

# COASTALCOOKERY

EAT. DRINK. GATHER.

Coastal Cookery is committed to bringing you responsible food creatively in a warm west coast room. We strive to exceed your expectations in the quality of all of our offerings, the service that we provide you, and the atmosphere that surrounds you.

[coastalcookery.com](http://coastalcookery.com)

Join Us for Happy and Appy hour

**Mon to Fri 2-5 pm**



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## Starters and Share

### Calamari

Light battered calamari, crispy jalapeno and red onion, chimichurri and chipotle aioli

14.25

### Salt Spring Mussels

1lb fresh Salt Spring Island mussels, white wine creole broth, shallots, grape tomatoes, fresh herbs, garlic crostini

16.75

### Brussels Sprouts

Crispy brussels sprouts, lemon, parmesan cheese, nuts, capers

14.25

### Cashew Hummus Dip

Cashew hummus, crispy chickpeas, spicy yogurt, sumac tomato mignonette, fresh herbs, naan bread

13.5

### Shishito Peppers & Snap Peas

Tempura battered shishito peppers and snap peas, togorashi spice, nutritional yeast, herbed remoulade

14.25

### Cookery Chicken Wings

1lb of farmhouse chicken wings, your choice of homemade sauces; asian sweet & sticky OR Cookery hot OR BBQ

Add creamy garlic parmesan dip 0.75

15.25

### BBQ Buttermilk Chicken Bites

Buttermilk soaked and seasoned Vancouver Island chicken, homemade BBQ sauce, fresh cucumber, crispy onions

Add creamy garlic parmesan dip 0.75

14.25

### Warm Pretzel

Fresh artisan pretzel, creamy garlic parmesan, yellow mustard

9.5

## Casual Fare

### Coconut Curry Lentil Soup

Feel like dipping?

Add an artisan pretzel 4.5

taster 4.75

bowl 7.75

### Shanghai Noodle Bowl

A full meal of dashi pork broth, Shanghai noodles, port and soy pulled pork, marinated egg, shiitake mushrooms, corn, edamame, scallions

15.25

### Fish & Chip Bites

Local battered ling cod, lemon pickle fresh cut fries, malt vinegar and snap pea aioli

17.5

### Tuna Poke

Marinated tuna, sticky rice, cucumber ribbon, crispy wonton, edamame, avocado, mango wasabi

22

### Sticky Chicken Rice Bowl

Spicy chicken, mixed vegetables, spicy yogurt, snap peas, pea shoots, radish, pickled sesame slaw

17.25

### Buddha Bowl

Long grain brown rice, miso gravy, crispy chickpeas, marinated fried tofu, avocado, radish, shaved pickled carrots, pickled sesame slaw, cashews, cucumber corn salad, scallions

17.5

### Red Thai Curry Bowl

Chicken and prawns, mixed vegetables, red Thai curry, jasmine rice

17.25

### Pork Lettuce Wraps

Spicy ground pork, iceberg lettuce cups, spicy yogurt, fresh mango salsa

add one 4.75

14.75

### Beurre Blanc Mac and Cheese

Not your grandma's Mac and Cheese. Smoked gouda, aged cheddar, white wine butter sauce, crispy pancetta, fried sage.

15.25

## Burgers and Greens

### Backwood Greens

Organic mixed greens, pickled beets, toasted nuts, crispy bacon, creamy goat cheese, apples, red onions and maple vinaigrette

add grilled chicken 6.5 add prawns 7.5

14.25

### Asian Tuna Greens

Local albacore tuna seared rare, organic kale and mixed greens, avocado, oranges, carrots, radish, red onions, sesame ginger vinaigrette

17.75

### Cookery Chop Salad

Crunchy lettuce, organic kale, grape tomatoes, bacon, corn, carrots, blue cheese, creamy parmesan dressing, croutons, cucumber, onions, avocado

add grilled chicken 6.5 add prawns 7.5

14.25

### Chicken and Waffle Sandwich

Two hands needed here; savoury bacon & cheese waffle, southern style buttermilk fried chicken, pickled slaw, shredded lettuce, raspberry dijon sauce, spicy yogurt, homemade hot sauce, fresh cut fries

17.5

### Duck'en Club

Brome Lake duck breast, local chicken breast, crispy pancetta, butter lettuce, dijon horseradish aioli, garlic herb baguette, raspberry mustard, fresh cut fries

17.5

### Westcoast Salmon Burger

Handmade wild sockeye sesame ginger patty, pickled cabbage, fresh artisan brioche bun, soy aioli, fresh cut fries

17.25

### Mike's Meaty Backyard Burger

6oz seasoned homemade patty, caramelized onion, natural smoked bacon, aged cheddar, dijon mayo, fresh artisan brioche bun, garlic aioli, fresh cut fries

17.25

## Main

### Teppanyaki Ling Cod

Teppanyaki marinated ling cod, crispy sushi rice, bok choy, edamame, shiitake mushrooms, miso pork broth, crispy shallots

29

### Smoked Hickory BBQ Ribs

Fall off the bone slow braised pork back ribs, homemade hickory smoked BBQ sauce, roasted potatoes and seasonal vegetables

27.75

### Backyard Beer Can Chicken

Double breast local Vancouver Island chicken, dry rubbed and beer soaked, homemade BBQ sauce, roasted potatoes, seasonal vegetables, spicy creole butter

28.5

Parties of 15 or more are subject to a 18% service charge

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 Vegetarian Options Available

 Gluten Free Options Available

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