

H2(O) Pool Bar

DRAUGHT BEER

CHOICE OF:

vancouver island brewing
juan de fuca cerveza,
piper's pale ale, or
sombrio citrus session

COCKTAILS

GOOMBAY SMASH

goslings black seal rum, coconut rum, triple
sec, pineapple juice

PIÑA COLADA

j. wray rum, coconut cream, pineapple juice

DARK & STORMY

goslings black seal rum, fever tree ginger
beer, lime juice

STRAWBERRY MEZCAL MARGARITA

los siete misterios mezcal, lime juice, fresh
strawberry, agave syrup, ms. betters green
strawberry bitters

HURRICANE

j. wray rum, lemon hart demerara rum,
lemon juice, fassionola

6.5 CIDER 8
tod creek craft apple cider

WINE BY THE GLASS

6 oz | 9 oz | BOTTLE

12 SAUVIGNON BLANC BLEND 8 | 12 | 36
49 north
CHARDONNAY 12 | 18 | 56
the hatch screaming frenzy
ROSÉ 11 | 16 | 52
nagging doubt

NON ALCOHOLIC

BLENDED MOCKTAILS 5.5
pina colada, tropical daiquiri, shirley temple
JUICE 5
orange, pineapple, cranberry
SOFT DRINKS 4.5
coca cola, diet coke, sprite, club soda,
gingerale
H2O 6
evian, 750ml.



H2(O) Pool Bar

LIGHT BITES

WARM CHEESY BREAD 9
asiago with a local artisan stout and
caramelized onion butter

FRIED CHEESE CURDS 10
golden ears cheesecrafter cheese curds
served with a lemon, herb and pickled
shallot mayo

SPICED OLIVES & FETA CHEESE 8
citrus spiced olives and feta cheese

H2 POUTINE 12
homestyle fries, cheese curds, slow cooked
pulled rotisserie chicken, pan stout gravy

DIP TRIO WITH GRILLED FLATBREAD 12
roasted tomato and almond romesco |
roasted garlic and white bean hummus |
black olive tapenade

CHILLED TIGER PRAWNS 18
tiger prawns, spicy gazpacho vinaigrette,
rocket greens

PICKLE BRINED CHICKEN WINGS 18
served with roast garlic mayo

PULLED CHICKEN HOT WING SLIDERS 18
spiced pulled chicken, house pickles,
blue claire ranch sauce, classic
coleslaw

HOUSE FRIED POTATO CHIPS 10
sour cream and onion

WILD SALMON TACOS 16
west coast wild salmon stuffed in soft flour
tortillas, pico de gallo, shredded cabbage,
guacamole, jalapeño mayo

TRUFFLE FRIES 8
sea salted fries, parmesan, truffle mayo

THE BURGER 19
ground certified black angus beef, melted
cheddar, smoked bacon with honey pepper
mayo on a mix the bakery challah bun

CHARCUTERIE 25
a selection of local charcuterie, house
pate, black olive tapenade, house
pickled vegetables, dressed prosciutto
and melon salad, grana padano, grilled
baguette

CHEESE LOUISE LOCAL
CHEESE BOARD 23
chefs' selection of six local BC artisan
cheeses with house made accompaniments

THE CODFATHER FISH & CHIPS 18
pacific cod fish and chips, homestyle
fries, house made tartar sauce and classic
coleslaw

TREAT YO SELF

NO ONE DOES IT BETTER
LAYERED CARROT CAKE 9
carrot ginger cake with orange cream
cheese icing, sugar spiced pecans,
served with a scoop of gelato

POTTED CHOCOLATE MOUSSE 8
chocolate mousse, chocolate cookie
crumble

DROP IT LIKE ITS POPPED, SALTED
CARAMEL POPCORN CHEESECAKE 9
new york cheesecake with oven baked
caramel sauce and topped with salted
caramel popcorn

S'MORES, HOLD THE CAMPFIRE 9
skillet s'mores, melted milk chocolate
over gooey golden marshmallows and
graham cracker

DESSERT PLATE 15
salted caramel popcorn new york
cheesecake, s'mores, chocolate
mousse, gelato

All items are subject to applicable tax. Consuming raw
or uncooked meats, seafood, shellfish or eggs may
increase your risk of food borne illness.