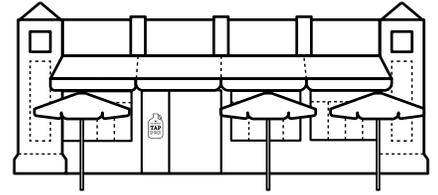


TAP SHACK

COAL HARBOUR



FAMILY STYLE MENU

PRICE PER GUEST
\$50

EXTRAS
BOARDS • \$150 per board

SALADS

select two salads

Caesar Salad

romaine, grana padano, handmade croutons, roasted garlic caesar dressing

Green Salad

powerhouse greens, feta, pickled onions, tomato, charred citrus vinaigrette **V** **GF**

Superfood Salad

kale, quinoa, pickled and dried blueberries, candied almonds, okanagan goat cheese, blueberry vinaigrette **V** **GF**

Green Goddess Salad

kale, spinach, green garbanzo beans, cucumber, shaved radish, green goddess dressing, lemon, grana padano **V** **GF**

STARTERS

select three starters

Handmade Guac & Salsa

fresh cumin dusted tortilla chips **V**

Hummus & Flatbread

olives, feta, grape tomatoes **V**

Famous Fried Pickles

creamy dill dip **V**

Local Wild Mushroom Pizza

roasted mushroom blend, truffle oil, mozzarella, arugula **V**

Pineapple & Pulled Bacon Pizza

pulled bacon, grilled pineapple, mozzarella, fire-roasted tomato sauce, green onion

Chicken Gyoza

pan-fried gyoza, spicy sauce, sriracha mustard

Vegan Gyoza

pan-fried gyoza, spicy sauce, sriracha mustard **V**

MAINS

select two mains | seasonal vegetables are included

Vegan Thai Red Curry

charred cauliflower, green garbanzo beans, red pepper, thai basil, aromatic brown rice **V** **GF**

Oven Roasted Salmon

brown rice, creamy dill sauce **GF**

Braised Shortrib

garlic mashed potatoes, red wine jus **GF**

Rosemary Chicken

garlic mashed potatoes, charred lemon **GF**

Truffle Mushroom Mac & Cheese

arugula, cavatappi noodles, beer and cheddar sauce, parmesan bread crumbs, parsley **V**

DESSERTS

both desserts are included

Chocolate & Peanut Butter Tarts

chocolate ganache, peanut butter mousse **V**

Cheesecake Trio Bites

new york, raspberry swirl, chocolate caramel **V**

BOARDS

Charcuterie & Cheese

includes three meats and three cheeses, rotates seasonally

Tuna Poke Platter

yuzu ponzu marinated ahi tuna sashimi, sambal pineapple, cucumber, edamame, wakame, pickled ginger, julienne carrot, wonton chips **GF**

Vegetable Platter

seasonal local vegetables served with housemade hummus, green goddess dip and classic ranch, accompaniments **V** **GF**

Fresh Fruit Platter

seasonal selection of fresh fruit, honey yogurt **V** **GF**

 **ocean wise**. A SUSTAINABLE CHOICE

V VEGETARIAN

GF GLUTEN-FRIENDLY

ADDITIONAL GLUTEN-FRIENDLY OPTIONS AVAILABLE - ASK FOR DETAILS

