

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
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 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	

WINE

SPARKLING	6 OZ	BOTTLE	
House Prosecco	11	42	
Sparkling Rosé - BC (200 ml)		14	
Sparkling Rosé - Brilla		45	
Gran Passione Prosecco		52	
Veuve Clicquot Champagne		140	
Louis Roederer Champagne		140	
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
Stags Hollow Rosé - BC	13	18.5	49
RED	6 OZ	9 OZ	BOTTLE
House Red - Cabernet Sauvignon	11	15	42
Ripasso - Villalta - Italy	13	19	50
Cabernet Sauvignon - J.Lohr - 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%
Russell Hefeweizen	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%
Merridale Cowichan Dry Cider	16 oz 10

BOTTLES & CANS

Corona	8
Heineken	8
Lucky Lager	8
Coors Light	8
Nomad Craft Cider 500ml	12
Breakthru GF Pale Ale	GF 9
Breakthru GF Pilsner	GF 9

NON-ALCOHOLIC

Soft Drinks.	4
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.	7.5
Non Alcoholic Beer.	9
Heineken Corona Guinness	
Espresso 4 Americano 4.5	

STARTERS & SHARES

- Fries** **V** **10**
- Yam Fries** **V** **GF** **11.5**
- Fried Halloumi** **GF** **17.5**
Crispy fried sticks of halloumi cheese, topped with crème fraîche, honey, pomegranate, and fresh mint.
*gluten-friendly option available
- Pork Belly Lettuce Wraps** **GF** **22**
Fried until golden crispy 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** **17.5**
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** **17.5**
Creamy Alfredo sauce, mozzarella, roasted mushrooms, red onions, arugula, grana padano cheese, and balsamic.

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** **22**
Juicy beef patty, aged cheddar, pickles, onions, tomatoes, and our signature house sauce on a brioche bun. Add bacon +3
- Crispy Chicken Sandwich** **22**
Crispy fried chicken, pickles, lettuce, cheese, and spicy Korean mayo on a brioche bun.
- Salmon Burger** **GF** **25.5**
Wild-caught salmon, pickled red onion, tomatoes, arugula, and dill tartar sauce on a brioche bun.
- Vegan Crunch Burger** **V** **20.5**
Crispy fried veggie fritter patty, lettuce, tomato, pickles, onions, and our signature vegan house sauce.

MAINS

- Kimchi Fried Rice Bowl** **V** **GF** **A** **21**
Jasmine rice, house-made vegan kimchi, mushrooms, ginger scallion sauce, sriracha, and hoisin aioli. Add Fried Egg +3
- 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.

- 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** **GF** **18**
Pan seared local rockfish, house-made salsa, cabbage, cilantro, and our signature sauce on flour tortillas.
*corn tortillas available for gluten-free option
- Lentil Tacos** **V** **GF** **17**
Seasoned lentils, house-made salsa, cabbage, cilantro, and our signature vegan sauce on flour tortillas.
*corn tortillas available for gluten-free option
- Pulled Pork Tacos** **GF** **18**
Slow roasted BBQ style pulled pork, pickled jalapeno salsa and red onion, radish, and cilantro on flour tortillas.
*corn tortillas available for gluten-free option
- Nachos** **GF** **24**
House-made corn tortilla chips loaded with cheese, red onion, tomatoes, olives, bell peppers, pickled jalapenos. Served with salsa and sour cream.
Extra Cheese +4 | Guacomole +4.5 | Chicken +7 | Pulled Pork +7

SALADS

- Classic Caesar Salad** **GF** **16.5**
Crisp romaine lettuce, house-made dressing, parmesan, and crispy house-made croutons.
- Arugula Salad** **GF** **18.5**
Arugula, toasted pecans, cucumber, radish, red onion, shredded pickled carrots, parmesan, and a house-made dijon vinaigrette.
- Greek Salad** **GF** **18.5**
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 | Wild-caught Salmon 13

- 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

DESSERT

Key Lime Pie 8.5 | Affogato 7 | Chocolate Mousse 9.5 **V**



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+