

FANTASTICO

bar-deli

BREAKFAST

GRANOLA & YOGURT 9 GF
Housemade granola, yogurt, fruit compote, honey

BAGEL & LOX 12
Toasted Mount Royal sesame bagel, cold smoked salmon lox, cream cheese, pickled red onions, capers

BAGEL & CREAM CHEESE 6
Toasted Mount Royal sesame bagel, cream cheese

BREAKFAST SANDWICH 12
Fried farm-fresh egg, guacamole, aged white cheddar, local greens, pickled red onions, on a WildFire potato bun *(bun contains dairy & egg)*

AVOCADO BLACK BEAN TOAST 9 Vegan option
Smashed avocado, black beans, sourdough WildFire toast, chipotle mayo, and local greens *Add bacon 3*

ALL DAY BOWL 12 Vegan option
Brown rice, black beans, pickled red onions, greens, chipotle mayo

WARM BISCUIT & JAM 7
Housemade buttermilk biscuit, housemade jam

BREAKFAST BOARD 15
Artisan-cured meats, cheeses, hard-boiled egg, nuts, warm focaccia, housemade jam

SNACKS

**\$1 off on Happy Hour, 3-4pm daily!*

FOCACCIA 7
Housemade focaccia served with balsamic vinegar and olive oil

DAILY FEATURE FOCACCIA PIZZA 12
Made fresh daily with rotating deli toppings

SOURDOUGH PRETZEL 5
Housemade Bavarian-style soft pretzel, served with a beer mustard

MARINATED OLIVES 5 GF/Vegan
Marinated picholine, red cerignola, nicoise, castelvetrano, with citrus, thyme, and garlic

MEAT OR CHEESE SNACK 5
A little taste of any cheese or meat from the case!

TWO RIVERS MEAT STICK 4

*We cannot guarantee an allergen-free environment.

*Please let us know of any allergies when ordering at either counter.

DELI BOARDS

THE FANTASTICO BOARD 17/28
Artisan cheeses, cured meats, marinated olives, house pickles, Spanish Marcona almonds, housemade jam, served with housemade focaccia

CHEESE BOARD 17
Selection of artisan cheese, marinated olives, house pickles, Spanish Marcona almonds, housemade jam, served with housemade focaccia

VEGETABLE BOARD 15
Marinated artichokes, white beans, mediterranean beets, garlic & herb mushrooms, pickled okra, served with housemade focaccia

PLATES

SHIPYARD DELI SANDWICH 13
Chefs choice deli cheese and meat, house pickles, dijonnaise, on housemade sourdough focaccia. Always changing, always delicious!

KALE CAESAR SALAD 16 GF+DF options | Vegetarian
Creamy miso caesar dressing, parmesan, housemade croutons, capers, hard boiled egg. *Add bacon 3*
Add confit chicken 8

BROWN BUTTER ALFREDO 16 Vegetarian
Favuzzi penne pasta in a creamy alfredo sauce with mushrooms, kale, and topped with parmigiana reggiano *Add bacon 3*
Add confit chicken 8

BLACK BEAN TACOS (3PCS) 14 GF | DF+Vegan options
Stewed organic black beans, queso chipotle mayo, pickled red onions, cilantro, served on Adriana's corn tortillas

MEATBALL SANDWICH 14 DF option
Housemade meatballs in tomato sauce, topped with melted cheese, served on housemade focaccia

ROASTED BUTTERNUT SQUASH & COCONUT CURRY 14 GF/DF/Vegan
Roasted butternut squash, carrots, roasted cashews, served with organic brown rice

CASSOULET 17 DF | GF option
Bacon lardons and sausage in a white bean stew, served with housemade focaccia

ALL DAY BOWL 12 Vegetarian | Vegan option
Brown rice, black beans, pickled red onions, greens, chipotle mayo

CLASSIC GRILLED CHEESE 9
Sourdough bread from WildFire bakery, aged cheddar cheese
Make it gourmet with cheese from the deli +3
Add 2 Rivers smoked ham +5

Add-Ons

Bacon 3

Lockwood Farms Egg 3

Confit Chicken 8

Side Focaccia 5

Ask your server about our daily features!

FANTASTICO

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ON TAP

PILSNER HOYNE BREWING - VICTORIA, BC 5.3% 6.5

FAT TUG IPA DRIFTWOOD BREWING - VICTORIA, BC 7% 6.5

*Ask us about our rotating
feature tap!*

BC CIDER

SEA CIDER SAANICHTON BC 28

Kings and Spies

750 ml resealable bottle

Enjoy a glass or two then take the bottle with you!

VALLEY CIDER COMPANY DUNCAN BC (330ML) 8

Love Potion - *Rose petals and lavender*

Cidrus - *Grapefruit forward with lemon and orange zest*

Blanco - *Oaked. Hint of cherry, caramel, and vanilla*

Noir - *Blackberries, grapes, black cherries*

Piqabu - *Bright and lively with Sauvignon Blanc and Gewurztraminer
grape skins from Emandare Vineyard*

Ginnish - *Herbaceous, juniper berries, coriander, lavender, rosemary,
with lemon and orange zest*

HAPPY

HOUR 3PM - 4PM daily!

\$5 Draught Beer

\$7 Valley Cider

\$1 off BC Wines by the Glass

\$1 off all items from the Snack Menu



ALL OF OUR BOTTLED BEER, WINE, AND CIDERS ARE AVAILABLE TO
TAKE HOME WHEN PURCHASING YOUR DELI TREATS!

WHITE WINE

DAMASCO 9/43

Zanatta Winery, Cowichan BC

PINOT GRIS 8/35

Peak Cellars, Lake Country BC

PINOT GRIS 11/50

Alderlea Vineyards, Cowichan BC

BACCHUS 10.5/48

Alderlea Vineyards, Cowichan BC

PINOT BLANC 52

Lake Breeze Vineyards, Naramata BC

EPIC 50

Beaufort Winery, Courtenay BC

RED WINE

CABERNET MERLOT 8/35

Hester Creek, Oliver BC

QUILL RED 12/55

Blue Grouse Vineyards, Cowichan BC

MERLOT 13/60

Alderlea Vineyards, Cowichan BC

ROSÉ

PINOT NOIR ROSÉ 9/40

Peak Cellars, Lake Country BC

QUILL ROSÉ 10/48

Blue Grouse Vineyards, Cowichan BC

ROSÉ 12/65

Unsworth Vineyards, Cowichan BC

SPARKLING

PIQUETTE 8/40

Bella Wines. Naramata BC

CHARME DE L'ÎLE WHITE 58

Unsworth Vineyards. Mill Bay BC

*Wines by the glass are subject to availability