

## Snack Food or Beginning to something more . . .

### Clam Chowder

Bacon, cream, west coast clams and Yukon Gold potatoes. \$7  
Starter cup \$4

### Soup of the Day

Heart-made with fresh ingredients \$5½  
Starter cup \$3

### Dry Garlic Ribs

Quick fried and tossed in coarse sea salt and cracked black pepper served with sweet chili sauce \$9

### Panko Popcorn Shrimp

Our signature hand breaded shrimp served with sweet chili sauce. \$9

### Fresh Cut French Fries

Golden fried Kennebec potato fries tossed with our seasoning salt \$5

### Garlic Fries

Our great fries tossed in melted garlic butter served with smoked garlic aioli. \$7

### Fresh Fish Bites

Lemon and pepper dusted, quick fried and served with tartar sauce \$10

### Crazy Cheese Toast

Garlic toasted baguette, Brie, Parmesan and Guinness Cheddar \$8 1pc \$5½

### Six Mile Signature Wings

Frank's hot, sea salt and cracked pepper, honey garlic or Phillip's Chocolate Porter BBQ \$11

### Mile High Poutine

Our great fries, cheese curds and rich beef gravy \$9½

### Crisp Calamari

Tossed with lemon pepper, fresh tomatoes, sweet onion and parsley served with tomato-caper aioli \$10



## Share Plates or Not . . .

### Party Platter (Great snack for 4 to 6 friends)

Full offerings of dry garlic ribs, panko popcorn shrimp, chicken wings, garlic fries, fresh cut vegetables and dips. \$35

### Baked Riverside Bruschetta

Grilled cherry tomatoes, bell peppers, sweet onion, basil, Parmesan cheese on baguette \$10½

### Smoked Garlic Prawns

Cherry tomatoes, white wine, butter, parsley and garlic toasted baguette \$11

### Baked Crab Dip

Crab meat, fresh herbs and Little Qualicum Caerphilly cheese, roasted garlic baguette chips and celery sticks \$13

### Ploughman's Lunch Plate

Definition: Cold snack or meal composed of cheese, meats or fish, bread and various pickles \$13  
Today's offerings described on our feature sheet

### View Royal Nachos

Crisp corn tortilla chips, melted cheeses, fresh tomatoes, banana peppers, olives and scallions. Served with house-made salsa and sour cream \$16 ½ Nachos \$13  
add hand-made guacamole \$2½ add spicy beef \$4

### Summer Vegetable Quesadilla

Roasted summer squash, red bell peppers, sweet red onion, tomatoes, fresh cilantro, salsa and sour cream \$11  
add smoked chicken \$5 add grilled steak \$6



## What's on the Dough

Look to our fresh feature sheet for the weekly feature pizza \$12

### House Smoked Chicken and Parmesan Pizza

Basil pesto, caramelized onions, spinach, Parmesan and mozzarella cheeses \$12

### Mediterranean Vegetable and Goat Cheese Pizza

Artichokes, red bell peppers, tomatoes, olives, pesto, mozzarella and goat cheese \$13

## Hands on Meals . . .

### The Colwood Club

House roasted turkey breast, cranberry chutney, bacon, signature mayo, leaf lettuce and tomato on a toasted baguette \$12½

### Baron of Beef

Braised beef roast, caramelized onions, garlic toasted baguette served au jus \$11

### Chicken, Peach and Brie Sandwich

Grilled chicken breast, caramelized peaches, Brie, pesto mayo, fresh basil, grilled red onion on toasted wheat-rye loaf \$12½



## 3 Steps to a Great Burger

All served with leaf lettuce, tomato, onion and dill pickle

### Step 1 Choose one of the following:

*Grilled beef patty* our signature recipe using Certified Angus Beef

*Grilled Chicken Breast* all natural chicken

*Vegetarian Patty* House made with mushrooms, artichoke, chick peas and oats

### Step 2 Choose how you want it done:

*The Classic Burger* signature mayo, leaf lettuce, tomato, sweet onion relish and dill pickle on a warm bun \$11

*Six Mile High Burger* Two patties/breast, Portobello mushroom, bacon, cheddar cheese and signature mayo \$16½

*Smoked Mozzarella and Portobello Mushroom Burger* signature mayo, \$13½

*Back Bacon and Stilton Burger* Granny Smith apple chutney, smoked garlic aioli \$14½

*Guinness Cheddar and Bacon Burger* onion rings, smoked garlic BBQ sauce, signature mayo \$16½

*Bruschetta Burger* Grilled cherry tomatoes, bell peppers, sweet onion, basil, Parmesan cheese, smoked garlic aioli \$13

### Step 3 Choose your side:

Heart Crafted soup of the Day

Mixed Garden Greens

Fresh Cut Fries

West shore Clam Chowder

Caesar Salad

Signature Garlic Fries



## Fork and Knife required . . .

### Shepherd's Pie

Slow simmered ground beef, carrots, onions, peas and rich gravy. Oven baked with golden browned mashed potatoes. \$12

### Fresh Chicken Pot Pie

Pulled chicken meat, house-made broth, carrots, celery, onion, peas, herbs and flaky pastry \$13

### Steak Poutine

Grilled 6oz steak, fresh cut fries, cheese curds and red wine peppercorn gravy \$14

### Guinness Cheddar Mac and Cheese

Creamy cheese sauce, aged Guinness cheddar and Ritz cracker crumb topping \$11

### Fresh Pacific Coast Halibut and Chips

Two pieces fried golden brown, fresh cut fries, coleslaw and house-made tartar sauce. \$16 1pc \$12

### Fire Grilled Steak and Tiger Prawns

Fire grilled seasoned steak, smoked garlic prawns, baby nugget potatoes and summer vegetables \$23



## Lettuce Eat!

### Sirloin Steak and Stilton Salad

Crisp lettuce, avocado, cherry tomatoes, blue cheese dressing and big garlic croutons \$15

### Blackened Chicken and Avocado Salad

Fiery spiced chicken breast, avocado, chick peas, red peppers, spinach, whole-wheat tortilla crisps and smoked tomato dressing \$14

### Caesar Salad

Romaine lettuce, creamy roasted garlic dressing, shaved Parmesan cheese and garlic croutons \$11 starter size \$7

### Fresh Raspberry and Goat Cheese Salad

Toasted almonds, crisp red peppers, spinach leaves, crumbled goat cheese and raspberry-poppy seed dressing \$11

### The Full Six Mile Salad

Cherry tomatoes, chick peas, carrot, beets, avocado, cucumber, toasted pumpkin seeds and mixed garden greens yogurt dill dressing or raspberry poppy seed vinaigrette. \$11 starter size \$7

Grilled steak \$6 or chicken breast \$5

Local catch of the day \$5½