

Wine List

White

House White	5oz 9	8oz 14.25	Btl 43
Loveblock <i>Sauvignon Blanc</i> NZ Organic	5oz 12.5	8oz 19	Btl 62
Haywire <i>Pinot Gris</i> BC VQA	5oz 11.5	8oz 18	Btl 57
Fort Berens Estate <i>Chardonnay</i> BC VQA	5oz 10.5	8oz 16.5	Btl 51

Sparkling and Rosé

Fitz Crémant <i>Sparkling Wine</i> BC VQA	5oz 12.5	8oz 19	Btl 62
Narrative <i>Rosé</i> BC Organic	5oz 11.5	8oz 18	Btl 57

Red

House Red	5oz 9	8oz 14.25	Btl 43
Fort Berens Meritage <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i> BC VQA	5oz 12.5	8oz 19	Btl 62
Nk'mip Talon <i>Cabernet Syrah</i> BC VQA	5oz 12.5	8oz 19	Btl 62
Felino Viña Cobos <i>Malbec</i> ARG	5oz 11.5	8oz 18	Btl 54
Bench 1775 "Groove" <i>Merlot, Cab Franc, Pinot Noir, Syrah</i> BC VQA	5oz 11.5	8oz 18	Btl 57
RESERVE Paul Hobbs Cross Barn <i>Pinot Noir</i> 2013 SON. CA			Btl 110

Want a reserve wine but not a bottle? Commit to 2 glasses and we will open it for you

Craft Brew on Tap

Feature Cider 14oz	market
Add shot of cassis 3	
Townsite Brewing Signature Brews 15oz	market
Powell River BC Ask your server for our rotating townsite taps	
Feature Brews 15oz	market
Ask your server for our rotating tap choices	

Bottles & Tinnies

Cheap Can 355mL	5
We're not proud of it, but we've got it!	
J's Can 355mL	7
Home Grown Nude Vodka Soda. Ask your server for our feature flavour!	
Stella Artois Pilsner 341mL Belgium	8
Guinness Stout 440mL Ireland	7

Happy Hour is Here Mon to Fri 2pm - 5pm

Townsite 15oz	5
Ask your server for today's features	
Featured Craft Lager 15oz	5
Turmeric Tonic or River City Breeze 1oz	7
Salish Caesar 1oz	7
Original Caesar 2oz	11
House White	5oz 7 8oz 12
House Red	5oz 7 8oz 12
Loveblock <i>Sauvignon Blanc</i> NZ Organic	5oz 9 8oz 16
Nk'mip Talon <i>Cabernet Syrah</i> BC VQA	5oz 9 8oz 16

Hungry? Buy any Start & Share item and enjoy the second half off

Signature Cocktails

Wild Rosé Sangria 5oz	14
Cono Sur Rosé, Aperol, Odd Society Crème de Cassis, fresh lemon, berries, fresh mint	
Grow A Pear 5oz	13
Makers Mark bourbon, golden pear liqueur, Frind sparkling brut, lemon	
River City Breeze 1oz	9.25
Beefeater gin, fresh basil and lemon, aloe juice, soda	
Powell Riviera 2.5oz	12.25
The original Mai Tai; Havana Club white and dark rum, orange and almond, fresh lime	
Aloha! 2oz	14
Dark rum, coconut rum, orange, pineapple, coconut cream, house made coconut syrup	
Bruised Bear 2oz	12.25
El Jimador Reposado, Odd Society Crème de Cassis, lime, ginger beer	
Texada Mule 1oz	10
Long Table premium vodka, ginger beer, fresh lime	
Turmeric Tonic 1oz	9.25
Beefeater gin, turmeric, ginger, fresh orange, soda	
Sycamore Sour 2oz	13
40 Creek rye whiskey, fresh lime & lemon, egg white	
Silver Empress Sour 2oz	14
Premium Empress gin, fresh rosemary, egg white, lemon & lime	
Salish Caesar 1oz	9.5
Walter's craft caesar mix, Absolut vodka, cedar-smoked rim, liquid smoke, pickled vegetables sub Tofino Distilling Jalapeno Vodka 2	
Original Caesar 2oz	14
Mott's clamato, Absolut vodka, house-smoked jerky, pickled vegetables, lime sub Tofino Distilling Jalapeno Vodka 2	
The Hulk 2oz	14
Who you callin' ol' fashioned? Maker's Mark bourbon, house bitters blend, fresh orange, raw sugar	
Rosita 2oz	14
El Jimador Tequila, Campari, Odd Society bittersweet vermouth, dry vermouth, bitters, lemon	

