

Renaissance Lounge

Panko Crusted Mozzarella Sticks

pomodoro dipping sauce

8.

Baked Nachos

Adriana's Cocina hand-made tortilla chips,
Monterey Jack cheese, salsa roja, tomatoes,
green onions and cilantro

8.

add smashed avocado and sour cream

4.

Baked Local Brie for Two

mango chutney, black olive relish, toasted crostini

18.

David Wood Goat Cheese Parfait

basil, marmalade and hazelnuts

10.

West Coast Crusted Oysters

ranch, hot guy hot sauce and apple fennel slaw

12.

Sweet & Bitter Greens

Little Qualicum Bleu Clair cheese, fresh BC apple,
toasted hazelnuts and roasted apple dressing

12.

House-Pickled Beets

& Goat Cheese Salad

baby wild arugula, watercress, orange segments,
pistachio, cardamom honey citrus vinaigrette

12.



 gluten-free

 vegetarian

One Pound Jumbo Chicken Wings

served with house-made ranch, choice of:

- Honey Dijon & Green Onion ·
- Authentic Buffalo · Buffalo & Bleu Clair ·

12.

Lettuce Wraps

carrot, daikon, green cabbage and cilantro,
Thai peanut sauce, Thai salt and toasted pistachios

12.

Chicken Liver Parfait

Dijon mustard, chutney and toasted baguette

12.

Ground Chuck Cheddar Burger

piccalilli, iceberg lettuce, house-made black mustard
and mayo, home-cut chips or simple salad

12.

Pesto Grilled Chicken & Bacon Burger

avocado, chipotle mayo, fire onions, shredded iceberg
lettuce, house cut fries or simple salad

15.

BC Caught Fish & Chips

ask your server for today's catch, home-cut chips,
remoulade and apple fennel slaw

16.

Spaghettoni alla Pomodoro

pesto grilled prawns, pesto and freshly grated parmesan

16.



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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



Renaissance Lounge

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.

