

THE COPPER ROOM

—•••AT THE SOOKE HARBOUR HOUSE RESORT HOTEL•••—

—•••SMALLER OR SHARING PLATES•••—

PICKLED BEETROOT SPICED WALNUT, CRANBERRY CHÉVRE	8
DAILY SOUP FRESH ARTISAN BAGUETTE	12
CONFIT CHICKEN RILLETTE ARTISAN BAGUETTE CRISPS	12
CURED SALMON VER JUS, GARDEN SHOOTS	12
POTATO FISH CAKE PAN FRIED, AIOLI	15
BAKED CAMEMBERT SEASONAL FRUIT	15
GRILLED PACIFIC OCTOPUS SAANICH PENINSULA HEIRLOOM SQUASH, CHARRED TOMATILLO, CAPE LINK CHORIZO	16
PAN ROASTED SCALLOPS CONFIT PORK BELLY, DU PUY LENTIL, LEEK, FRESH APPLE SAUTÉ	21
PACIFIC SASHIMI T'SOU KE WASABI, UMI NAMI DAIKON	24

—•••GREENS•••—

GARDEN GREENS SPICED PUMPKIN SEED, CARAMELIZED APPLE AND SHALLOT VINAIGRETTE	12
CHARGRILLED LETTUCE HEARTS SMOKED FETA, PICKLED SHALLOT	12
ALBACORE TUNA TARTARE SOUR APPLE, FRESH FENNEL, PICKLED SHALLOT	14
SEARED ALBACORE TUNA FERMENTED CHILLI KIMCHEE, GINGER MISO BROTH	18
ADD CHICKEN/DAILY FISH/BEEF	9

—•••FROM THE SEA•••—

TEMPURA BATTERED FISH & CHIPS PHAT CHIPS, MUSHY PEAS	18
MUSSEL & CLAM STEAMERS – SOOKE OCEANSIDE BREWERY CRAFT BEER, SMOKED BACON, CREAM	22
FISH CAKE BENEDICT EGGS, SPINACH, HOLLANDAISE, TOMATO	23
PAPILLOTE "FISH IN PARCHMENT" DAILY CATCH, STEAMED SEASONAL VEGETABLES	24
ANGLERS STEW FIN FISH, SHELLFISH, FINGERLINGS, SMOKED BACON TOMATO BROTH	26
DAILY CATCH EVER CHANGING	27
ADD ARTISAN BAGUETTE	5

—•••FROM THE LAND•••—

PLOUGHMAN'S RUSTIC BAGUETTE, COUNTRY PATE, PICKLES, CHUTNEY, FRUIT, CHEESE/ADD CURED SALMON OR CHICKEN RILLETTE	17/23
LEMON VERBENA BLACK PEPPER PAPPARDELLE GARDEN HERB & SUNFLOWER SEED PESTO, BACON LARDONS, METCHOSIN ROOT VEGETABLE, SHAVED ALPINDON	24
PAN ROASTED PORK LOIN SEASONAL METCHOSIN VEGETABLE, FORAGED MUSHROOM JUS	26
MEAT PIE SMOKED AAA BRISKET, HONEY GLAZED CARROTS, GARDEN HERBED JUS	26
CONFIT OF FREE RANGE CHICKEN CHARRED CAULIFLOWER, CELERIAC, GARDEN HERBED GNOCCHI	30
STEAK MAÎTRE D'HOTEL POMME FRITES	38
ADD CHICKEN/DAILY FISH/BEEF/GRILLED SAUSAGE TO ANY OF THE ABOVE	9

—•••FROM CHEF TO TABLE•••—

3 COURSE
48

MARKET INSPIRED *IMPROV* TASTING MENU CREATED FROM THE
BEST OF THE WEEKS FARMED AND FORAGED BOUNTY

WINE PAIRING
20
CRAFT BEER PAIRING
9

—•••SIDECARS•••—

MUSHY PEAS 3, SAUTÉED WINTER GREENS 4,
HONEY GLAZED CARROTS 4, NUTS & SEEDS 4
PHAT CHIPS 6, FRESH ARTISAN BAGUETTE 5,
DAILY SOUP 6, BUTTERED MUSHROOMS 8, GNOCCHI 8,
TAKE HOME A FRESH BAKED BAGUETTE 8

