



LOUNGE EATS

happy hour items 3-6pm daily

50% OFF THESE SELECT ITEMS

KOREAN LETTUCE WRAPS 14

Korean-style beef, in-house kimchi, baby iceberg, crispy onions

COMOX CHICKEN WINGS 16

Made with Chef's dry rub. Dry or choice of sauce: buffalo, honey garlic, dijon maple caramel
Served with blue cheese or ranch

CRISPY CALAMARI* 🌊 16

Crispy-fried thin-sliced humboldt squid, mustard greens pesto, hot mustard aioli

CRISPY CAULIFLOWER 13

Turmeric pickled, summer legumes, smoked carrot puree

***Blue Crab* CLAM CHOWDER 🌊 12**

Victoria's famous Blue Crab Seafood House recipe. Manilla clams, potatoes, leeks, double-smoked bacon, cream

ALBACORE BEAN SALAD* 🌊 22

Togarashi crusted tuna, baby beans, black barley, radishes, shaved fennel, cured egg yolk, white miso dressing

GREEN CURRY CLAMS & MUSSELS 🌊 17

Green Thai Curry, yogurt, lime, cilantro, toasted ciabatta



Hold the gluten! Ask your server for gluten-free options.

* These items cannot be altered.



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DUCK NUGGETS* 16
Brome Lake duck confit, herbs, amarena cherry sweet + sour sauce

CRAB QUESADILLA* 18
Fresh crab, andouille sausage, raw cheddar cheese, scallions, roasted corn, avocado mousse
Swap crab for chicken- no charge

P PRL BURGER* 18
Ground chuck, greens, heirloom tomato, crispy sour onions, secret sauce, raw cheddar, house bacon, local potato bun
Served with fries or garden salad

CHICKEN AND WAFFLE* 18
Buttermilk chili waffle with crisp buttermilk chicken, chipotle-infused maple syrup, red-eye mayo
Add maple pork belly \$4
Add coleslaw \$3

TACO OF THE DAY
Daily creations by our Chefs, please ask you server

AVOCADO GRILLED CHEESE 16
Avocado, mustard greens, smoked goat cheese, raclette, mustard greens pesto
Served with fries or garden salad

CHEESE STEAK DIP* 18
63 Acres beef, peppers, onions, mushrooms, cheddar, BBQ jus
Served with fries or garden salad

CHRIS' KOREAN POUTINE* 16
House cut fries, spicy gochujang gravy, deep fried cheese curds, bulgogi beef, kimchi mayo, green onion

CHEESE PLATTER 29
Serves 2-4 people. Local artisan cheese: Hot Jill monterey, Mt. Moriarty, Topsy Jill, Bleu Claire, Caraway Jill, Island brie, berries, grapes, pecans, peach/cherry compote, pickles, crostini, hazelnut cranberry crisps

CHARCUTERIE PLATTER 29
Serves 2-4 people. Locally cured meats: Finocchiona salami, bresaola, coppa, duck prosciutto, pickles, berries, pecans, grapes, crostini, hazelnut cranberry crisps

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