

APPETIZERS

FRIED CALAMARI

cajun-dusted breaded calamari, red onions, tzatziki 19 ½

JUMBO PRAWN COCKTAIL

6 court-bouillon poached jumbo prawns, lemon, cocktail sauce 19

KARAAGE CHICKEN

seasoned, fried boneless chicken thighs, mayoster sauce 15 ½

THAI CURRY MUSSEL POT

1 lb steamed mussels, Thai red curry paste, coconut milk, onion, tomatoes, white wine, butter, fresh parsley, garlic toast 24

MEATBALLS

3 house-made ground pork & beef meatballs, pomodoro sauce, parmesan 13

GARDEN FLATBREAD (V)

mozzarella, cherry tomatoes, mushrooms, red onion, chopped mixed greens, pesto-marinara sauce, sherry reduction 18
add: Genoa Salami slices 2

DRY RIBS

bone-in pork, salt & pepper, paleo teriyaki sauce 9 ½

CHICKEN WINGS (Lightly Breaded)

salt & pepper | hot | house-made bbq 18

YAM FRIES (V)

sriracha aioli 9 ¾

SPINACH DIP (V)

baked creamy spinach dip, warm corn tortilla chips 14

THREE CHEESE QUESADILLA (V)

smoked cheddar, mozzarella, parmesan, green onion, roasted red peppers, tomato salsa & sour cream 14
add: chicken 8 | pulled pork 6 ½ | cup of guacamole 3

CASUALS

TURKEY CLUB

oven-roasted turkey, white cheddar, lettuce, tomato, bacon, pesto mayo, toasted cranberry sourdough 19
add: avocado slices 3

CAJUN CHICKEN BURGER

grilled cajun chicken breast, white cheddar, lettuce, tomato, pickle, bacon, mayo, brioche bun 22

PULLED PORK SANDWICH

cured & braised pork shoulder, house-made BBQ sauce, apple cider slaw, toasted pretzel bun 17

NY STEAK SANDWICH

7oz grilled NY striploin, open-faced garlic baguette, sautéed onions & mushrooms 25 ½

PRIME RIB BEEF DIP

sliced prime rib roast, provolone cheese on a hoagie bun, horseradish mayo, beef jus 22
add: sautéed mushrooms 2 | sautéed onions 2

COD & CHIPS

2 pc golden-battered cod, coleslaw, fries, house-made tartar 23 ½

SEARED AHI TUNA BURGER

Ahi Tuna steak seared **Rare**, avocado slices, pickled red onions, lettuce, cu-sabi mayo, brioche bun 26

SEAFOOD CLUB

shrimp, crab, mayo, cocktail sauce, bacon, lettuce, tomato, toasted country-style sourdough 23 ½

BACON CHEDDAR BURGER

6oz beef patty ground fresh in-house, white cheddar, bacon, lettuce, tomato, pickle, RH sauce, brioche bun 22 ½

GARDEN VEGGIE BURGER (V)

veggie patty, sauteed mushrooms, roasted red peppers, lettuce, tomato, pickle, RH sauce, brioche bun 18 ½

CHICKEN BACON CAESAR WRAP

grilled chicken, bacon, caesar salad, grilled tortilla wrap 19 ½

served with your choice of seasoned fries OR green salad

caesar salad 2 ½ | yam fries 2 ½ | curly fries 2 ½ | onion rings 2 ½
daily soup 2 ½ | clam chowder 3 ½ | coleslaw 1
split plate charge 2 | SUB Gluten-Free bun or toast or wrap 3

HAPPY HOUR BITES

* 3:00-6:00 pm DAILY *

JALAPENO CHEESE TOAST (V)	4
CURLY FRIES (V)	5 ¾
TATER TOTS (V)	5 ¾
CHIPS & SALSA (V) add: cup of guac 3	6
HALF CAESAR SALAD	7 ½
TEMPURA GREEN BEANS (V)	10 ½
DRY RIBS	7 ½
PULLED PORK SLIDERS [2]	8
CRISPY COD SLIDERS [2]	9
SPINACH DIP [HH Size] (V)	9
KARAAGE CHICKEN	12 ½
PULLED PORK TACOS [2]	10 ½
CAJUN AHI TUNA TACOS (seared rare) [2]	14 ½

SALADS & BOWLS

NEW ENGLAND CLAM CHOWDER

clams, double smoked bacon, yukon gold potatoes, cream
cup 8 bowl 14 ½

GRILLED CHICKEN & AVOCADO SALAD (GF)

chicken breast, avocado, apples, cherry tomatoes, cucumber, carrots, walnuts, mixed greens, gorgonzola vinaigrette 24
add: diced bacon 2

