

Soups & Salads

Poets Clam Chowder | Cup or Bowl 10 | 13
Manila Clams, Bacon, White Wine, Cream, Vegetables

Roasted Pepper and Tomato Soup | Cup or Bowl 8 | 10
Roasted Peppers and Charred Tomatoes Blended and Finished with Coconut Cream

The Pender Caesar 10 | 16
Lemon Garlic Dressing, Crispy Bacon, Parmesan, Herb Crouton

Poets Artisan Greens 9 | 15
Grape Tomatoes, Fresh Cucumber, Feta, Toasted Pumpkin Seeds, Tossed with Citrus Vinaigrette

SALAD ADDITIONS | Grilled Chicken + 7 | Grilled Salmon + 9 | Shrimp skewer + 6 | Calamari \$7

Shared plates

Cove Wings or Cauliflower "Wings" 16
Spiced Wings with Crudité
With Choice of House Made Sauces: Jalapeno Honey, Bourbon BBQ, Korean Chili

Fire Dusted Calamari 15
Shaved Red Onion, Creamy Dill and Garlic Yogurt

Mussels 16
Fresh Mussels Braised in Hoyme Pilsner, Garlic, Garden Herbs, and BC Tomatoes.
Served With Grilled Garlic Bread

Poke Nachos 17
Crisp Togarashi Dusted Won Ton Chips Layered with Scallion, Wakame, Sesame Seeds and Pickled Ginger. Drizzled with Sriracha Aioli and Kabayaki Sauce. With Guacamole for dipping.

Poets Nacho's 19
House Made Tortilla Chips Layered with, Shredded Cheddar and Jack Cheese, Fresh Tomatoes, Jalapeños, Black Olives and Green Onions
ADDITIONS | Beef or Chicken + 5 | Guacamole + 4 |

Flat Breads

Wild Mushroom 15
Oyster, Shiitake and Portabella Mushrooms, Herb Creme Fraiche, Mozzarella and Goat Cheese Balsamic Reduction

Pulled Pork 16
House Pulled Pork, BBQ Sauce, Pickled Red Cabbage, Scallions, Mozzarella and Blue Cheese

Sandwiches & Burgers

Jerk Fried Chicken Sandwich 18
Jerk Marinated and Crispy Fried Chicken Breast, Basil Mayo, and Crisp Brussel and Kale Slaw

Poets Burger 19
Chuck Beef, Aged Cheddar, Applewood Smoked Bacon, Maple Chipotle Mayo, Lettuce, Tomato and Pickles

Falafel Burger 18
Chickpea Patty, Garlic Dill Sauce, Pickled Red Onion, Lettuce, Tomato and Pickle

Salmon Sandwich 19
Grilled Wild Salmon, Malt Tartar Sauce, Fried Capers, Fennel Slaw on Ciabatta Loaf

All served with crisp shoestring fries seasoned with real sea salt
Substitute: House Salad, Yam Fries, Caesar Salad, Chowder, or Soup +\$2

Entrees

Vegan Bowl 20
Crispy Tofu, Black Beans, Avocado Salsa, Pickled Red Cabbage, Cucumber, Steamed Basmati Rice, Cilantro Vinaigrette

Fish and Chips | one piece or two piece 16 | 19
Hoyme Dark Matter Battered Alaskan Pollock, Kale/Cabbage Slaw dressed with a light creamy Dijon vinaigrette, Crisp Shoestring Chips and Malt Tartar Sauce

Flat Iron Steak 28
BC 8oz Flat Iron Steak cooked to your liking, Warm Potato Salad, Grilled Broccolini, and Poblano Chimichurri

Crispy Salmon Bowl 22
Sambal Fried Salmon, Avocado Salsa, Cucumber, Pickled Red Onions, Sriracha Green Goddess, Toasted Sesame Seeds and Basmati Rice

Tuna Poke 22
Sesame Soy Marinated Yellow Fin Tuna, Avocado Salsa, Wakame, Cucumbers, Rice Noodle Salad, Cilantro Vinaigrette

Ask your server about our delicious desserts and specialty coffees

