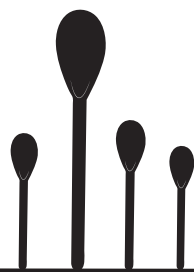


# Mother's Day



THE  
**WOODEN SPOON**  
BRUNCH & BISTRO

## SHAREABLES

**Wooden Spoon Poutine 15<sup>95</sup>**  
straight-cut fries, bbq pulled pork, cheese curds,  
home-style gravy, crispy jalapeños, salsa ranchero

**Truffle Fries 12<sup>35</sup>**  
straight cut fries with grated parmesan, chives,  
parmesan dip

**Crispy Cauliflower 9<sup>83</sup>**  
fried cauliflower florets tossed in honey & valentina sauce

**Sourdough Grilled-Cheese Bites 15<sup>50</sup>**  
aged cheddar, gouda, onion jam and marinara sauce  
for dipping **ADD bacon \$2<sup>50</sup>**

**SoCal Chicken Tacos 12<sup>73</sup>**  
pulled chicken, guacamole, salsa ranchera,  
pickled onion, flour tortillas, served with chips & salsa

## BOWLS & SALADS

**Playa 15<sup>43</sup>**  
cajun-spiced pulled chicken, avocado, edamame &  
black bean salad, carrot & purple cabbage slaw,  
pickled onion, jalapeño, salsa ranchero

**Chickpea Fritter 15<sup>27</sup>**  
crispy cauliflower, sautéed kale, artichoke hearts,  
edamame & black bean salad with shredded kale and  
zucchini relish

**Spoon Salad 13<sup>95</sup>**  
 spinach, arugula, fresh strawberries, peach purée,  
 ancient grains, pickled onion, lemon-kombucha dressing

ADD TO ANY BOWL / SALAD  
salmon \$8 | chicken breast \$7 | bacon \$2<sup>50</sup> | avocado \$2

## MAINS

**Steak Frites 19<sup>95</sup>**  
sous-vide flank, truffle fries

**Blackened Salmon 19<sup>95</sup>**  
blackened salmon, seasonal veggies, roasted potatoes

**Prawn Pesto Linguine 19<sup>95</sup>**  
sautéed prawns on linguine, tossed in a rich pesto sauce,  
topped with cherry tomatoes and parmesan

**Mac & Cheese 13<sup>95</sup>**  
old cheddar cheese, truffle oil,  
topped with gremolata & arugula  
**ADD bbq pulled pork \$4**

## BURGERS & SANDWICHES

**Spoon Burger 16<sup>95</sup>**  
beef & pork burger, double smoked bacon,  
aged cheddar, crispy onion ring, arugula, pickles,  
tomato jam and smokey garlic aioli, brioche bun  
 MAKE IT A VEGGIE BURGER- SUBSTITUTE A CHICKPEA PATTY

**Buttermilk Fried Chicken Burger 16<sup>63</sup>**  
carrot & purple cabbage slaw, house-made ranch,  
arugula, brioche bun

**Cajun Chicken Burger 16<sup>87</sup>**  
cajun pan-seared chicken breast, double-smoked bacon,  
arugula, cheddar cheese, tomato jam and  
smokey garlic aioli, brioche bun

**Montreal Smoked Meat Sandwich 16<sup>57</sup>**  
beef brisket, crunchy dill pickles, swiss cheese, arugula,  
pickled red onion and grainy dijon horseradish mayo,  
sourdough bread

avail. gluten free

vegetarian

avail. vegan

don't be shy...ask about our vegan options!

follow us and tag us  
**#woodenspoonco**

THE  
**WOODEN SPOON**  
BRUNCH & BISTRO CO

## COCKTAILS \$9<sup>75</sup>

### Earl Grey Martini

early grey-infused gin, lemon juice, simple syrup, egg white, angostura bitters

### Strawberry Ginger Mojito

bacardi rum, lime juice, simple syrup, fresh mint, strawberries, ginger beer

### Sage Bourbon Slap

bourbon, grapefruit juice, lemon juice, honey syrup, sage, bitters

### Peach Pear-adise

bacardi spiced rum, amaretto, lemon juice, peach-pear juice, kombucha

### Piña Co-chata

bacardi coconut, rumchata, pineapple juice, lime juice, chai syrup

## SEASONAL SANGRIA

6oz. - \$6<sup>75</sup> | 1 Litre - \$28

As the seasons change, so does our Sangria.  
Ask your Server or Bartender for details

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## BEER & CIDER

Draught - SPOON LAGER - \$4    Seasonal Tap - \$5<sup>75</sup>  
Vancouver Island Pale Ale - \$5<sup>75</sup>

### Bottles- Regular Format - \$6<sup>75</sup>

Four Winds IPA | Phillips Blue Buck  
Steamworks Pilsner | Whistler Grapefruit Ale  
Whistler Gluten-free Lager | Lonetree Dry Apple Cider

### Bottles - Large Format - \$12

Dageraad Burnabarian Belgian-Style | Fat Tug IPA  
Feature Bomber | Fuggles & Warlock Strawberry Wit  
Moody Sociable | Picker's Hut Cider

## WINE

By the Glass 5oz. - \$8<sup>75</sup> | 8oz. - \$13 | Bottle - \$35

### WHITE

Santa Rita Reserva, Sauvignon Blanc, Chile

Dirty Laundry, Riesling, Okanagan Valley

Alamos, Chardonnay, Argentina

### RED

Fetzer Valley Oaks, Cabernet Sauvignon, California

Trapiche Reserve, Malbec, Mendoza, Argentina

Red Rooster Merlot, Okanagan Valley

House Red or White - \$5<sup>95</sup>

### BUBBLY

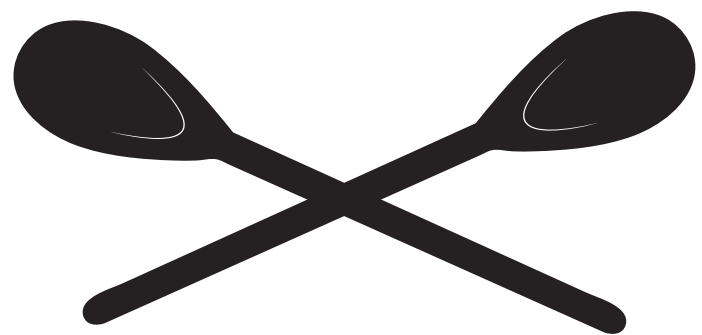
LaMarca Prosecco, Italy - \$8 / \$40

Moët & Chandon, Champagne, France - \$110

Pol Roger, Champagne, France - \$115

Veuve Clicquot, Champagne, France - \$120

## ASK ABOUT OUR RESERVE WINES



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