

# THE WOODEN SPOON

## BRUNCH & BISTRO CO

### STARTERS

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#### Shrimp Cakes 12<sup>.95</sup>

three shrimp cakes flavoured with garlic and herbs, served with a zesty ginger & sriracha sauce

#### Tuna Poke 11<sup>.95</sup>

marinated ahi tuna mixed with cucumber, avocado and mango salsa, served on a sushi rice cake with sriracha aioli and sesame hoisin sauce

#### Spinach & Artichoke Dip 12<sup>.79</sup>

warm spinach & artichoke, cream cheese, seasoned with dill, capers, chives, shallots and gremolata, covered with cheddar and mozzarella, served with corn tortilla chips

#### Chicken Wings 13<sup>.95</sup>

drums & wings with your choice of house-made hot sauce, bbq, or salt & pepper, served with kettle chips and parmesan dip

#### Chickpea Fritters 9<sup>.79</sup>

spiced chickpea fritters served with roasted red pepper tahini sauce, finished with crispy carrot & green cabbage slaw

#### BBQ Pulled Pork Tacos 12<sup>.75</sup>

two corn tacos filled with slow-braised pork, carrot & cabbage slaw dressed with apple vinaigrette, jalapeño aioli and zesty corn relish, served with corn tortilla chips and house-made black bean salsa

#### Fish Tacos 12<sup>.75</sup>

two corn tacos filled with beer-battered lingcod, carrot & cabbage slaw dressed with apple vinaigrette, jalapeño aioli and salsa ranchera, garnished with cilantro, served with corn tortilla chips and house-made black bean salsa

#### Ciabatta Cheese Bread 7<sup>.75</sup>

ciabatta bread, garlic butter, brie, white cheddar and swiss cheese, served with pomodoro sauce and parmesan dip

### SALADS

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#### Spring Spoon Salad 14<sup>.55</sup>

organic greens, arugula, strawberries, blueberries, goat cheese, cucumbers, cherry tomatoes and candied walnuts, dressed with honey raspberry vinaigrette

ADD tuna \$7 / chicken \$5 / prawns \$5 / bacon \$2 / hard-boiled egg \$2 / avocado \$2

#### Tequila Chicken Salad 17<sup>.95</sup>

organic greens, cajun chicken, avocado, bacon, red peppers, shallots, cheddar cheese, tortilla chips and black bean salsa, dressed with tequila lime vinaigrette

### MAINS

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#### Baby Back Ribs 25<sup>.75</sup>

slow-braised pork ribs smothered in our secret house bbq sauce, served with grandma's jalapeño & cheddar corn bread and finished with sautéed butter broccolini

#### Halibut 27<sup>.99</sup>

spiced seared halibut served with herb fingerling potatoes and sautéed asparagus, finished with fresh mango salsa

#### Bolognese Rigatoni 21<sup>.85</sup>

slow-cooked kobe-style beef & pork, san marzano tomato, red pepper, carrot and parmesan cheese served with house-made herb & parmesan crostini

#### Creole Chicken Linguine 21<sup>.29</sup>

pan-seared cajun chicken, linguine, red peppers, diced asparagus, rich creole sauce and parmesan cheese, served with house-made herb & parmesan crostini

#### Prawn & Pesto Linguine 22<sup>.75</sup>

sautéed prawns on top of linguine in a rich pesto sauce, finished with grape tomatoes and parmesan, served with house-made herb & parmesan crostini

#### Vegetarian Ragu 17<sup>.95</sup>

a medley of red peppers, onions, squash and mushroom duxcelle, served in our house alfredo sauce, finished with a balsamic glaze and topped with flaky puffy pastry

### BURGERS & SANDWICHES

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all sandwiches are served with your choice of fries, kettle chips, or salad. feel like spooning? make it a side of soup for \$1.75

#### Spoon Burger 16<sup>.95</sup>

beef & pork burger, maple bacon, aged cheddar, arugula, pickles, tomato jam, crispy onion ring and smokey garlic aioli, served on a brioche bun **ADD fried egg \$2 / crispy jalapeños \$1.75**

#### Cajun Chicken Burger 16<sup>.21</sup>

cajun pan-seared chicken breast, cheddar cheese, bacon, arugula, tomato jam and smokey garlic aioli, served on a brioche bun **ADD avocado \$2 / crispy jalapeños \$1.75**

#### Chicken Sandwich 16<sup>.87</sup>

pan-seared chicken breast, double-cream brie, arugula, onion jam, okanagan apples & balsamic mayo, served on focaccia **ADD avocado \$2 / bacon \$2**

#### Montreal Smoked Meat Sandwich 15<sup>.87</sup>

beef brisket, crunchy dill pickles, grainy dijon horseradish mayo, swiss cheese, arugula and pickled red onion, served on focaccia

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## COCKTAILS 9<sup>.75</sup>

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### Summer Thyme

pisco, aperol, a blend of berry and citrus juices, topped up with sparkling water and fresh thyme. an extremely refreshing way to spend your thyme this summer

### Ultimate Warrior

like the famous wrestler himself, this drink is bright and unexpected. featuring tequila, fresh basil, mixed berries, and mango juice, topped with sparkling water. can you take on the champ?

