
happy hour food

EVERY DAY FROM 3-430PM & 9-10PM

STUFFED MUSHROOM CAPS

Stuffed with cream cheese, green onion, baby shrimp. 12

PRAWN COCKTAIL

Perfectly poached prawns served with a traditional housemade cocktail sauce. 10

COCONUT PRAWNS

Butterflied prawns, coconut breading, sweet chili sauce, nieve de mango. 12

SEAFOOD CHOWDER BOWL

Housemade creamy chowder, salmon, bay scallops, baby shrimp, clam meat, lobster oil. 10

WARM SPINACH DIP

Spinach, artichokes, cream cheese, mixed cheddar, housemade tortilla chips. 12

STAFF FAVOURITES

PULLED PORK SLIDERS

Pulled pork, housemade BBQ sauce, jalapenos, chipotle mayo, brioche bun. 12

CHICKEN FLATBREAD

Grilled chicken, cheddar and mozzarella, green peppers. 12

VEGAN POWER BOWL

Roasted beets, carrots, mukimame beans, corn, grape tomatoes, radish rings, avocado, sesame seeds, scallions, sesame dressing, sushi rice. 10

BACON POTATO SKINS

Bacon, green onion, cheddar cheese. 10

SEAFOOD POTATO SKINS

Hand peeled shrimp, green onion, cheddar cheese. 10

TAXES AND GRATUITIES NOT INCLUDED



= Vegetarian



= Gluten Free Substitutes



= Dairy Free

Menu created by Executive Chef Justin Feng

happy hour drinks

EVERY DAY FROM 3-430PM & 9PM-CLOSE

beer \$5

ARROWSMITH BLONDE ALE 20 oz.

ARROWSMITH JAGGED FACE IPA 20 oz.



PROUD
PARTNER OF
MOUNT
ARROWSMITH
BREWERY

wine \$5

HOUSE RED OR WHITE 6 oz.

caesar \$7

CLASSIC 1 oz.

highball \$5

WELL SPIRITS 1 oz.

sangria \$9

RED OR WHITE 4 oz.

after hours jerky

DARK ROAD 70g

Dark soy, roasted garlic, hints of cherry wood. 10

SWEET HEAT MESQUITE 70g

Spicy kick from home-grown chili peppers, smokey mesquite. 10

PEPPERED CHERRY 70g

Cracked pepper, brown sugar, local honey. 10

CHERRY WOOD SNACK STICKS 90g

Rich in savoury flavour with a mildly spicy and sweet profile. 10



draught beer

12 oz SLEEVE \$6
20 oz PINT \$9

ARROWSMITH BLONDE ALE
JAGGED FACE IPA
WEEKEND RAMBLER MANGO SOUR
SALISH SEA PALE ALE
ARROWSMITH ROTATING TAP - ASK YOUR SERVER
FERN & CEDAR ROTATING TAP - ASK YOUR SERVER



PROUD
PARTNER OF
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ARROWSMITH
BREWERY

RED ARROW LAKETOWN LAGER
RED ARROW ROTATING TAP - ASK YOUR SERVER
HOYNE DARK MATTER

bottled beer + cider

CORONA 330ml	8
SLEEMAN HONEY BROWN 341ml	8
STELLA ARTOIS 330ml	8
GUINNESS 440ml	9
BUDWEISER 341ml	7
LUCKY 440ml	7
COORS LIGHT 341ml	7
STRONGBOW 330ml	8
SMIRNOFF ICE 330ml	8
GROWERS - PEACH, PEAR OR APPLE 330ml	8

TAXES AND GRATUITIES NOT INCLUDED

cocktails

SALISH SMOKED NEGRONI 3oz

Esquimalt vermouth, Sheringham Seaside gin, Campari, smoked ice. 15

BLACKBERRY MULE 2oz

Stillhead distillery blackberry gin, ginger beer, lime, fresh blackberries, mint. 14

HONEY, COMB ON 2oz

Cachaça 51, lavender, honey syrup, lime. 13

RINGS OF SATURN 2oz

Passion fruit, lime, plantation rum, Amaro Montenegro, grapefruit, egg white. 15

ROSEMARY'S BABY OLD FASHIONED 2.5oz

Maker's Mark bourbon, Aperol, housemade rosemary orange bitters, smoked ice. 15

PIT PERFECT 2oz

Fresh peaches, East Van vodka, fresh basil, honey, citrus. 12

MAQUINNA MARGARITA 2.5oz

Fandango mezcal, lime, triple sec, agave, black lava salt. 13

BAYSIDE ARNOLD PALMER 2oz

Housemade black tea, East Van vodka, Arbutus distillery limoncello, citrus, mint. 12

FAWLTY BASIL 2oz

Wayward distillery BC gin, red grape, fresh basil, lemon, smoked salt. 12

BOOTLEGGER CAESAR 2oz

Locally sourced jerky sticks, candied bacon, spicy beans, East Van vodka, clamato. 17

zero-proof

PERSEPHONE'S PALOMA

Pomegranate, grapefruit, honey. 8

PETAL TO THE NETTLE

Floral hibiscus tea, lime, cherry, mint. 10

CREEK & GULLY VANILLA GINGER SODA 355ml

Vanilla, ginger, apples. 5.5

FOUR WINDS BBNOALC 473ml

Light, fruity, non-alcoholic sour. 6

GUINNESS ZERO 473ml

Roasted malt, creamy finish. 6

FENTIMAN'S GINGER BEER 355ml

Spicy and crisp. 5

HEINEKEN 0.0 330ml

Crisp and malty. 5.5

CORONA SUNBREW 0.0% 330ml

Light and citrusy. 5.5



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