



THE VERANDA

TO START

FARRO & FLAX BREAD / *honey butter* 8

TOFINO HAND PEELED SHRIMP & CLAM CHOWDER / *double smoked bacon, heirloom tomato broth* 14

LOCAL VEGETABLES & DIPS / *sprouted hummus, black garlic eggplant purée, fermented carrots, fire roasted cauliflower, pickled cucumber, lemon grilled asparagus* 18

SALADS

SUN WING'S HEIRLOOM TOMATO SALAD / *charcoal goat yogurt, mason street organic greens, basil vinaigrette* 21

CAESAR SALAD / *parmesan cheese, garlic & thyme crouton* 21

GRILLED & CHILLED ADD ONS

PRAWNS 12

SALMON 10

CHICKEN BREAST 10

HAND HELD & AL FRESCO FAVOURITES

SMOKED SALMON FLAT BREAD / *lemon mascarpone, pickled onion, arugula* 22

DUNGENESS CRAB CAKE PO BOY SANDWICH / *spiced nori aioli, pea shoots, avocado* 32

SALT SPRING ISLAND MUSSELS / *hojne empress honey hefeweizen, orange, leek, grilled baguette* 24

HAIDA GWAI HALIBUT & CHIPS / *black garlic remoulade, dinosaur kale & sunflower seed slaw, lemon* 32

CAMPANELLE PASTA / *sea cider beurre blanc, charred lemon, sea asparagus* 22

RAW BAR

PACIFIC NW OYSTERS / *sun wing's cucumber & black pepper mignonette, lemon* 6 pcs | 22 or 12 pcs | 40

MARINATED RAZOR CLAMS / *preserved lemon, toasted panko* 24

PEEL & EAT SHRIMP / *salt & lime grilled, cholula pepper sauce* 26

SEAFOOD PLATEAU FOR TWO / *dungeness crab, oysters, razor clams, tuna poke, hot smoked salmon, peel & eat shrimp* 90

SEAFOOD PLATEAU NEXT LEVEL 330

1/2 bottle of veuve clicquot & northern divine caviar / blini, egg white, egg yolk, chive, shallots, crème fraîche

NO FISH?

MARGHERITA PIZZA / *tomato fior di latte, extra virgin olive oil* 20

CHAR GRILLED ANGUS BEEF BURGER / *glenwood bacon, aged canadian cheddar, tomato relish, bread & butter pickles* 24

DESSERT

HAZELNUT & CHOCOLATE PIE / *salted caramelized hazelnut, grand marnier raspberry coulis* 12

FLOATING ISLAND / *bourbon vanilla bean crème anglaise, fresh raspberries, meringue chips, wild roses* 12

STRAWBERRIES & CREAM / *white chocolate & vanilla custard, muscovado sugar streusel, champagne foam* 12

ON TAP

Q BLONDE / *vancouver island brewing company* 9

SUMMER HAZE HONEY HEFEWEIZEN / *hojne brewing company, victoria, bc* 9

CIDER

SEA CIDER BRAMBLE BUBBLY / *victoria, bc* 9 draft

SEA CIDER RUBY ROSÉ / *victoria, bc* 35 750 ml bottle

WHY NOT TRY

EMPRESS GIN & TONIC / *empress gin, fever tree tonic* 19

TO SHARE

PIMM'S CUP / *seasonal fruit, pimm's, rose reduction with lavender lemonade*
GLASS 16 | PITCHER 42

ROSE SANGRIA / *remy martin cognac, grand marnier, citrus, sparkling reduction, club soda & rosé* GLASS 16 | PITCHER 42

LAVENDER LEMONADE / *empress gin, citrus blend, fairmont honey, lavender & pea flower lemonade* GLASS 19 | PITCHER 48

IMPOSTER

HONEY LAVENDER LEMONADE / *citrus blend, fairmont honey, lavender & pea flower lemonade* 10

PACIFIC PALOMA / *rosemary & cherry shrub, berry cordial, citrus blend & grapefruit soda* 10

SALT SPRING ISLAND KOMBUCHA / *wild rose* 10

SPARKLING

BOTTEGA PROSECCO
veneto, italy, NV

FITZPATRICK FAMILY VINEYARDS, FITZ CREMANT
greata ranch, bc, 2016

VEUVE CLICQUOT
brut, champagne, france, NV

WHITE

MISSION HILL, FIVE VINEYARDS
chardonnay, okanagan valley, bc, 2015

FITZPATRICK FAMILY VINEYARDS, THE LOOKOUT
riesling, greata ranch, okanagan valley, bc, 2017

SPEARHEAD
pinot gris, kelowna, bc, 2016

RED

MISSION HILL ESTATE
cabernet / merlot, okanagan valley, bc, 2016

BURROWING OWL
merlot, black sage, oliver, bc, 2016

MEYER
pinot noir, okanagan valley, bc, 2015

ROSÉ

BLUE GROUSE
quill rosé, cowichan valley, bc, 2017

CEDARCREEK
platinum rosé, kelowna, bc, 2016

CHÂTEAU GASSIER
sables d'azur rosé, provence, france, 2015

5 OZ GLASS/BOTTLE

14/70

18/90

39/195

13/60

15/75

14/70

13/60

17/85

14/120

14/70

21/100

18/85