### Purple Rain

blueberry stoli, house-made berry syrup, lime juice and bols blue, with a special sour candy rim. this is the cocktail formerly known as prince.

### Romeo & Juliet

lavender, maraschino, sweet vermouth, and raspberry stoli make this a delightfully floral drink to be enjoyed by all. we have reason to believe shakespeare drank more than a few of these in his day.

### Neon Joe

this is a new 80's classic, gin and galliano combined just right with lemon and berry syrup and a couple dashes of peychaud bitters for that he-yump

### The Cracked Melon

not as aggressive as it sounds. a perfect blend of grapefruit rum, watermelon juice, basil leaves and cracked pepper, topped with soda, this one is guaranteed to crack a smile.

### Margolada

can't decide between a margarita and a piña colada? we got ya covered. this blend of coconut rum, tequila, egg white, orgeat, and citrus is the next best thing to a trip to mexico.

## REGULAR FORMAT 6<sup>.75</sup>

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Vancouver Island Brewery Pipers Pale Ale

Lone Tree Apple Cider

Parallel 49 Gypsy Tears Ruby Ale

Steamworks Pilsner

Four Winds IPA

Whistler Forager Gluten Free Lager

Whistler Honey Lager

## LARGE FORMAT 12

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Bridge Lemon Gin Saison

Driftwood Fat Tug IPA

Moody Ales Chipper Blonde Ale

Persephone Pale Ale

Wards Picker's Hut Apple Cider

## DRAUGHT BEER

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Spoon Lager (by Russel Brewing) 4

Whistler Function Junction Pale Ale 4

2 Seasonal Taps, Ask Your Server 4<sup>.95</sup>

## NON-ALCOHOLIC

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Namaste Organic Tea 3<sup>.75</sup> Mocktails 3<sup>.75</sup>

Soft Drinks & Juice 3<sup>.75</sup> Milk 3<sup>.75</sup>

Badoit Fizz Water 5<sup>.75</sup> Evian Water 5<sup>.75</sup>

## WINE & CHAMPAGNE

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### WHITES BY THE GLASS

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6oz - 8<sup>.75</sup> 9oz - 13 Bottle - 35

Caliterra, Reserva Sauvignon Blanc, Chile

Enigma, Chardonnay, CA

Dirty Laundry, Riesling, BC

Dunavar, Pinot Grigio, Hungary

### REDS BY THE GLASS

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6oz - 8<sup>.75</sup> 9oz - 13 Bottle - 35

Red Rooster, Merlot, Naramata, BC

Bridlewood, Cabernet Sauvignon, CA

Santa Julia, Malbec, Argentina

McWilliam's Hanwood, Shiraz, Australia

### WHITE RESERVES

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Church & State, Lost Inhibitions, BC 45

Haywire Switchback, Pinot Gris, BC 55

Hester Creek, Rosé, BC 50

Hillside, Rosé, BC 40

La Crema, Chardonnay, Sonoma, CA 65

La Frenz, Viognier, BC 50

Lake Breeze, Spice Jar (white blend), BC 50

Sandhill, Pinot Blanc, BC 40

Whitehaven, Sauvignon Blanc, New Zealand 45

William Hill, Chardonnay, North Coast, CA 45

Wonderwall, Sauv. Blanc-Semillon, Australia 40

### RED RESERVES

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Church & State, Lost Inhibitions, BC 50

Duck Pond, Pinot Noir, Oregon 60

Heathcote, Shiraz, Australia 55

Hester Creek, Cabernet Franc, BC 55

Louis M. Martini, Cab. Sauv., Sonoma, CA 45

Meiomi, Pinot Noir, CA 60

Pedroncelli, Zinfandel, Dry Creek, Sonoma 45

Tribunal, Zinfandel Blend, Sonoma, CA 45

Radio Boka, Tempranillo, Spain 40

Truchard, Cab. Sauv., Carneros, Napa, CA 70

Valle Las Acequias, Malbec, Argentina 55

Zuccardi Q, Malbec, Mendoza, Argentina 50

### CHAMPAGNE

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Marquis de la Tour, Brut, France 7<sup>.75</sup> / 35

Haywire Baby Bub, Rosé, BC, 375ml 30

Moët & Chandon, Champagne, France 110

Pol Roger, Champagne, France 115

Veuve Clicquot, Champagne, France 120

Moët & Chandon, Rosé, Champagne, France 130

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