—•••THE BURGERS•••—

18

ISLAND BISON - CRISPY FISH - LEGUME & VEGGIE

BRIOCHE STYLE BUN, TOMATO, GARDEN GREENS, PICKLED VEG,
WITH YOUR CHOICE OF PHAT CHIPS OR FRESH GREENS

ADD A TOPPING OR SIDECAR:
HOMEMADE KIMCHEE, SPICY ONION RING 1
BUTTERED FRIED MUSHROOMS 2
BLUE, CHEDDAR, SUISSE, DOUBLE SMOKED BACON 3
SUBSTITUTE ANY CHIPS OR GREENS WITH DAILY SOUP 3

—•••DESSERTS•••—

ASK ABOUT OUR DAILY SELECTIONS

RESERVATIONS ACCEPTED FOR PARTIES OF 6 OR MORE
PRICES DO NOT INCLUDE APPLICABLE TAXES OR GRATUITY. WE HAVE THE RIGHT TO REFUSE SERVICE.
DISCRETIONARY GRATUITY IS ADDED TO ROOM SERVICE & PARTIES OF 6 OR MORE. NO INDIVIDUAL BILLS ON TABLES OF 8 OR MORE
GUESTS: PLEASE INFORM YOUR SERVER OF ANY DIETARY FOOD RESTRICTIONS OR ALLERGIES
MENU SUBJECT TO CHANGE DUE TO MARKET AVAILABILITY. ASK US...WE'LL IMPROVISE...IT'S WHAT WE'RE GOOD AT

—••• EXECUTIVE CHEF THOMAS YESDRESYSKI •••—

THE COPPER ROOM

—•••AT THE SOOKE HARBOUR HOUSE RESORT HOTEL•••—

—•••DRINK MENU•••—

SPARKLING

2015 FRIZZANTE, STAG'S HOLLOW VINEYARD, OKANAGAN FALLS BC	9/40
2015 CHARME DE L'ILE, UNSWORTH VINEYARDS, MILL BAY, VANCOUVER ISLAND	11/50

WHITE VARIETALS

2015 PINOT GRIS, DESERT HILLS, OLIVER BC VQA*	9/40
2016 OFF DRY WHITE, BLUE GROUSE VINEYARDS, DUNCAN, BC	10/45
2015 PINOT BLANC, UPPER BENCH, OKANAGAN VALLEY, BC VQA*	11/50
2016 CABERNET FRANC ROSE, CACHOLA FAMILY FARMS SYNCHROMESH, OKANAGAN FALLS, BC VQA*	11/50
2016 RIESLING, FITZPATRICK FAMILY VINEYARDS, PEACHLAND BC VQA*	11/50
2016 GRILLO, TERRE SICILIANE, NATALE VERGAN ORGANIC	9/40
2015 PICPOUL DE PINET, ORMARINE, LANGUEDOC, FRANCE	10/45
2015 DRY FURMINT, DOMAINE DIZNOKO TOKAJI, HUNGARY	12/55
2015 CHARDONNAY, DERMORGENZON, SOUTH AFRICA	12/55
2015 SAUVIGNON BLANC, BORTHWICK VINEYARD, NEW ZEALAND	13/60

RED VARIETALS

2013 TEMPANILLO, STAG'S HOLLOW WINERY, OKANAGAN FALLS BC	11/50
2014 LONE WOLF SYRAH, MARICHEL, NARAMATA VQA*	11/50
2013 CABERNET MERLOT, CASSINI, OLIVER BC VQA*	12/55
2013 PINOT NOIR, BAILLE-GROHMAN WINERY, CRESTON, BC VQA*	12/55
2014 GAMAY, DESERT HILLS, OLIVER BC BC VQA*	13/60
2015 VERDUNO PELAVERGA, CANTINA TERRE DEL BAROLO, ITALY	11/50
2016 RIBEIRA SACRA MENCIA, FINCA CUARTA, ESPANA	12/55
2013 CABERNET SAUVIGNON, FIRST PRESS, NAPA VALLEY, USA	14/65

