

Winter Menu

APPLES, SOUPS, SALADS

THAI CHICKEN BITES \$12

Breaded and fried Island Farms chicken breast topped with cucumbers and sesame seeds, ranch dip

WILD SALMON CAKES \$12

Smoked salmon, sauce gribiche

JOHNNY'S CRISPY CALAMARI \$15

Red onions and diced tomatoes. Served with mini green salad and house made tartar sauce

SMOKED SALT AND PEPPER WINGS 1/2 POUND \$9 1 POUND \$17

Frank's Red Hot, Thai chili, BBQ, or lemon pepper. Served with veggies and blue cheese dip

CRISPY BRUSSELS SPROUTS \$8

Lemon, capers, asiago, chilis, olive oil

ONION RINGS \$9

Blue cheese dip

FAIRWINDS SEAFOOD CHOWDER BOWL \$9 MEAL SIZE \$14 GF

New England style with salmon, snapper, baby shrimp, and scallops, served with garlic toast

SOUP DU JOUR BOWL \$7 MEAL SIZE \$13 (Meal size served with garlic toast)

CHOPPED SALAD WITH BLUE CHEESE OR RANCH \$19 GF

Classic accompaniments, ham, bacon, cheddar, and egg

FAIRWINDS GREENS SMALL \$7.5 LARGE \$11 GF

B.C. greens, radishes, grape tomatoes, cucumbers, and your choice of ranch or maple balsamic vinaigrette

CAESAR SALAD SMALL \$8.5 LARGE \$12

Asiago, anchovies, croutons

Smoked Salmon	\$6	Seven Prawns	\$6
Chicken Breast	\$5	Blackened Snapper	\$5
Garlic Bread	\$1.50		

ADD TO ANY SALAD OR ENTRÉE:

ROCKFISH TACOS (2) \$13

Cajun pan-fried snapper, creamy slaw, shredded iceberg lettuce, chipotle aioli and shaved radish, served with salsa and lime

THE BURGER \$16

Beef and pork, Island Farm's chicken breast, or veggie burger. House sauce, cheddar, lettuce, tomato, red onion, bread and butter pickles, Cobb's bun. Choice of fries, soup, or salad

FAIRWINDS CLUBHOUSE \$17

Island Farms chicken breast, ham, bacon, cheddar, with lettuce, tomato, and mayo. Toasted country grain bread. Choice of fries, soup, or salad

CHICKEN PARMESAN SANDWICH \$19

House marinara, mozzarella, fresh basil, garlic buttered bun. Choice of fries, soup, or salad

BEER BATTERED FISH & CHIPS 2-piece \$19 1-piece \$14

Rockfish served with creamy slaw and tartar sauce

BUILD YOUR OWN PIZZA

Freshly baked base With tomato sauce and mozzarella cheese Regular: \$12 Large: \$17

Gluten free crust Add \$2 **Add extra cheese:** \$2 each: Mozzarella, white cheddar, Asiago, goat feta

Add your vegetables: \$1 each:

Olives	Diced Tomatoes	Banana Peppers	Pineapple
Red Onions	Mushrooms	Roasted Red Pepper	

Add your meat \$3 each: Black forest ham, pepperoni, bacon, chicken breast

ENTREES & PIZZA

WINES

WHITES

	6 OZ GLASS	9 OZ GLASS	BOTTLE
Open Sauvignon Blanc (BC)	\$7	\$10	\$29
Perseus Riesling/Gewurztr. (BC)	\$8	\$11	\$32
Dirty Laundry Hush Rosé (BC)	\$8	\$11	\$32
Averill Creek Pinot Grigio (VAN.ISLAND)	\$8	\$11	\$32
Hillside Unoaked Pinot Gris (BC)	\$9	\$13	\$36
Toasted Head Chardonnay (USA)	\$9	\$13	\$36
Riverlore Sauvignon Blanc (NZ)			\$36

REDS

Open Merlot (BC)	\$7	\$10	\$29
Doña Paula Los Cardos Malbec (ARG)	\$8	\$11	\$32
Mallee Rock Shiraz Cabernet (AUS)	\$8	\$11	\$32
Averill Creek Prevost (VAN.ISLAND)	\$9	\$13	\$36
Dirty Laundry Cabernet Sauv. (BC)	\$10	\$14	\$37
Hillside Pinot Noir (BC)	-	-	\$40
Columbia Crest Cab Sauv. (USA)	-	-	\$40
Screaming Frenzy Meritage (BC)			\$48

BUBBLES & LATE HARVEST

	1 OZ	2 OZ	BOTTLE
Cordon Negro Bubbles (200 ml, SPAIN)		-	\$9
Ruffino Prosecco (ITL)	-	-	\$34
Volcanic Hills Late Harvest Zweigelt (BC)	\$6	\$11	\$46

TAPS & CAPS

ON THE TAPS:

Sleeve \$5.50 | Pint \$6.50 | Jug \$19

- Mount Arrowsmith Jagged Face IPA
- VI Brewery Islander Lager
- VI Brewery Piper's Pale Ale
- VI Brewery Dark Dominion Lager
- Phillips Brewery Analog 78 Kolsch

Craft Beer Bombers 650 ml \$16

Ask your server

UNDER THE CAPS:

Domestic \$5.50

- Canadian
- Coors Light
- Budweiser

Import \$6.25

- Heineken
- Stella Artois
- Omission Gluten Free Pale Ale
- Guinness 500ml \$7.25

COCKTAILS

Handcrafted with premium ingredients

- Mojito \$8.50
- Sangria White or Red \$9.00
- Martinis 2 oz \$9.75
- Signature Caesar 1.5 oz \$ 9.75

Don't see what you are looking for?
Just ask!

UPCOMING EVENTS

at & around Fairwinds Bar and Grill

New Year's Eve Dinner

December 31st

Robbie Burns Supper

January 25th

Puzzles & Pinot

February 5th