

THE COPPER ROOM

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

—•••SMALLER OR SHARING PLATES•••—

PICKLED BEETROOT SPICED WALNUT, GARDEN SHOOTS, CHÉVRE	8
HOT ROCK KOREAN STYLE BBQ BEEF, KIMCHEE	12
SKILLETS CAMBOZOLA & SMOKED APPLE <u>OR</u> RACLETTE, PICKLES & POTATOES	12
DAILY SOUP FRESH ARTISAN BAGUETTE	12
CONFIT CHICKEN RILLETTE ARTISAN BAGUETTE CRISPS	12
COLD SMOKED SALMON FENNEL VARIATIONS, VER JUS	12
QUICK PICKLED WHITE FISH GERMAN STYLE POTATO SALAD, GARDEN HERB CREAM	14
POTATO FISH CAKE PAN FRIED, AIOLI	15
BAKED CAMEMBERT RED FIFE WALNUT CREPE, FRESH AND PRESERVED FRUIT	15
GRILLED PACIFIC OCTOPUS SAANICH PENINSULA HEIRLOOM SQUASH, CHARRED TOMATILLO, CAPE LINK CHORIZO	16
TUNA & SALMON SASHIMI T'SOU KE WASABI, UMI NAMI DAIKON	18
PAN ROASTED SCALLOPS CONFIT PORK BELLY, DU PUY LENTIL, LEEK, FRESH APPLE SAUTÉ	21

—•••GREENS•••—

GARDEN GREENS SPICED PUMPKIN SEED, CARAMELIZED APPLE AND SHALLOT VINAIGRETTE	12
GRILLED LETTUCE HEARTS BUTTERMILK BLUE, SPICED WALNUTS, LOCAL HONEY, PICKLED SHALLOT	12
HERB OIL POACHED ALBACORE TUNA CONFIT GARLIC, AGED SHERRY, CROSTINI	12
ADD CHICKEN/DAILY FISH/BEEF/GRILLED SAUSAGE TO ANY DISH	9

—•••FROM THE SEA•••—

TEMPURA BATTERED FISH & CHIPS PHAT CHIPS, MUSHY PEAS	18
SEARED ALBACORE TUNA MISO GINGER BROTH, FRESH CABBAGE SAUTÉ, FERMENTED CHILLI, KIMCHEE, POACHED EGG	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" MARKET FISH, STEAMED SEASONAL VEGETABLES	25
SOOKE HARBOUR HOUSE "CHOWDER" FIN FISH, SHELLFISH, FINGERLINGS, SMOKED BACON, MIREPOIX	26

—•••FROM THE LAND•••—

PLOUGHMAN'S RUSTIC BAGUETTE, COUNTRY PATE, PICKLES, CHUTNEY, FRUIT, CHEESE/ADD CURED SALMON OR CHICKEN RILLETTE	17/23
WALNUT & BLUE CHEESE AGNOLOTTI FRESH ARUGULA, CELERY ROOT, POACHED PEAR	24
COWICHAN PORK CROQUETTE WHIFFEN SPIT FARM GREENS, FORAGED SALAL BERRY JUS	26
MEAT PIE SOOKE RAISED HERITAGE TURKEY, HONEY GLAZED CARROTS, GARDEN HERBED JUS	26
FREE RANGE PAN ROASTED CHICKEN BREAST CHARRED CAULIFLOWER, CELERIAC, GARDEN HERBED GNOCCHI	30
STEAK MAÎTRE D'HOTEL GOLDEN POTATO CRISPS	38
ADD CHICKEN/DAILY FISH/BEEF/GRILLED SAUSAGE TO ANY DISH	9

—•••FROM CHEF TO TABLE•••—

3 COURSE
48

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

ADD
WINE PAIRING
20
CRAFT BEER PAIRING
9

—•••SIDE CARS•••—

MUSHY PEAS 3, SAUTÉED WINTER GREENS 4,
HONEY GLAZED CARROTS 4, NUTS & SEEDS 4,
DAILY BAR SNACK SELECTION 6
PHAT CHIPS 6, FRESH ARTISAN BAGUETTE 5,
DAILY SOUP 6, BUTTERED MUSHROOMS 8, GNOCCHI 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. EXTRA GLUTEN AVAILABLE UPON REQUEST
MENU SUBJECT TO CHANGE DUE TO MARKET AVAILABILITY. ASK US...WE'LL IMPROVE...IT'S WHAT WE'RE GOOD AT

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

THE COPPER ROOM

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

—•••DRINK MENU•••—

SPARKLING

2016 METHODE TRADITIONAL, BLUE GROUSE VINEYARDS, DUNCAN	9/40
2015 FRIZZANTE, STAG'S HOLLOW VINEYARD, OKANAGAN FALLS	10/45

WHITE VARIETALS

2016 CABERNET FRANC ROSE, CACHOLA FAMILY FARMS SYNCHROMESH, OKANAGAN FALLS VQA*	11/50
2015 WHITE "QUILL", BLUE GROUSE ESTATE WINERY, DUNCAN	8/35
2015 ALLEGRO, UNSWORTH VINEYARDS, MILL BAY	9/40
2016 OFF DRY WHITE, BLUE GROUSE ESTATE WINERY, DUNCAN	10/45
2015 PINOT BLANC, UPPER BENCH WINERY, PENTICTON VQA*	10/45
2015 UNOAKED CHARDONNAY, DESERT HILLS, OLIVER VQA*	10/45
2016 RIESLING, FITZPATRICK FAMILY VINEYARDS, PEACHLAND VQA*	11/50
2015 PICPOUL DE PINET, ORMARINE, LANGUEDOC, FRANCE	10/45
2015 SAUVIGNON BLANC, BORTHWICK VINEYARD, NEW ZEALAND	13/60

RED VARIETALS

2015 RED "QUILL", BLUE GROUSE ESTATE WINERY, DUNCAN	8/35
2016 DOLCETTO, STAG'S HOLLOW WINERY, OKANAGAN FALLS	11/50
2016 SYRAH, ADEGA ON 45 TH ESTATE WINERY, OSOYOOS VQA*	12/55
2016 MERLOT, EX NIHILO VINEYARDS, KELOWNA VQA*	12/55
2015 MALBEC, DEEP ROOTS WINERY, NARAMATA, VQA*	13/60
2015 PINOT NOIR, UNSWORTH VINEYARDS, MILL BAY	13/60
2015 CORVINO/MERLOT, GRAN PASSIONE ROSSO, VENETO, ITALY	12/55
2016 RIBEIRA SACRA MENCIA, FINCA CUARTA, ESPAÑA	13/60

CIDER

SEA CIDER ORGANIC FARM & CIDERHOUSE, SAANICH PENINSULA (5OZ/BTL) - <u>MARKET AVAILABILITY- ASK WHAT'S AVAILABLE</u>	8/29
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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 - MARKET AVAILABILITY- ASK WHAT'S AVAILABLE

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

RESIDENT:

SOOKE OCEANSIDE BREWERY, SOOKE BC 8KM (2016)

GUESTS:

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
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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 DAMN DAY FROM 11AM-9PM...ISH
EXCEPT FOR FRIDAY AND SATURDAY... WHEN WE SERVE DRINKS WITH A LATE NIGHT MENU BETWEEN 9-10PM.
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 •••—

—••• COPPER ROOM DIRECTOR, MASTER OF UNDERLINGS & PART-TIME HITMAN/UNDERTAKER: JOHNNY •••—