

SIGNATURE MARTINIS | 2 OZ

Lychee Rose	15
Vodka, lychee liqueur, lychee syrup, fresh lemon juice, rose	
Ohana Passionfruit	15
Vodka, passionfruit 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 45
Empress gin, elderflower liqueur, vanilla, black tea, fresh lemon juice, bergamot	
Available as a Tea Party (6 oz) for groups of two or more!	

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	14
Gin, mermaid tears kombucha, fresh lemon slice	
Ursula	16
Empress gin, peach pollinator kombucha, fresh lemon slice	
Strawberry Fields	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 Feature 11 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!	
Hibiscus Refresher	1 OZ 12 2 OZ 15
Light, low calorie, refreshing! Vodka, hibiscus, citrus peel, rosehips, spices, soda water, and lemon	
** Classic Cocktails Available On Request **	

WINE

SPARKLING	6 OZ		BOTTLE
House Prosecco	11		42
Sparkling Rosé - Brilla			45
Veuve Clicquot			140
Louis Roederer Champagne			140
WHITE	6 OZ	9 OZ	BOTTLE
House White	11	15	42
Pinot Grigio - Angelo	12	17	45
Sauvignon Blanc - Maverick	12	17	45
Chardonnay - Fitzpatrick	14	20	53
ROSÉ	6 OZ	9 OZ	BOTTLE
House Rosé	11	15	42
Stags Hollow Rosé	13	18.5	49
RED	6 OZ	9 OZ	BOTTLE
House Red	11	15	42
Gran Passione	13	19	50
Cabernet Sauvignon - J. Lohr	14	20	53
Rioja - Beronia	15	21.5	58

ON TAP

PINT 9 GLASS 7.5	
Islander Lager.....	5%
Hoyne Pilsner.....	5.3%
Grapefruit Hefeweisen.....	6%
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%
Seasonal Rotating Tap.....	
Merridale Cider 16 oz.....	10
BOTTLES & CANS	
Corona.....	8
Heineken.....	8
Lucky Lager.....	8
Forager Lager.....	8 
Guinness.....	9
Coors Light.....	8
Nomad Craft Cider 500 mL...	12

NON-ALCOHOLIC

Soft Drinks	4
Coke Diet Coke Ginger Ale 7UP Iced Tea	
Zero Proof Cocktails	8
Raspberry Nojito Hibiscus Sparkler Guavanilla Sparkling Lavender Lemonade Strawberry Dream	

Mermaid Tears Kombucha	7.5
Non Alcoholic Beer	8
Heineken Corona	
Coffee	
Espresso 4 Americano 4.5	

STARTERS & SHARES

- Fries**..... **V** 8.5
- Yam Fries**..... **V** 11
- Fried Halloumi**..... **GF** 16.5
Crispy fried sticks of halloumi cheese, topped with crème fraîche, honey, pomegranate, and fresh mint.
*gluten-friendly option available
- Pork Belly Lettuce Wraps**..... **GF** 21
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** 16.5
Creamy, rich house-made spinach and artichoke dip, served with crispy naan bread.
*sub tortilla chips for a gluten friendly option
- Steak Bites**..... 18.5
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**..... 18.5
Tossed in our house-made honey-garlic sauce, with pickled onions and deep fried jalapenos. Served with a gochujang mayo dipping sauce.
- Mushroom Flatbread**..... 17
Cream sauce, mozzarella, roasted mushrooms, red onions, arugula, grana padano cheese, and balsamic.

- Popcorn**..... **V** **GF** 5
Flavoured with our addictive house seasoning.
- Chips & Guacomole**..... **V** **GF** 13
Corn tortilla chips and fresh guacomole made in house daily. Add house-made salsa +3.5
- Garlic Butter Prawns**..... 16
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**..... **GF** 17
Pan seared local rockfish, house-made salsa, cabbage, cilantro, and our signature sauce on flour tortillas.
*corn tortillas available for gluten-friendly option
- Lentil Tacos**..... **V** **GF** 16
Seasoned lentils, house-made salsa, cabbage, cilantro, and our signature vegan sauce on flour tortillas.
*corn tortillas available for gluten-friendly option
- Pulled Pork Tacos**..... **GF** 17
House made bbq style pulled pork, pickled jalapeno salsa, radish, pickled red onion, and cilantro on flour tortillas.
*corn tortillas available for gluten-friendly option
- Nachos**..... 23
House-made corn tortilla chips loaded with cheese, red onion, tomatoes, olives, bell peppers, pickled jalapenos. Served with salsa and sour cream.
Extra Cheese +3 | Add Guac +3.5

HANDHELDS

SALADS

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

- Big Tug Burger**..... 21
Juicy beef patty, aged cheddar, pickles, onions, tomatoes, and our signature house sauce on a brioche bun. Add bacon +3
- Crispy Chicken Sandwich**..... 21
Crispy fried chicken, pickles, lettuce, cheese, and spicy Korean mayo on a brioche bun.
- Salmon Burger**..... 24.5
Ocean Wise salmon, pickled red onion, tomatoes, arugula, and dill tartar sauce on a brioche bun.
- Vegan Crunch Burger**..... **V** 19.5
Crispy fried veggie fritter patty, lettuce, tomato, pickles, onions, and our signature vegan house sauce.

- Classic Caesar Salad**..... 16
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

- Kimchi Fried Rice Bowl**..... **V** **GF** **A** 20
Jasmine rice, house-made vegan kimchi, mushrooms, ginger scallion sauce, sriracha, and hoisin aioli.
Add Fried Egg +3
- Chicken Bowl**..... **GF** **DF** 23
Sushi rice topped with marinated chicken thighs, arugula, sautéed peppers, onion, broccoli, mushrooms, pickled red onion, and a house-made sweet and savoury sauce.
- Salmon Bowl**..... **GF** 24
Sushi rice, marinated sautéed salmon, cucumbers, edamame, radish, pickled carrots, avocado, our addictive house-made sesame sauce and ginger scallion sauce.

- Classic Fish & Chips**..... **ONE 18 | TWO 24**
Crispy battered locally sourced rockfish served with beer battered fries and our own house-made tartar sauce.
- Fettuccini Alfredo**..... 21
Fettuccini noodles, mushrooms, and broccoli tossed in a creamy house-made alfredo sauce. Served with our house-made focaccia.
Add Grilled Chicken +7 | Add Prawns +9

DESSERTS

Key Lime Pie 8 | Affogato 7 | Vegan Chocolate Mousse 9 **V**

V Vegan

GF

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