AHI TUNA SALAD NIÇOISE (GF)

Ahi tuna seared RARE, soft boiled egg, cherry tomatoes, snap peas, olives, red potatoes, mixed greens, citrus vinaigrette 29 ½

WARM SEAFOOD SALAD (GF)

wild BC salmon, wild local white fish, jumbo prawns, baby shrimp, mixed greens, warm balsamic vinaigrette 31

GARDEN SALAD (V) (GF)

cucumber, cherry tomatoes, golden beet, pumpkin seeds, mixed greens, maple balsamic vinaigrette 14

CAESAR SALAD

romaine lettuce, parmesan, house-made croutons, RH caesar dressing 15 ½

TERIYAKI RICE BOWL (V) (GF)

jasmine rice, carrots, broccoli, mushrooms, snap peas, red onion, red pepper, pea shoots, sesame seeds, paleo teriyaki sauce 16 ½

CHICKEN & CHORIZO PENNE

grilled chicken breast, chorizo, mushrooms, pesto rosé sauce, topped with parmesan, garlic toast 24

chicken 8 | salmon 14 | prawns (5) 13 | seared ahi tuna 14 ½
avocado 3 | edamame 2 | baby shrimp 10 | tofu 3

ENTRÉES

* AVAILABLE AFTER 4:00 PM *

BRAISED LAMB SHANK

braised, fork tender lamb shank, red wine lamb jus, mashed potatoes, seasonal vegetables 34 ½

BAKED MUSTARD SALMON (GF)

wild Sockeye Salmon fillet baked in a grainy mustard sauce, pesto spaghetti squash, pumpkin seeds, seasonal vegetables 32

ARCTIC CHAR (GF)

pan-seared Arctic Char fillet, beurre blanc, mashed potatoes, seasonal vegetables 31

SEAFOOD LINGUINE

BC Sockeye salmon, mussels, wild local white fish, baby shrimp, jumbo prawn, red chilies, tomato pomodoro sauce, garlic toast 33

NEW CHICKEN PARMIGIANA

baked parmesan breaded chicken breast, provolone, tomato pomodoro sauce, linguine, steamed broccoli, garlic toast 25 ½

BEEF SHORT RIB

fork tender slow-cooked, boneless beef short rib, red wine braise, mashed potatoes, seasonal vegetables 34 ½

** Join us for BRUNCH every Saturday & Sunday from 11:00am-3:00pm **

Follow us on Instagram @RiverHouseRestaurantAndPub

🌿 OCEAN WISE | (V) VEGETARIAN | (GF) GLUTEN FRIENDLY
MENU ITEMS MAY CONTAIN SEEDS, NUTS, SOY OR GLUTEN

PRICES DO NOT INCLUDE TAX | ALL MENU ITEMS & PRICES ARE SUBJECT TO CHANGE, BASED UPON AVAILABILITY.
20% GRATUITY WILL BE ADDED TO GROUPS OF 8 OR MORE

FEATURED COCKTAILS

SPIKED LEMONADE [Strawberry OR Peach]	(1 oz)	8
<i>Stoli razberi vodka, strawberry OR peach syrup, lemonade, soda</i>		
GINGER-CRAN SHAND		8 ¾
<i>Kronenbourg Blanc draft, Fentimans ginger beer, cranberry, Over Ice</i>		
WHITE SUMMER	(14 oz)	9
<i>Kronenbourg Blanc & Somersby apple cider, over ice</i>		
SKINNY BLUE OR SKINNY RAZ	(1 oz)	7 ¾
<i>Stoli blueberi OR Stoli razberi, XXX Vitamin Water, soda, lime</i>		
RH TROPICAL PUNCH	(2 oz)	11 ½
<i>Captain Morgan's dark rum, Malibu coconut rum, lychee liqueur, passionfruit syrup, orange, pineapple, cranberry</i>		
WHITE PEACH SANGRIA	(gls / pitcher)	9 / 34
<i>white wine, peach schnapps, fruit juices, soda, raspberries</i>		
RUBY RED SANGRIA	(gls / pitcher)	9 / 34
<i>red wine, pink grapefruit & pom liqueur, fruit juices, soda, blueberries</i>		
RH SIGNATURE CAESAR	(2 oz)	11 ¾
<i>Stolichnaya vodka, clamato, pickle juice, spices, pepperoncini, pepperoni stick, dill pickle, pickled bean, salt rim</i>		

