, classic dressing, sourdough croutons, grana padano 18

add on to a salad grilled prawns / salmon / chicken breast 14

NOSH

TAJIN SPICED GRILLED PRAWN TACOS / nixtamal corn tortilla, grilled avocado, pico de gallo, smoked sour cream, lime 32

CRISPY CHICKEN SLIDERS / cucumber kimchi, spicy gochujang aioli, iceberg lettuce, toasted bun 26

LES MOULES & FRITES / salt spring island mussels, crispy fries, garlic herb butter, chardonnay, lemon aioli 32

GARMIGNA PASTA / oven roasted heirloom tomato ragu, edamame, broccolini, grana padano 28

NY STEAK / duck fat onion, yukon gold & double smoked bacon pave, roasted mushrooms, red wine jus 46

TUNA CHIRACHI / seasoned rice, furikake, bonito mayo, seaweed salad, cucumber kimchi, avocado, sweet soy 35

HAIDA GWAI HALIBUT & CHIPS / house made tartar sauce, napa cabbage & sunflower seed slaw, lemon 34

8OZ ANGUS CHEESEBURGER / roasted onion mayo, tomato, lettuce, aged white cheddar, brioche bun 29

SOCKEYE SALMON STEAK / charred asparagus, english peas, crushed fingerling, preserved lemon-caper butter 42

INDULGE

HOUSE CHURNED ICE CREAM / 3 scoops of ice cream, seasonal biscotti 14

SAANICHTON STRAWBERRIES & RHUBARB MADELEINE / strawberry mousse, rhubarb confit, mascarpone 14

CHOCOLATE & CARAMEL / salted caramel ice cream, caramel cremeux, chocolate biscuit, rocher glaze 14

STONE FRUIT PAVLOVA / elderflower meringue, sea buckthorn curd, macerated okanagan peaches 14

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

WINE BY THE GLASS

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| BUBBLES | 50Z |
| BOTTEGA PROSECCO | 14 |
| veneto, italy | |
| FITZPATRICK FAMILY VINEYARDS | 18 |
| fitz cremant, greata ranch, BC | |
| MEDICI ERMETE, QUERCIOLI LAMBRUSCO SOBARA ROSATO | 14 |
| emilia-romagna, italy | |
| VEUVE CLICQUOT | 39 |
| brut, champagne, france | |
| | 50Z / 90Z |
| ROSÉ | |
| OCP MANY HANDS ROSÉ | 15 / 25 |
| summerland, BC | |
| CHATEAU M DE MINUTY | 20 / 34 |
| provence, france | |
| WHITE | |
| MISSION HILL | 13 / 22 |
| estate series chardonnay, kelowna, bc | |
| FITZPATRICK FAMILY VINEYARDS | 15 / 25 |
| the lookout riesling, greta ranch, bc | |
| UNSWORTH | 16 / 27 |
| pinot gris, cowichan valley, BC | |
| HARAS DE PIRQUE ALBACLARA | 14 / 24 |
| sauvignon blanc, leyda valley, chile | |
| DOG POINT VINEYARDS | 21 / 36 |
| sauvignon blanc, marlborough, new zealand | |
| CANNONBALL | 21 / 36 |
| chardonnay, sonoma, california | |
| ALOIS LAGEDER DOLOMITI TERRA ALPINA | 18 / 31 |
| pinot grigio, trentino-alto adige, italy | |
| ADEGAMÃE | 16 / 27 |
| lisboa valley selection white, lisboa, portugal | |
| RED | |
| MISSION HILL | 13 / 22 |
| estate series cabernet sauvignon / merlot, kelowna, bc | |
| LOUIS LATOUR | 18 / 31 |
| bourgogne gamay, burgundy, france | |
| MEYER FAMILY VINEYARDS | 14 / 24 |
| pinot noir, okanagan falls, bc | |
| SIDURI | 22 / 38 |
| pinot noir, willamette valley, oregon | |
| CANNONBALL | 22 / 38 |
| cabernet sauvignon, sonoma, california | |
| TORMARESCA | 17 / 29 |
| torcicoda primitivo, salento, italy | |
| BARTIER BROS | 16 / 27 |
| cabernet franc, oliver, bc | |
| EX NIHILO | 19 / 32 |
| merlot, lake country, bc | |
| ON TAP | |
| DRIFTWOOD FAT TUG ipa | 9 |
| HOYNE DARK MATTER brown ale | 9 |
| SEA CIDER pippins | 9 |
| Q BLONDE VANCOUVER ISLAND BREWING lager | 9 |
| VANCOUVER ISLAND BREWING beachcomber hefeweizen | 9 |
| CATEGORY 12 BREWING juicy data hazy ipa | 9 |
| STANLEY PARK 1897 amber ale | 9 |
| STELLA ARTOIS lager | 10 |