



Heartwood Kitchen
food outfitter

HAPPY HOUR

GARDEN PARTY

Pitcher perfect punch 750ml \$30

Mojito, rum, garden mint, lime & soda

Sangria, red wine, fruit, brandy

Margarita, tequila, lime, triple sec, salt

Pina colada, coconut, pineapple juice, rum, lime

Moscow mule, ginger beer, lime, vodka

INDIVIDUAL \$12

SPIRITS

Classic cocktails \$10

Caesar, clamato, , house pickled veggies \$10

Sparkling Mimosa, sparkling wine & OJ \$9

Spirit free Pineapple, ginger beer & lime \$6

WINE—BEER—CIDER

WHITE WINE BY THE GLASS

House white 6OZ-\$9 9OZ-\$12

House Red 6OZ-\$10 9OZ-\$13

Parallel 49, Craft Lager 355ml \$6

Vancouver Island, Broken Island IPA 355ml \$6

Tofino Brewery, variety 355ml \$6

Corona Extra, *gluten free* 330ml \$6

Tofino Brewery, Kelp stout 473ml \$8

Wards Cider, apple, *gluten free* 355ml \$6

Glutenburg, *gluten free* 473ml \$8

ONTAP



Draft Beer Vancouver Island-rotating taps

16 ounce (473ml) \$7.00



FOOD

Heartwood salad -GF \$14
Hearty Island greens, shaved vegetables, hazelnuts & goat cheese, green goddess dressing or seasonal vinaigrette.

Halibut Ceviche -GF \$16
Corn tortilla, halibut, jalapeno, lime, cilantro, sea salt.

Albacore tuna \$15
Togarashi spiced tuna, chilled soba noodle, ginger hoisin sauce.

West coast oysters -GF \$30
One dozen oysters served with mignonette and citrus.

Crab cakes \$17
Crispy crab cakes, chipotle mayo

Fortune fries -GF \$16
Crispy chickpea fries, roasted red pepper harissa.

Halibut and chips \$21
Local halibut, 2 piece, beer battered, tartar sauce & house cut fries

Short rib poutine \$17
Hand cut fries, braised beef short rib, cheese curd, gravy

Blow hole curry—GF \$22
Daily creation served with rice and mango chutney

Ribs & Fries \$26
Slow cooked pork ribs, hand cut fries and slaw

Chicken & french toast \$22
Buttermilk fried chicken thigh with house hot sauce, ciabatta french toast & syrup

SANDWICH

Ukee fried chicken—UFC \$16
Sandwich, buttermilk fried chicken, hot sauce, lettuce, pickle on toasted portofino bun. Served with fries or greens.

Halibut fathom five \$17
Beer battered halibut, lettuce, tartar sauce on toasted portofino bun. Served with fries or greens.



BUCKET OF CHILLED SEAFOOD \$40 for two \$75 for four

Oysters, raw shucked, togarashi tuna, peel & eat prawns, halibut ceviche, chilled mussel, smoked salmon



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heartwood_kitchen

Ocean friendly business, We don't have straws—deal with it.