

ARBOUR RESTAURANT-LOUNGE

ARBOUR SIGNATURES

SOMETHIN' BORROWED

iceberg vodka, aluna coconut rum, galliano, blueberry shrub, coconut, lemon juice, honey syrup, orange bitters
14

OUTPORT GARDEN

open coast gin, elderflower liqueur, cucumber, simple syrup, lemon, soda
13

UP THE ARBOUR

hornitos blanco, aluna coconut rum, aperol, triple sec, coconut cream, simple syrup, lime
14

ALMOST A SALAD

iceberg vodka, tomato black pepper shrub, worcestershire, tabasco, clamato, lemon, pickley things
14

NO DOUBTIN' I'M HAVIN A TOUTON

NLDC maple rum, coffee liqueur, espresso, cinnamon syrup, carnation cream, fresh nutmeg
13

PARTRIDGEBERRY WHISKEY SOUR

signal hill whiskey, partridgeberry jam, simple syrup, lemon, egg white, angostura bitters
13

ZERO-PROOF

SPILL THE TEA, SIS

white tea, cucumber, lemon, simple, soda
10

BERRY & BRAMBLE

blueberry shrub, honey syrup, lemon, bubbles
10

ESPRESSO-O YOURSELF

espresso, maple, carnation cream
10

ICEBERG CAESAR

tomato black pepper shrub, worcestershire, tabasco, clamato
10





ARBOUR

RESTAURANT-LOUNGE

DOMESTIC BOTTLES

michelob ultra	7.5
coors light	6.5
india	6.5
miller lite	6.5
black horse	6.5

LOCAL CRAFT BEER

ask about our rotating craft beer selections

WINE

WHITE	GLASS (5oz/9oz.)	BOTTLE
rewild pinot grigio	9/16	45
the beachhouse sauvignon blanc	10/17	49
montes chardonnay	11/18	49
RED	GLASS (5oz/9oz.)	BOTTLE
rewild cabernet sauvignon	9/16	45
cigar box pinot noir	11/19	49
wee angus cabernet merlot	12/21	49

NON-ALCOHOLIC

soft drinks proudly serving Pepsi co. and NL Crush Products	3
san pellegrino	4
drip coffee regular and decaf available	3
specialty coffee cappuccino, latte, mocha latte, caramel macchiato	4.5
tea regular and decaffeinated options available	3
juice apple, orange, lemonade	3
NA beer	8





Executive Chef Jordan Paul

SEAFOOD CHOWDER 16 (GF)

cod, shrimp, mussels, vegetables, savoury cream broth

SEA SALT FRIES 12 (GF, VG, DF, NF)

house sauce

TRUFFLE FRIES 15 (GF, VG, DF, NF)

truffle aioli

ROASTED HOMEGROWN CARROTS 16 (VG)

yogurt sauce, carrot-top pesto, Mt. Scio savoury crumb

WHITE WINE & CREAM MUSSELS 22 (GF)

parsley, lemon, pickled onion, sourdough toast

STEAK WONTON NACHOS 19 (NF)

crispy wontons, marinated flank steak, molasses and screech barbecue, pickled cabbage slaw, scallions, cilantro, toasted sesame aioli

CHICKEN WINGS 19

molasses and screech barbecue, scallion relish

COD TACOS 21

QV Dayboil batter, pico de gallo, baja crema, cabbage slaw, pickled jalapeño, cilantro, with sea salt fries

COD SANDWICH 22

QV Dayboil batter, cabbage slaw, house dill pickles, tartar, brioche bun, with sea salt fries

FRIED CHICKEN SANDWICH 22

marinated chicken thigh, aioli, dill pickles, shredded lettuce, hot honey, candied jalapeños, brioche bun, with sea salt fries

SHRIMP ROLL 18

lemon dill aioli, crispy shallots, celery, potato roll, with sea salt fries

WEDGE SALAD 16 (VG)

pepperoncini ranch, crispy capers, panko, pickled shallot, parmesan

HUMMUS BOARD 22 (VG)

tabbouleh, black olives, feta, toasted pepitas, grilled pita
sub vegetables (GF)

FLATBREAD PIZZA (NF)

Available GF, DF at no additional charge

PEPPERONI & MOZZARELLA 17

tomato sauce, hot honey, parmesan

BARBECUE CHICKEN RANCH 18

barbecue sauce, mozzarella, banana peppers, red onion, pulled chicken, dill ranch

GARLIC LOVERS 16 (VG)

garlic butter, chili flakes, mozzarella, parmesan, hot honey, confit garlic

MEAT LOVERS 18

tomato sauce, pepperoni, ground beef, bacon, mozzarella

MCARBOUR 18

mustard pickle barbecue, ground beef, shallot, house pickles, mozzarella, house sauce



 ARBOUR
RESTAURANT-LOUNGE

FOR THE YOUNGSTERS

12 and under, pretty please.

**YOUNGSTERS MEALS INCLUDE CHOICE OF DRINK, ENTREE,
AND DESSERT.**

18

TO DRINK:

JUICE

apple, orange, lemonade, Purity strawberry lemonade

SODA

proudly serving Pepsi Co. and NL Crush products

MILK/CHOCOLATE MILK

TO EAT:

I WANTED MCDONALDS (V)

sea salt fry poutine, cheese curds, beef gravy

I DON'T KNOW

chicken fingers and sea salt fries

I'M NOT HUNGRY

pepperoni and cheese, cheese (VG, GF*)

I DON'T CARE

cod bites with sea salt fries

TO MAKE SURE YOU'RE WIRED ON THE CAR RIDE HOME:

FRUIT BY THE FOOT

GOLDFISH

VANILLA ICE CREAM (GF)

chocolate or caramel sauce, sprinkles

MINI PUFF PASTRY

ask your server for todays flavor