HAPPY HOUR DRINKS

* 3:00-6:00 pm DAILY *

WELL HIGHBALLS	(1 oz / 2 oz)	5 ½ / 8 ½
<i>Vodka Gin White Rum Dark Rum Rye</i>		
OLD STYLE PILSNER		
ORIGINAL 16 Copper Ale Pale Ale	(20 oz / pitcher)	5 ½ / 16
CANADIAN COORS LIGHT	(20 oz / pitcher)	6 / 17 ¼
BUCKETS OF DOMESTIC BEER (4)		20
<i>Canadian Coors Light Kokanee Budweiser Bud Light MGD</i>		
JACKSON TRIGGS Sauvignon Blanc		
JACKSON TRIGGS Merlot	(6 oz / 9 oz)	6 / 8 ¾
SUMAC RIDGE Unoaked Chardonnay		
SUMAC RIDGE Cabernet Merlot		
DOMINIO ESPINAL Rosado	(6 oz/9 oz/btl)	7 / 10 / 27
SPIKED LEMONADE [Strawberry OR Peach]	(1 oz / 2 oz)	6 ½ / 9 ¼
MIMOSA [OJ OR Pink Grapefruit]		6 ½
SANGRIA [White Peach OR Ruby Red]	(gls / pitcher)	7 ½ / 29

ON TAP

OLD STYLE Pilsner 5%	(20 oz)	6
MOLSON CANADIAN SUB ZERO 5%	(20 oz)	7
COORS LIGHT SUB ZERO 4.2%	(20 oz)	7
ORIGINAL 16 Copper Ale 5.2%	(20 oz)	8
ORIGINAL 16 Pale Ale 5%	(20 oz)	8
HEINEKEN 5%	(20 oz)	10
GUINNESS 4.2%	(20 oz)	10
KRONENBOURG 1664 Blanc 5%	(20 oz)	10
BARNSIDE Honey Comb Pale 5.2%	(20 oz)	8 ½
BARNSIDE Brown Ale 5%	(20 oz)	8 ½
FOUR WINDS IPA 7%	(20 oz)	8 ½
GRANVILLE ISLAND Winter Ale 5%	(20 oz)	8 ½
SOMERSBY APPLE CIDER 4.2% [over ice]	(20 oz)	9
ROTATING TAPS (ask your server)		

** Pitchers Available **

BOTTLED BEER

BUDWEISER 5%	(341 mL)	6 ¼
BUD LIGHT 4.2%	(341 mL)	6 ¼
CANADIAN 5%	(341 mL)	6 ¼
COORS LIGHT 4.2%	(341 mL)	6 ¼
CORONA EXTRA 4.6%	(330 mL)	7 ¼
KOKANEE 5%	(341 mL)	6 ¼
MGD 4.6%	(341 mL)	6 ¼
MICHELOB ULTRA 4.2%	(341 mL)	6 ¾
STELLA ARTOIS 5%	(330 mL)	7 ¼
WHISTLER BREWING 5%	(355 mL)	8
Gluten-Free Forager Lager		

** Buckets of 4 Available for Select Beers **

CIDERS & COOLERS

GROWERS CIDER	(355 mL)	6 ½
<i>Extra Dry Apple Summer Peach Bartlett Pear</i>		
GROWERS CIDER Rosé	(330 mL)	7
HEY Y'ALL Hard Iced Tea	(341 mL)	6 ½
MIKE'S HARD	(355 mL)	6 ½
<i>Lemonade Blue Freeze (Blue Raspberry)</i>		
SMIRNOFF ICE	(330 mL)	7 ¼
SOMERSBY	(473 mL)	9 ½
<i>Blackberry Mango Lime</i>		
STRONGBOW Original Dry	(440 mL)	9 ½

NON-ALCOHOLIC BEVERAGES

CUDDLES ON THE BEACH		4 ¾
<i>cranberry, orange, peach purée, grenadine, soda</i>		
POM-PLEMOUSSE SPRITZ		4 ¾
<i>pomegranate, ruby red grapefruit, cranberry, soda</i>		
PINEAPPLE COBBLER		4 ¾
<i>pineapple, strawberry purée, fresh mint, sprite</i>		
STRAWBERRY or PEACH LEMONADE		4
DAD'S Old-Fashioned Root Beer	(355 mL)	3 ¾
FENTIMANS Ginger Beer	(275 mL)	5
SAN PELLEGRINO	(750 mL)	7
BUDWEISER ZERO	(341 mL)	4 ½
HEINEKEN 0.0 CORONA Sunbrew 0.0	(330 mL)	5 ½

