



DINE-ABOUT NANAIMO 2026

celebrating food & drink at a shared table

January 21st - February 9th

\$40/pp + tax & gratuity

APPETIZER

pick one

FRENCH ONION SOUP gfo

Caramelized white onions, red onions, shallots, and leeks simmered in a port scented beef broth, topped with Parmesan, Gouda, 10yr aged cheddar and house made croutons

WINTER HARVEST SALAD gf, v

Marinated beets, arugula, pumpkin seeds, red onion, fennel, dates, feta & balsamic reduction

PANKO BREADED BRIE v

Flash-fried crispy and served warm with an apple cranberry chutney and warm crostini

BURGERS

pick one

THE BARE NECESSITIES gfo

Albertan Black Angus Beef patty with Canadian orange cheddar, double smoked bacon, crisp leaf lettuce, tomato, and red onion finished with our house aioli. Served on a Cobs sesame bun with house cut fries, kettle chips, or green salad.

CHICKEN SOUTHERN COMFORT gfo

Fresh free-range chicken grilled and topped with double smoked bacon, brie, apple cranberry chutney, leaf lettuce, tomato, red onion, and finished with a roasted garlic aioli. Served on a Cobs sesame bun with house cut fries, kettle chips, or green salad.

SUMMER IS COMING gfo

Blackened char (cooked medium) on a bed of roasted red pepper & bacon slaw, topped with a mango salsa, finished with a lemon aioli. Served on a Cobs sesame bun with house cut fries, kettle chips, or green salad.

HOW YOU BEAN v

A zesty blend of black beans, corn, brown rice, onions, and Mexican spices, with goat cheese, leaf lettuce, roasted red peppers, red onion, beetroot, roasted corn & tomato salsa and chipotle aioli. Served on a Cobs sesame bun with house cut fries, kettle chips or green salad.

UPGRADE YOUR SIDE FOR \$3.50

Wedges / Truffle Fries / Yam Fries / Poutine / Greek Garden Salad

BEVERAGE

pick one

Mount Arrowsmith Pint (Blonde Ale, IPA, Pale Ale)
House Wine 6oz (Sauvignon Blanc or Cabernet Sauvignon)

Bramble Soda (non-alcoholic)
Lavender Spritz (non-alcoholic)

gf = gluten-friendly | gfo = gluten-friendly option | v = vegetarian.

Please advise your server of any allergies or dietary requirements. Gluten-free bun available for \$2
THIS MENU IS INTENDED FOR ONE PERSON AND CANNOT BE SPLIT BETWEEN TWO GUESTS