

RENAISSANCE LOUNGE

Coconut Prawns & Vietnamese Spring Roll

Pickled Carrot, Pickled Daikon, Iceberg,
Cilantro & Mint, Thai Style Peanut Sauce,
Red Pepper & Chili Dipping Sauce,
Mango-Lime & Honey Puree

12.

UC Classic Caesar Salad

Romaine Hearts, House Caesar Dressing,
Reggiano Cheese & Rye Croutons 9.

Crispy Chili &

Fennel Crusted Goat Cheese

House Pickled Beet, Walnut & Red Onion Salad,
Nicoise & Gaeta Olive Puree 12.

Grilled Baby Back Ribs

Southern Green Slaw & Kansas City Bourbon BBQ
Sauce, Green Onions 12.

Southern Fried

Buttermilk Chicken Bites

Southern Green Slaw & Green Goddess
Stilton Cheese Dip 10.

· Classic Crispy · Kansas City Bourbon BBQ ·
· Honey Mustard & Cider Vinegar ·

Chicken Liver Parfait

Dijon Mustard, Quince Chutney, Pickled Chipolini
& Endive Salad, Toasted Baguette 10.



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Ground Chuck Cheddar Burger

Piccalilli, Shredded Iceberg, UC Black Mustard & Mayo,
House Cut Fries or Simple Salad 12.

Pesto Grilled Chicken Breast & Bacon Burger

Avocado, Chipotle Mayo, Fire Onions &
Shredded Iceberg, Toasted Onion Bun,
House Cut Fries or Simple Salad 15.

Locally Caught Fish & Chips

House Cut Chips, Remoulade &
Southern Green Slaw 16.

Spaghetini alla Pomodoro

Pesto Grilled Prawns, Pesto &
Freshly Grated Parmesan 16.

Shared Plates

Platter for Two

Vegetable Samosa,
Coconut Prawns & Vietnamese Salad Rolls
Peanut Sauce, Chili Dipping Sauce,
Toasted Sesame Cabbage Salad,
Mango, Lime & Honey Puree 18.

Baked Nachos

Adriana's Hand Made Tortillas, Monterey Jack Cheese,
Salsa, Tomatoes, Green Onions & Cilantro
Small 8. Large 14.
Add Smashed Avocado or Sour Cream +4.
Add Chili Bean & Beef +5.

House Made

Peameal Bacon & Pineapple Flatbread

Smoked Cheddar, Green Onions & Pomodoro Sauce,
Fresh Basil & Pesto 14.



Featured Bottled Beer

In the mood for something different?

Try one of our carefully selected 650ml BC beers and support your local brew masters. These handcrafted brews are sure to quench your thirst and provide a delicious tasting experience...

Driftwood Fat Tug IPA 11.

Phillips Ginger Beer 10.

Granville Island Pumpkin Ale 11.

Lighthouse Dark Chocolate Porter 10.

Beers on Tap

Domestic Pint 4.75 Import Pint 5.75

Union Club Centennial Heather Ale

Phillips Hop Circle IPA

Vancouver 'Islander' Lager

Okanagan Spring Pale Ale

Warsteiner

Smithwick's Ale

Single Malt Flights

The flavours of single malt scotch whisky are both varied and complex. As an introduction, or to taste an old favourite, why not try one of these carefully selected single malt flights?

India Delight 14.

Amrut Single Malt - India

Amrut Fusion - India

Amrut Sherry - India

The Samurai 19.

Nikka White - Japan

Nikka Dark - Japan

Nikka 21 Year - Japan

Scottish Regional 17.

Tomintoul 14 Year - Speyside

Tullibardine 1988 - Highland

Ardbeg Alligator - Islay

Islay Experience 19.

Big Peat - Islay

Laphroaig Old Malt Cask - Islay

Ardbeg Uigeadail - Islay



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Club Martinis

large (3oz) 10. small (1.5oz) 6.

Burnt Anise

vodka and Pernod lightly burnt with Laphroaig scotch

French Connection

vodka and Chambord shaken with pineapple juice,
finished with a dash of Fee Brothers Peach Bitters

Chocolate Express

a rich and delicate blend of Vincent Van Gogh
Double Espresso Vodka, Baileys and Crème de Cacao

Vanilla-licious

Navan Vanilla Cognac, a dash of vodka,
lemon squeeze and a splash of sparkling wine

Club Cocktails

Union Club Pisco Sour

Capel Premium Pisco, lime juice and a
dash of Peychaud's Bitters 6.

Blue Bridge Sparkler

sparkling wine, Hpnotiq Cognac Liqueur, lime cordial
and a dash of Regan's Orange Bitters No. 6 7.

Elderflower

sparkling wine, pineapple juice and
Saint Germain Elderflower Liqueur 7.

Southern Drawl

Bulleit Bourbon and Amaretto with a dash of
Fee Brothers Black Walnut Bitters 6.

Dark & Stormy

Gosling's Black Seal Rum and Fentimans Ginger Beer
with a dash of Peychaud's Bitters 6.