CIDER

SEA CIDER ORGANIC FARM & CIDERHOUSE, SAANICH PENINSULA (5oz/BTL) - MARKET AVAILABILITY- ASK WHAT'S AVAILABLE	8/29
OLD ENGLISH	DRY, AMBER. ROBUST, EARTHY IN THE DISTINCT HEREFORDSHIRE STYLE. CERTIFIED ORGANIC
PERRY*	DRY, CLASSIC ENGLISH-STYLE PEAR SPARKLER USING VANCOUVER ISLAND PERRY PEARS NORMALLY FOUND IN FRANCE & UK
KINGS & SPIES	LESS DRY. AROMATIC, CREAMY, PROSECCO-STYLE USING VICTORIA'S HERITAGE APPLES. CERTIFIED ORGANIC
BRAMBLE BUBBLY	A CAPTIVATING SEMI-SWEET APPLE CIDER INFUSED WITH BLACKBERRY
BIRDS & THE BEES*	DRY. ZESTY, USING VANCOUVER ISLAND FIREWEED HONEY AND LEMON BITTERS
SASSAMANASH*	MEDIUM DRY. "SASSAMANASH" ALGONQUIN FOR CRANBERRY. CRIMSON AND WELL BALANCED.
WOLF IN THE WOODS*	MEDIUM DRY. HARD TIMBERLAND APPLE CIDER. BOTANICALLY INFUSED WITH HOPS AND GRAND FIR NEEDLES.

*PRODUCTS ARE PART OF SEA CIDER'S "INVASIONS SERIES" WITH PROCEEDS TO HELP COMBAT INVASIVE PLANTS

LOCAL MEAD

TUGWELL CREEK, SOOKE BC

2016 ORIGINAL SIN APPLE QUINCE CYSER MEAD (2.5oz)	WILDFLOWER HONEY, CIDER APPLES, QUINCE WITH A BRANDY FINISH	9
2015 SOLSTICE METHEGLIN (2.5oz)	OFF-DRY, WILDFLOWER HONEY, SPICES, AGED IN FRENCH OAK	8
2015 HARVEST MELOMEL (2.5oz)	OFF-DRY, WILDFLOWER HONEY, LOCAL BERRIES	7
2015 VINTAGE SAC, SWEET MEAD, FORTIFIED (2oz)	TRADITIONAL EUROPEAN MEAD WITH SWEET FLORAL HONEY NOTES	12
2015 MAD MARION, SWEET BERRY MEAD, FORTIFIED (2oz)	RICH, BERRY FLAVOUR WITH VANILLA NOTES FROM FRENCH OAK AGEING	15

ON THE TAPS

ROTATING EXCLUSIVELY FROM VANCOUVER ISLAND (5oz/14oz) - ASK WHAT WE'RE CURRENTLY POURING TODAY! 5/7

SOOKE OCEANSIDE BREWERY, SOOKE BC 8KM (2016)
RIOT BREWING COMPANY, CHEMANIUS, COWICHAN VALLEY BC 92KM (2017)
CATEGORY 12 BREWING, SAANICHTON BC 50KM (2014)
SPINNAKERS, VICTORIA BC 40KM (1980)
HOYNE BREWING COMPANY, VICTORIA, BC 40KM (2012)

FLIGHTS

CRAFT BEER	
ANY (5) FIVE 4OZ POURS	12
ANY (3) THREE 5OZ POURS	9
ANY (2) TWO 5OZ POURS	6
WINE	
ANY (3) THREE 3OZ POURS	20
CIDER	
ANY FOUR 2OZ POURS	13
ANY TWO 5OZ POURS	16

COFFEE & TEA

SOOKE HARBOUR HOUSE GARDENS ARTISANAL LOOSE TEAS — LEMON, MINT, TEA GARDEN OR DIGESTIVE	5.5
WE PROUDLY SERVE "STICK IN THE MUD" COFFEE & ESPRESSO DRINKS	5
ORGANIC CAFFEINATED TEA SELECTION	4

OPEN EVERY DAY FROM 11AM-9PM...
EXCEPT FOR FRIDAY AND SATURDAY... WHEN WE SERVE DRINKS AND A LATE NIGHT MENU BETWEEN 10-11PM.
BRUNCH SATURDAY AND SUNDAY 11AM-3PM, & HIGH TEA (BY RESERVATION) FROM 130PM - 330PM DAILY
SOOKEHARBOURHOUSE.COM ~ (250) 642-3421 ~ SOOKE, BRITISH COLUMBIA
FIND US ON FACEGRAM, TRIP TUBE, YOUBOOK, FACEADVISOR AND IN THE CLOUD OF THE WORLDWIDE INTERWEB

BEST MEAL EVER?...

—••• SURCHARGE OF \$15 CAN BE ADDED TO YOUR BILL IF YOU FANCY BUYING A ROUND FOR THE CULINARY TEAM IN THE KITCHEN •••—