

STARTERS & SHARES

- Truffle Parmesan Fries.** 15
- Yam Fries.** **V** **GF** 12
- Fried Halloumi.** **GF** 17.5
Crispy fried sticks of halloumi cheese, topped with crème fraîche, honey, pomegranate, and fresh mint.
- Pork Belly Lettuce Wraps.** **GF** 22
Pan seared pork belly in house-made honey garlic sauce, with sesame sauce, pickled red onions, and lettuce cups.
Add steamed sushi rice +3
- Spinach & Artichoke Dip.** **GF** 19
Creamy, rich house-made spinach and artichoke dip, served with crispy naan bread.
*sub tortilla chips for a gluten friendly option
- Steak Bites.** **GF** 19.5
Pan seared chunks of juicy top sirloin steak, with sauteed onions, sesame steak sauce and house-made focaccia.
Add steamed sushi rice +3
- Fried Chicken Bites.** 19.5
Tossed in our house-made honey-garlic sauce, with pickled onions and deep fried jalapenos. Served with a gochujang mayo dipping sauce.
- Mushroom Flatbread.** 19.5
Creamy Alfredo sauce, mozzarella, roasted mushrooms, red onions, arugula, grana padano cheese, and balsamic.

- Popcorn.** **V** **GF** 6
Flavoured with our addictive house seasoning.
- Chips & Guacomole.** **V** **GF** 14
Corn tortilla chips and fresh guacomole made in house daily.
Add house-made salsa +3.5
- Garlic Butter Prawns.** **GF** 17
Six juicy prawns pan seared with garlic, cilantro, white wine, lime and a hint of Sambal hot sauce. Served with our house-made focaccia.
- Fish Tacos (3).** **GF** 20
Pan seared local rockfish, house-made salsa, cabbage, cilantro, and our signature sauce on three corn tortillas. Great for sharing or a meal.
- Lentil Tacos (3).** **V** **GF** 20
Seasoned lentils, house-made salsa, cabbage, cilantro, and our signature vegan sauce on three corn tortillas. Great for sharing or a meal.
- Pulled Pork Tacos (3).** **GF** 20
Slow roasted BBQ style pulled pork, pickled jalapeno salsa and red onion, radish, and cilantro on three corn tortillas. Great for sharing or a meal.
- Deep Fried Pickles.** **GF** 14
Crispy, fried pickle slices served with ranch dipping sauce.

HANDHELDS

Your choice of fries, house green salad, or caesar salad.
Sub yam fries +2.5 | Sub gluten-free bun +2

- Big Tug Burger.** **GF** 23
Juicy beef patty, aged cheddar, pickles, onions, tomatoes, and our signature house sauce on a brioche bun. Add bacon +3
- Crispy Chicken Sandwich.** 23.5
Crispy fried chicken, pickles, lettuce, cheese, and spicy Korean mayo on a brioche bun.
- Salmon Burger.** **GF** 24.5
Ocean Wise salmon, pickled red onion, tomatoes, arugula, and dill tartar sauce on a brioche bun.
- Vegan Crunch Burger.** **V** 23
Crispy fried Oyster mushroom, lettuce, tomato, pickles, onions, and our signature vegan house sauce.

SALADS

- Classic Caesar Salad.** **GF** 17
Crisp romaine lettuce, house-made dressing, parmesan, and crispy house-made croutons.
- Arugula Salad.** **GF** 18
Arugula, toasted pecans, cucumber, radish, red onion, shredded pickled carrots, parmesan, and a house-made dijon vinaigrette.
- Greek Salad.** **GF** 18
Fresh cucumbers, tomatoes, bell peppers, red onions, romaine lettuce, kalamata olives, feta, and a light house-made Greek dressing.

Salad Upgrades

Avocado 4 | Grilled Chicken 7
Prawns 9 | Ocean Wise Salmon 13

MAINS

- Chicken Rice Bowl.** **GF** **DF** 24
Sushi rice topped with marinated chicken thighs, arugula, sautéed peppers, onion, broccoli, mushrooms, pickled red onion, and a house-made sweet and savoury sauce.
- Tuna Poke Bowl.** **GF** 25
Sushi rice, marinated ahi tuna, cucumbers, edamame, radish, pickled carrots, avocado, our addictive house-made sesame sauce and ginger scallion sauce.

- Classic Fish & Chips.** **ONE 18.5 | TWO 25**
Crispy battered locally sourced rockfish served with beer battered fries and our own house-made tartar sauce.
- Fettuccini Alfredo.** 22
Fettuccini noodles, mushrooms, and broccoli tossed in a cheesy, creamy house-made alfredo sauce. Served with our fresh focaccia bread. Add Grilled Chicken +7 | Add Prawns +9
- Kimchi Fried Rice Bowl.**
Jasmine rice, house-made vegan kimchi, mushrooms, ginger scallion sauce, sriracha, and hoisin aioli. Add Fried Egg +3

DESSERTS

Key Lime Pie 8.5 | Mixed Berry Cheesecake 9 |
Chocolate Mousse 9.5 **V**

V Vegan

GF

Gluten-friendly or gluten friendly option available. Some items may be exposed to cross contamination in our deep fryer. Please inform your server of any allergies.

