

COASTALCOOKERY

EAT. DRINK. GATHER.

Coastal Cookery is committed to bringing you responsible food creatively in a warm west coast room. We strive to exceed your expectations in the quality of all of our offerings, the service that we provide you, and the atmosphere that surrounds you.

coastalcookery.com

Join Us for Happy and Appy hour

Mon to Fri 2-5 pm



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Starters and Share

Calamari 14.25

Light battered calamari, crispy jalepeño and red onion, snap pea and chipotle aioli

House-Made Wontons 12.75

Fresh pork wonton with black vinegar & soy ginger sauce, cilantro, green onion, pea shoots, crispy wonton crumble

Salt Spring Mussels 16.75

1lb fresh Salt Spring Island mussels, white wine creole broth, shallots, grape tomatoes, fresh herbs, garlic crostini

Brussels Sprouts 14.25

Crispy brussels sprouts, lemon, parmesan cheese, nuts, capers

Miso Pork Ribs 13.25

Miso & shiitake rubbed pork ribs tossed in Korean honey glaze

Cashew Hummus Dip 13.5

Cashew hummus, crispy chickpeas, creamy yogurt, sumac vegetable mignonette, fresh herbs, naan bread

Cookery Chicken Wings 15.25

1lb of chicken wings with your choice of homemade sauces: Cookery Hot OR Barbeque OR Sweet & Sticky

Add creamy garlic parmesan dip 0.75

BBQ Buttermilk Chicken Bites 14.25

Buttermilk soaked and seasoned Vancouver Island chicken, homemade BBQ sauce, fresh cucumber, crispy onions

Add creamy garlic parmesan dip 0.75

Warm Pretzel 9.5

Fresh artisan pretzel, creamy garlic parmesan, yellow mustard

Casual Fare

Coconut Curry Lentil Soup 4.75

Feel like dipping?

Add an artisan pretzel 4.5

Shanghai Noodle Bowl 15.25

A full meal of miso pork broth, Shanghai noodles, port and soy pulled pork, marinated egg, shiitake mushrooms, corn, edamame, scallions

Fish & Chip Bites 17.5

Local battered ling cod, lemon pickle fresh cut fries, and snap pea aioli

Sticky Chicken Rice Bowl 17.25

Spicy chicken, mixed vegetables, sweet & sticky sauce, snap peas, creamy yogurt, radish, pea shoots, pickled sesame slaw

Buddha Bowl 17.5

Long grain brown rice, miso gravy, crispy chickpeas, marinated fried tofu, avocado, pickled carrot & sesame slaw, cashews, cucumbers, edamame & corn, scallions

Red Thai Curry Bowl 17.25

Chicken and prawns, roasted cauliflower, peppers & peas, shredded carrots, creamy red Thai curry sauce, jasmine rice

Pork Lettuce Cups 14.75

Seasoned ground pork, iceberg lettuce cups, creamy yogurt, sweet & sticky sauce, fresh mango salsa

add one 4.75

Beurre Blanc Mac & Cheese 15.25

Not your grandma's Mac and Cheese. Smoked gouda, aged cheddar, white wine butter sauce, crispy pancetta, fried sage.

Dirty Fried Rice 17.25

Mixed rice, spicy black bean BBQ sauce, pancetta, mixed vegetables, quick kimchi, fried egg, cilantro, green onion

Burgers and Greens

Backwood Greens 14.25

Organic mixed greens, pickled beets, toasted nuts, crispy bacon, creamy goat cheese, apples, red onions and maple vinaigrette

add grilled chicken 6.5 add prawns 7.5

Tuna Greens 17.75

Local albacore tuna seared rare, organic kale and mixed greens, avocado, oranges, carrots, radish, red onions, sesame ginger vinaigrette

Cookery Chop Salad 14.25

Crunchy lettuce, organic kale, grape tomatoes, bacon, corn, carrots, blue cheese, creamy parmesan dressing, croutons, cucumber, onions, avocado

add grilled chicken 6.5 add prawns 7.5

Chicken and Waffle Sandwich 17.5

Savoury bacon & cheese waffle, southern style buttermilk fried chicken, pickled slaw, shredded lettuce, raspberry dijon sauce, creamy yogurt, homemade hot sauce, fresh cut fries

Duck'en Club 17.5

Brome Lake duck breast, local chicken breast, crispy pancetta, butter lettuce, horseradish aioli, garlic herb baguette, raspberry mustard, fresh cut fries

Westcoast Salmon Burger 17.25

Handmade wild sockeye sesame ginger patty, pickled cabbage, fresh artisan brioche bun, soy aioli, fresh cut fries

Mike's Meaty Backyard Burger 17.25

6oz seasoned homemade patty, caramelized onion, natural smoked bacon, aged cheddar, dijon mayo, fresh artisan brioche bun, garlic aioli, fresh cut fries

Main

Teppanyaki Ling Cod 29

Teppanyaki marinated ling cod, crispy sushi rice, bok choy, edamame, shiitake mushrooms, miso pork broth, crispy shallots

Smoked Hickory BBQ Ribs 27.75

Fall off the bone slow braised pork back ribs, homemade hickory smoked BBQ sauce, potatoes and seasonal vegetables

Backyard Beer Can Chicken 28.5

Double breast local Vancouver Island chicken, dry rubbed and beer soaked, homemade BBQ sauce, potatoes, seasonal vegetables, spicy creole butter

Parties of 15 or more are subject to a 18% service charge

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 Vegetarian Options Available

 Gluten Free Options Available

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