



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