Auto Gratuity of 20% added to parties of 8+

SIGNATURE MARTINIS | 2 OZ

Lychee Rose.	15
Vodka, lychee liqueur, lychee syrup, fresh lemon juice, rose	
Ohana Passionfruit.	15
Vodka, elderflower liqueur, passionfruit juice, fresh lemon juice	
Guavanator.	15
Vodka, vanilla liqueur, guava nectar, fresh lemon juice	
Mango Creamsicle.	15
Vanilla vodka, mango juice, fresh lemon juice	
Wakey Wakey.	15
Vodka, Creme de Cacao, Kahlua, Baileys, espresso	

Total Eclipse.	16.5
Smoky Mezcal, orange liqueur, and fresh grapefruit juice, spicy habanero bitters, lime, and a touch of black squid ink	
Tijuana Twilight.	15
Tequila, house-made vanilla lavender syrup, fresh lemon juice	
Tea Time.	16.5
Empress gin, elderflower liqueur, black tea, lemon juice, bergamot	
Tea Party (6 oz) for groups of two or more!	45

HOUSE COCKTAILS

Bellini.	13
Sweet, sour, slushy, peachy. Everything you want in a bellini.	
Add Bellini Slush to any beverage +3	
Aperol Spritz.	14
Aperol, prosecco, soda water, fresh orange slice	
Raspberry Mojito.	1 OZ 13 2 OZ 16
White rum, fresh raspberries, mint, lime, simple syrup, soda	
Happy Mermaid 2 oz.	14
Gin, mermaid tears kombucha, fresh lemon slice	
Ursula 2 oz.	16
Empress gin, peach pollinator kombucha, fresh lemon slice	
Strawberry Fields 2 oz.	16
Vodka, fresh strawberries, soda, with a hint of vanilla	

Tug's Famous Shaft 2 oz.	10
Espresso, vodka, Baileys, Kahlua. Vegan & decaf options available. Try the classic or one of our other flavours below!	
Peanut Butter 11 Rotating Feature 11 Black Tea 10	
Shaft Flight.	THREE 16.5 FOUR 22
Classic, black tea, and a rotating feature flavour. Make it a flight of four to include our famous peanut butter shaft.	
Sangria.	GLASS 14 PITCHER 40
House red wine, peach schnapps, apricot brandy, orange juice, and seasonal fruit. By the glass or pitcher!	
Margarita 2.5 oz.	15
Tequila, triple sec, and fresh lime only. Served over rocks. Add fresh strawberry puree +1.5 Add passionfruit, mango, or spice +0.5	

WINE

SPARKLING	6 OZ		BOTTLE
House Prosecco	11		42
Sparkling Rosé - Winemaker's Cut			45
Sparkling Rosé - Brilla			52
Gran Passione Prosecco			140
Veuve Clicquot Champagne			
WHITE	6 OZ	9 OZ	BOTTLE
House White - Sauvignon Blanc	11	15	42
Pinot Grigio - Angelo - Italy	12	17	45
Sauv Blanc - Winemaker's Cut - BC	12	17	45
Chardonnay - Fitzpatrick - BC	14	20	53
ROSÉ	6 OZ	9 OZ	BOTTLE
House Rosé	11	15	42
Sage Hayward Rosé - BC	13	18.5	49
RED	6 OZ	9 OZ	BOTTLE
House Red - Cabernet Sauvignon	11	15	42
Ripasso - Blend - Italy	13	19	50
Cabernet Sauvignon - J.Loehr - CA	14	20	53
Rioja - Beronia - Spain	15	21.5	58

ON TAP

PINT (20 oz) 9 | GLASS (16 oz) 7.5

Islander Lager	5%
Hoyne Pilsner	5.3%
Whitebark Whitbier	5.5%
Dinosaur Stone Fruit Sour	4.2%
Chase My Tail Pale Ale	5.2%
Broken Islands Hazy IPA	6%
Fat Tug IPA	7%
Renfrew Red Ale	5.4%
Guinness	4.2%
Dark Matter	5.3%
Raspberry Lime Pilsner	5%
Merridale Cowichan Dry Cider	16 oz 11

BOTTLES & CANS

Corona	8
Heineken	8
Lucky Lager	8
Coors Light	8
Nomad Craft Cider Tall Can	12
Breakthru GF Pale Ale	GF 9
Breakthru GF Pilsner	GF 9

NON-ALCOHOLIC

Soft Drinks.	5
Coke Diet Coke Ginger Ale 7UP Iced Tea	
Zero Proof Cocktails.	8
Raspberry No-jito Hibiscus Sparkler Guavanilla Sparkling Lavender Lemonade Dreamy Strawberry	

Mermaid Tears Kombucha.	8
Non Alcoholic Beer.	8
Heineken Corona Guinness	
Espresso 4 Americano 4.5.	