Feature Cocktails

14

Yuzu 75 2oz
Roku Japanese gin, sparkling sake, lemon, yuzu bitters
Goji Manhattan 2oz
St Remy VSOP brandy, Odd Society bittersweet vermouth, raspberry & goji berry cordial, lemon
Brown Derby 2oz
Makers Mark bourbon, triple sec, honey, grapefruit

Non Alcoholic Beverages

Chilled

Raincoast Kombucha 14oz draft	8
May contain trace amounts of naturally occurring alcohol	
Fentimans Ginger Beer 275mL	5
Voss Sparkling Water 800mL	9.75
Coke, Diet Coke, Nestea, Ginger Ale, Soda	2.75
Boylan Old Fashioned Root Beer 355mL	4.5
Juice, Milk, Oat Milk	3.5
Phillips Tonic 355mL	4.5
Artisanal Dry	

Warm

River City Dark Roast Coffee	3.25
Urban Earth Tea	
Espresso	Single 3.75 Double 4.75
Latte	4.75
Dairy or oat milk	

Zero Proof

Virgin River City Breeze	5
Fresh basil, muddled lemon, aloe juice, soda	
Goji Fizz	6
Goji & raspberry cordial, fresh lemon & lime, Sparkmouth tonic	
Almost Aloha!	6
Coconut cream, pineapple juice, fresh lime & orange, house made coconut syrup	
Rosewater Lime Cooler	6
Fresh lemon & lime, honey, rose, soda	
Turmeric Spritz	5
Turmeric, ginger, fresh orange, soda	
Becks Non Alcoholic Pilsner	5.5
Sober Carpenter Non Alcoholic Craft Beer 355mL	6.5
Ask about our rotating selection	

No tax included
Need a straw? Just ask!

Starters and Share

Cashew Hummus Dip 	16.75
Cashew hummus, crispy chickpeas, creamy yogurt, sumac vegetable mignonette, warm pita bread add side of veggies 4.75	
Humboldt Squid	16.5
Togarashi & citrus marinade, szechuan pickled red onions, gojichang mayo, scallions, cilantro, fried jalapenos	
Truffle Fries 	11.5
Truffle, herbs, Grana Padano, garlic aioli, creamy garlic parmesan	
NEW Beef Carpaccio	25
Thin sliced beef tenderloin, crispy capers, pickled shallots, grainy dijon mayo, arugula, grana padano, truffle oil, crostini	
Ahi Tuna Stack	24
Marinated Ahi tuna, sushi rice, wasabi avocado, sweet soy reduction, togarashi panko crust, chili threads, pea shoots, wonton crisps	
Confit Duck Wings	18
Char siu sauce, crispy shallots, cilantro	
Cookery Chicken Wings	20
1lb of chicken wings with your choice of homemade sauce: Cookery Hot or BBQ add creamy garlic parmesan dip 1.25	
Warm Pretzel 	12.75
Fresh artisan salted pretzel, creamy garlic parmesan, yellow mustard	
BBQ Buttermilk Chicken Bites	17.25
Buttermilk soaked & seasoned Vancouver Island chicken, homemade BBQ sauce, fresh cucumber, crispy onions, green onions add creamy garlic parmesan dip 1.25	
Brussels Sprouts 	16.5
Crispy brussels sprouts, lemon, Grana Padano, nuts, capers	
Poutine	15.75
Poultry gravy, bacon bits, fresh cut fries, cheese curds, scallions	

Casual Fare

Squash Soup & Grilled Cheese Bites 	14.5
Coconut curry squash soup, crispy fried vegetable bits, crème fraîche, green onions, cilantro, sesame crusted grilled cheese bites	
Fish & Chip Bites	19.5
Local battered ling cod, lemon dill fresh cut fries, lemon pea aioli	
Mac & Cheese 	19.75
White cheddar cheese sauce, crispy bacon, fried sage	
Laksa Bowl 	25.5
Chicken, prawns, roasted cauliflower, peppers, peas, carrots, bean sprouts, fresh herbs, creamy Laksa curry broth, jasmine rice	
Buddha Bowl 	19.25
Marinated tofu, avocado, miso gravy, pickled carrot & sesame slaw, cucumber, edamame, corn, cashews, crispy chickpeas, brown rice, scallions & cilantro	
Szechuan Beef Lettuce Cups	19.75
Sweet & spicy seasoned beef, grilled pineapple salsa, creamy yogurt, crispy onions, cilantro & green onions, three iceberg lettuce cups add one more 6.5	