WHITE

	6 oz	9 oz	750 mL
Jackson-Triggs "Proprietors' Selection" <i>Sauvignon Blanc</i> , BC	7	10	
Sumac Ridge "Private Reserve" <i>Unoaked Chardonnay</i> , BC	8 ¾	12 ½	33
Gehring Brothers <i>Classic Riesling</i> , BC VQA	9 ¾	14	38
Cavaliere D'Oro "Gabbiano" <i>Pinot Grigio</i> , Italy ITG	10	14 ¼	40
Gehring Brothers "Private Reserve" <i>Pinot Gris</i> , BC VQA	10 ½	15	41
Wild Goose <i>Gewurztraminer</i> , BC VQA	11	15 ¾	43
Kim Crawford <i>Sauvignon Blanc</i> , Marlborough NZ	13 ¼	18 ¾	51
Burrowing Owl <i>Chardonnay</i> , BC VQA	15	21 ¼	59
Vendanges "Nocturnes" <i>Classic White</i> , Sud de France			35
Poplar Grove <i>Pinot Gris 2022</i> , Okanagan Valley BC			43
Wente "Riva Ranch" <i>Chardonnay 2019</i> , Monterey CA			50
Burrowing Owl <i>Pinot Gris 2022</i> , Oliver, BC VQA			53
Conundrum by Caymus <i>White Blend 2020</i> , California			58
Decoy by Duckhorn <i>Chardonnay 2020</i> , Sonoma CA			70
Crossbarn by Paul Hobbs <i>Chardonnay 2016</i> , Sonoma CA			78
Cakebread Cellars <i>Sauvignon Blanc 2020</i> , Napa CA			104

BLUSH

	6 oz	9 oz	750mL
Dominio Espinal <i>Rosado</i> , Spain	8 ½	12	32
Quails' Gate <i>Rosé</i> , BC VQA	12	17	46
Sierra Salinas <i>Bobal Rosado</i> , Spain			38
Château d'Esclans "Whispering Angel" <i>Rosé</i> , Provence			83

RED

	6 oz	9 oz	750 mL
Jackson-Triggs "Proprietors' Selection" <i>Merlot</i> , BC	7	10	
Sumac Ridge "Private Reserve" <i>Cabernet Merlot</i> , BC	8 ½	12	32
Masia F <i>Tempranillo</i> , Spain	9 ½	13 ½	37
Take It To The Grave <i>Shiraz</i> , Langhorne Creek AU	11	15 ¾	43
Tom Gore <i>Cabernet Sauvignon</i> , California	13 ¼	18 ¾	51
Quails' Gate <i>Pinot Noir</i> , BC VQA	15	21 ¼	59
Don David "Reserve" <i>Malbec 2021</i> , Argentina			38
Petirrojo <i>Cabernet Sauvignon 2022</i> , Chile			42
Ironstone <i>Old Vine Zinfandel 2019</i> , Lodi			44
Michael David "Petite Petit" <i>Petite Sirah Petit Verdot 2020</i> , Lodi CA			54
J Lohr "Seven Oaks" <i>Cabernet Sauvignon 2020</i> , Paso Robles CA			57
Wild Goose <i>Gamay Noir 2020</i> , BC VQA			58
Meiomi <i>Pinot Noir 2021</i> , Sonoma CA			60
Wente "Charles Wetmore" <i>Cabernet Sauvignon 2019</i> , Livermore CA			61
Burrowing Owl <i>Merlot 2021</i> , BC VQA			64
Burrowing Owl <i>Pinot Noir 2020</i> , BC VQA			68
689 Cellars <i>Red Blend 2020</i> , Napa CA			74
Cherry Pie "Tri-County" <i>Pinot Noir 2018</i> , California			76
Burrowing Owl <i>Cabernet Franc 2019</i> , BC VQA			84
Elk Cove <i>Pinot Noir 2019</i> , Willamette, Oregon			90
MASI "Costasera" <i>Amarone Classico 2015</i> , Veneto IT			110
The Prisoner <i>Red Blend 2019</i> , Napa CA			136
Michael David "Lust" <i>Small Lot Zinfandel 2015</i> , Lodi CA			150
Duckhorn <i>Merlot 2019</i> , Napa CA			160
Stag's Leap Artemis <i>Cabernet 2018</i> , Napa CA			164
Mission Hill "Family Estate" <i>Oculus 2017</i> , BC VQA			300

SPARKLING

	5 oz	750 mL
Ruffino <i>Prosecco</i> , Italy	9	42
The Escapist <i>Sparkling Muscat Viognier 2017</i> , BC VQA		42
Veuve Clicquot <i>Brut</i> , France		145
Freixenet Piccolo <i>Brut Cava</i> , Spain	(200 mL)	12
Villa Teresa, Italy		
<i>Organic Prosecco OR Organic Rosé Frizzante</i>	(375 mL)	25

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