SNACKS

SPICED NUTS + BOLTS $7
MIX OF NUTS, PRETZEL STICKS, CEREAL, WITH A HINT OF SPICE AND SWEETNESS
V, CONTAINS NUTS

CHIPS + DIP $9
TORTILLA CHIPS SERVED WITH AN AVOCADO LIME CILANTRO DIP
VG, GF, DF

MARINATED OLIVES $9
A BLEND OF MEDITERRANEAN OLIVES
VG, GF

PRETZEL BITES $12
SOFT BAVARIAN STYLE PRETZEL BITES SERVED WITH HOUSE MADE BEER CHEESE SAUCE

APPETIZERS

SMASHED CUCUMBER SALAD $16
SMASHED CUCUMBERS TOSSED WITH HOUSE MADE CASHEW CHILLI OIL, SOY, MIRIN, AND GREEN ONIONS. TOPPED WITH CRISPY SHALLOTS
ADD COLD SMOKED ALBACORE TUNA + $8
VG, DF

BLISTERED SHISHITO PEPPERS $16
SAVOURY ROASTED SHISHITO PEPPERS DRESSED IN HOUSE MADE KOSHŌ PONZU SAUCE
VG, DF

HUMMUS + DUKKAH + PICKLES $18
PLATTER OF HUMMUS TOPPED WITH HAZELNUT DUKKAH, SERVED WITH ROTATING PICKLED VEGETABLES AND GRILLED PITA
VG, CONTAINS NUTS, GF OPTION

HALLOUMI BITES + HOT HONEY $20
CRISPY GOLDEN HALLOUMI CUBES GLAZED WITH SPICY HOT HONEY. TOPPED WITH MINT
GF

KOSHO SALMON TARTARE $20
COHO SALMON, SHALLOTS, CHIVES, KOSHO MAYO, TOPPED WITH TOASTED CORN AND PICKLED ONIONS. SERVED WITH CORN CHIPS
DF, GF

MAINS

GOUDA GRILLED CHEESE $18
GRILLED CHEESE ON SOURDOUGH SERVED WITH HOUSE MADE GUAJILLO CHILI KETCHUP AND TORTILLA CHIPS
ADD MONTREAL SMOKED MEAT +$6

PULLED PORK SANDWICH $20
BRAISED ANCHO PULLED PORK, MOJO SLAW, AND PICKLED ONIONS ON A BRIOCHE BUN. SERVED WITH TORTILLA CHIPS

CHORI - PAPA $23
MEXICAN CHORIZO AND ROASTED MINI YELLOW POTATOES SERVED ON A BED OF ARUGULA WITH A SIDE OF CHILI-CHIMI-CRISP SAUCE
GF, DF, CONTAINS NUTS

CHICKEN COCONUT CURRY $24
CARIBBEAN STYLE COCONUT CURRY TOPPED WITH PUMPKIN SEEDS, CRISPY SHALLOTS, AND GREEN ONIONS. SERVED ON BASMATI RICE
DF, GF

Ucluelet Brewing Co

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FRIENDLY | DF - DAIRY FREE
Please inform our staff of any dietaries or allergies
Prices listed do not include taxes