Burgers and Greens

Backwood Greens  	19.25
Mixed greens, pickled beets, toasted walnuts, crispy bacon, goat cheese, apple, red onion, maple vinaigrette sub 'gathered farm' mixed greens 4 add marinated tofu 5.5 grilled chicken 7.75 creole prawns 7.75	
Cookery Chop Salad 	19.25
Iceberg lettuce, crispy bacon, avocado, grape tomatoes, carrots, cucumber, red onions, radish, croutons, blue cheese parmesan dressing add marinated tofu 5.5 grilled chicken 7.75 creole prawns 7.75	
NEW Seared Tuna Greens 	26
Albacore tuna seared rare, local 'Gathered Farm' mixed greens, avocado, orange, carrot, radish, red onion, sesame ginger vinaigrette	
Veggie Burger 	19.75
Housemade beet & bean burger, melon & apple slaw, crispy vegetable bits, goat cheese, garlic mayo, potato bun, fresh cut fries sub gluten free bun 2.25	
NEW Crispy Chicken Sandwich 	21
Korean chili rub chicken thigh, iceberg lettuce, sliced tomato, gojuchang mayo, pickled jalapeno, potato bun, fresh cut fries sub gluten free bun 2.25	
Ling Cod Burger 	21.5
Beer tempura ling cod fillet, Gribiche sauce, pickled onions, iceberg lettuce, potato bun, fresh cut fries sub gluten free bun 2.25	
Cookery Smash Burger 	21
Two 2.5oz homemade patties, American cheese, natural smoked bacon, grilled onion, lettuce, tomato, pickle, burger sauce, potato bun, fresh cut fries sub gluten free bun 2.25	

Main

Backyard Beer Can Chicken 	32
Double breast local Vancouver Island chicken, dry rubbed and beer soaked, homemade BBQ sauce, potatoes, seasonal vegetables, spicy creole butter	
Rendang Beef Ribs 	34
Coconut curry & tamarind braised Wagyu beef ribs, miso nori potatoes, broccolini, house-made kimchi, crispy shallots & cilantro	
NEW Mafalda Bolognese	25
Whipped ricotta, fresh herbs, grana padano	
NEW Salmon Wellington	34
Broccolini, roasted brussels sprouts, white wine prawn cream sauce, dill, fried capers	
Smoked Hickory BBQ Ribs 	33
Slow braised pork back ribs, homemade hickory smoked BBQ sauce, potatoes and seasonal vegetables	

COASTAL COOKERY

EAT. DRINK. GATHER.

In the End

Desserts

Dark Chocolate Bread Pudding 11.25
Vanilla gelato, salted caramel

NEW Vanilla Bean Cheesecake 11
Graham cracker crumb, stone fruit compote,
crunchy cornflake crumble

NEW Campfire Apple Crumble 12.5
Espresso stout marinated apples, graham cracker
crumble, house-made marshmallow, vanilla bean
gelato, salted caramel

Vanilla Crème Brûlée 11
Baked vanilla custard, burned sugar crust

Sippers

Odd Society Prospector 9.75
Canadian Rye Whiskey

Glenfiddich 12 yr 9

Chivas Regal 12 yr 8.75

The Circle Malt Whiskey 26
Creamy, bright

Caol Ila 12 yr 13
Heavy Peat

GlenAllachie 12 yr 12
Sherry Cask

La Frenz Tawny BC Naramata 2oz Glass 9.75
375ml Btl 48

Chilled

Pick Me Up 2oz 12
Espresso, baileys, kahlua, vodka

Warm

Urban Earth Tea local, organic 3

River City Dark Roast Coffee 3

Espresso Single 3.5
Regular or decaf Double 4.5

Latte 4.5

Add a liqueur to your warm drink
Single 3
Double 5