

LUNCH MENU

available from 11am - 5pm daily

ALL DAY BREAKFAST

EGGS AS YOU WISH 24	SEASONAL FRUIT PLATE 15
two local organic eggs prepared to your liking, tomato, crispy potatoes, choice of toast with preserves, choice of one: bacon, artisan pork sausage, or turkey sausage	

STARTERS

SIGNATURE BEER BREAD 13
house-made, smoked ash butter, bee pollen butter, local fairmont honey
CALAMARI 19
charred lemon, aioli
CHARCUTERIE BOARD 24
selection of cured meats, smoked olives, house-made preserves, rustic bread
add artisanal cheese 9
CLASSIC SHRIMP COCKTAIL
smoked horseradish sauce, charred lemon
6 piece 18
9 piece 24
SALT SPRING ISLAND MUSSELS 18
smoked tomato sauce, bacon, white wine sauce, house bread
CHICKEN WINGS 19
choice of hot sauce, korean bbq sauce, or salt and pepper
CRISPY CAULIFLOWER 16
tzatziki, spring onion

SOUP

MOM'S CHICKEN NOODLE SOUP 12
root vegetables, chicken broth
WILD MUSHROOM SOUP 14
local mushrooms, scallions

SALAD

POACHED APPLE & PEAR 19
local greens, heirloom tomatoes, candied pecans, dried fruits, herb vinaigrette
CAESAR SALAD 15
focaccia croutons, fresh roasted garlic dressing
VARIATION OF BEETS 19
goat cheese mousse, sunflower seeds, balsamic, local greens
add to any salad
5oz chicken 3pc prawns 3oz salmon 9

FROM THE GRILL

served with mashed potatoes, farmer's market vegetables, mushrooms

CERTIFIED ANGUS BEEF TENDERLOIN 49
red wine jus
ROSSDOWN FARMS CHICKEN BREAST 34
red wine jus
BC STEELHEAD 31
sauce vierge

SANDWICHES

served with choice of fries, local greens, or caesar salad (gluten-free bun available upon request)

JETSIDER BURGER 26
house-made patty, bacon, aged cheddar, lettuce, tomato, pickle, roasted garlic black pepper aioli
add fried egg 3
PLANT-BASED BURGER 24
house-made vegan, gluten-free patty, smashed avocado, pickle, lettuce, roasted pepper, vegan bun
TURKEY CLUBHOUSE 25
brined turkey, bacon, lettuce, tomato, rustic tuscan loaf, cranberry mayonnaise
add fried egg 3

COMFORT DISHES

BOLOGNESE 26
linguini, certified angus beef, parmesan, roasted tomato sauce, garlic bread
FISH AND CHIPS 26
ling cod, apple and celeriac slaw, tartar sauce
SHRIMP AND PESTO LINGUINI 28
basil pesto, pine nuts, tomato, pecorino romano, garlic bread
CRISPY TOFU RICE BOWL 24
sweet chili sauce, water chesnuts, cashews, ginger, edamame

DESSERT

VANILLA CHEESECAKE 12
graham crumb, berries
STICKY TOFFEE PUDDING 12
warm caramel sauce, crumble
GLOBE CHOCOLATE CAKE 14
peanut butter, chocolate fondue, berries
ICE CREAM OR SORBET SCOOP 5

As part of our commitment to practices that protect the globe, we are proud to use local, seasonal and sustainably produced ingredients wherever possible. Currently our menus feature:

Farm-fresh organic eggs from Rehoboth Farms in Chilliwack, BC
Organic seasonal vegetables from Local Harvest Farm in Chilliwack, BC
Ocean Wise Seafood



FRESH

LOCAL

SEASONAL

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, intolerance, or special dietary restrictions please advise and we would be pleased to accommodate.

B E V E R A G E S

JETSIDER ORIGINALS

paper jet

³/₄ oz knob creek rye, ³/₄ oz amaro montenegro,
³/₄ oz aperol, lemon

16

smokey diablo

¹/₂ oz casamigos blanco, ¹/₂ oz casamigos mezcal,
¹/₂ oz gabriel bourdier crème de cassis, rootside ginger beer,
simple syrup, lime juice, soda water

18

jetside g&t

1 oz hendricks gin, 1 oz lillet blanc, fentimans tonic, thyme

18

raspberry spritz

1oz sourpuss raspberry, 1oz rubato bitterhouse,
lemon juice, club soda

12

rum old fashioned

1¹/₂ oz bacardi 8 year rum, ¹/₂ oz giffard caramel cognac liqueur,
fee's barrel aged bitters

16

chamomile collins

1¹/₂ oz absolut elyx, lot 35 organic chamomile tea syrup,
lemon juice, soda water

18

blackberry lemondrop

1¹/₂ oz absolut elyx, ¹/₂ oz cointreau, blackberry syrup,
lemon juice

21

smoked boulevardier

³/₄oz house smoked canadian club, ³/₄oz smoked campari,
³/₄oz sweet vermouth, twist

14

WINE

sparkling

Averill Creek "Charme De L'ile", Vancouver Island, BC
Domaine Chandon Brut Classic, California

5oz GL

¹/₂ L

BTL

16

74

90

white & rosé

Mission Hill Chardonnay, Fairmont Exclusive Okanagan, BC
Wild Goose Riesling, Okanagan, BC
Mezzacorona Castel Firmian Pinot Grigio, Trentino, Italy
Cannonball Chardonnay, Healdsburg, California
Dog Point, Sauvignon Blanc, Marlborough, New Zealand
Rosé Blackbird Vineyards "Arriviste", Napa Valley

13

40

55

14

44

60

16

50

69

20

62

85

22

69

94

18

56

75

red

Mission Hill Cab/Merlot, Fairmont Exclusive Okanagan, BC
Meyer Pinot Noir, Okanagan, BC
Painted Rock Merlot, Okanagan, BC
Ancient Peaks Cabernet Sauvignon, Paso Robles, California

13

40

55

16

50

68

21

67

91

21

67

91

iconic okanagan valley reds

'14 Checkmate Merlot, "Silent Bishop"

29

-

135

'18 Mission Hill Family Estate Cabernet Franc, "Terroir Collection Vista's Edge"

25

-

108

'14 Cedar Creek Estate Pinot Noir, Platinum "Block 4"

32

-

140

Flight Of Iconic Okanagan Valley Red Collection

31 (2oz Pours)

BEER

draught - weekly feature 10
bottled domestic selections 8
bottled import selections 9

NON ALCOHOLIC

pink sands

seedlip grove 42, raspberry puree, fee's peach bitters,
lemon juice, simple syrup, soda water

14

tiki colada

seedlip spice 94, orange juice, pineapple juice, lime juice,
lot 35 organic chai tea syrup, soda water

14

pomegranate palmer

iced tea, lemonade, pomegranate juice

6

raspberry lemonade

muddled raspberries, soda, fresh lemon juice

6

Freshly Brewed Coffee, Loose Leaf Teas

7

Espresso Beverages

8

SCAN TO VIEW
OUR COMPLETE
BEVERAGE MENU

