

# CANOE

HANDCRAFTED BEER ★ REAL FOOD

## Snacks

Warm Olives & Almonds — herbs, chili, lemon zest	6½
🍷 Cod & Chorizo Croquettes — fennel-parsley salad, salsa verde	8
Messy Fries — pale ale fonduta, demi, double smoked bacon, scallions [ +duck confit 12½ ]	9½
Duck Rillettes — stone fruit mostarda, grilled bread	8
Grilled Bread — pear, fresh pecorino, arugula, olive oil	7½

## Small Plates and Sharing

Country Pâté — heritage breed pork, duck & pistachio w/ red onion jam, stone fruit mostarda, grilled fry's bread	10½
🍷 Mussels — air-dried chorizo, tomatoes, parsley, crouton, rouille [ +fries 17 ]	15
Flatbread — duck confit, pale ale fondue, oven-dried tomatoes, caramelized onions, pickled zucchini	15
Wings — chili, shallot glaze, scallions, garlic chips	12¾
Grilled Squid — radicchio, local honey, lemon, flat leaf parsley	13½

## Soup and Salads

Today's Soup — your server will describe	cup 5   bowl w/ bread 8
Simple Greens — pear, local blue, hazelnuts, cider vinaigrette	9
Knife & Fork Caesar — whole leaves of romaine, pancetta crisp, croutons, shaved parmesan	10
Spinach & Beet Salad — crispy bacon lardons, red onion, candied walnuts, cider vinaigrette, 4 minute egg, ricotta salata	13½
🍷 Seared Albacore Tuna — fry's bread salad w/ roasted squash, oven-dried tomatoes, olives, artichoke hearts, arugula, mint, sherry vinaigrette	17
add to any salad: <i>grilled chicken 5 - or - 🍷 grilled steelhead 6½</i>	

## Favourites

Canoe Feature Today — your server will describe	market
Cheeseburger Deluxe — house patty, amber ale cheddar, onion jam, lettuce, tomato, aioli, dijon, fries or salad [ +bacon and/or mushrooms 1¾ each ]	15
Cavatelli — house sausage, garlic, broccoli rabe, chili, ricotta salata	18
Grilled Chicken Sarnie — pancetta, provolone, oven-dried tomatoes, frisée, aioli, fries or salad	16
House Veggie Burger — goat cheese, caponata, frisée, onion, tomato, aioli, fries or salad	14¾
🍷 Cod & Chips — house beer batter, radish-apple slaw, tartar sauce, lemon	19
Quick Lunch — cup of soup, small sandwich, salad ( <i>served monday-friday 11:30-2pm</i> )	14

## Mains *Served daily from 5pm-9:30pm*

Chicken — roasted squash, oven-dried tomato & artichokes, wilted spinach, pan juices	22
🍷 Steelhead — israeli cous cous, fine green beans, caponata, roasted tomato vinaigrette	24
Pork Chop — fingerling potato, bacon & savoy cabbage sauté, apple & IPA chutney	23
Rib Eye Steak — pont-neuf potatoes, peppercorn sauce, watercress	28

## Sweets

Pear Tarte Tatin — cinnamon, sultanas, caramel, vanilla ice cream	8
Flourless Chocolate Cake — salted almond brittle, vanilla ice cream	8
Maple Bourbon Crème Brûlée — shortbread biscuit	8

*Proudly Serving Level Ground Direct Fair Trade Brewed Coffee and Espresso*

## Canoe Brewing Philosophy

**We brew the beer we love to drink.** Bold, but balanced. Flavourful, fresh. Always **Great beer for food. Great beer on its own.**

**We love where we live.** And our beer shows it. Canadian malt, Cascadian hops – delicious. **Beers with global relevance and a West Coast accent.**

**We think beer is beautiful. So we keep it that way.** We serve only unfiltered, unpasteurized, naturally carbonated beer, made without preservatives. **And we sincerely hope that you enjoy it as much as we do.**

Cheers!

Daniel Murphy, Brewmaster

## Canoe Core Brands



**Lager:**  
Clean + Golden + Balanced  
= Quenching  
(5.2%)



**Pale Ale:**  
Pale Malt + Pacific-Northwest  
= Hop Flavour  
(5.0%)



**Dark Ale:**  
Dark + Brooding  
= Coffee + Chocolate  
(5.4%)



**ESB:**  
Malt driven + Hop Balanced  
= Session Ale  
(5.2%)

14oz Glass 5½ | 20oz Pint 6½  
Fleet 12½ | Pitcher 18

## Canoe Seasonals *(4 per year)* & Signature Series *(very limited)*

*Your server will inform of our current exciting offerings...*

## Canoe Brews To Go

All of our premium house-brewed beer is available for off sales, brew-to-go price includes government tax and deposit:

650 ml 5½ | 4 Pack 22

Meowler — 1 litre / 10 - 11  
*(refills subtract 3)*

Growler — 1.9 litre / 17 - 18  
*(refills subtract 5)*

Scott Renton - *General Manager*

Gabriel Milne - *Executive Chef*

*For your convenience & increased speed of service for all - please 1 bill for groups of 10 or more (no separate cheques), maximum 3 payment cards per check, 17% gratuity*



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