

BRUNCH + LUNCH + DINNER

MENU

STARTERS

Cheese Fingers \$10

Paneer cheese fingers deep fried and served with fresh house made guacamole.

Chicken Wings \$10

With your choice of sauce: BBQ, hot, honey garlic, jerk or our own horseradish maple mustard sauce.

Poutine S \$10 / L \$14

Fresh cut potato fries and house made turkey gravy. Add pulled pork for \$4.

Fried Calamari with Tzatziki \$10

Trio of Fritters \$10

Bite sized samosas, falafels and tandoori potato fritters with sweet dipping sauces.

Queso Dip \$12

A blend of black beans, salsa, sour cream and nacho cheese baked and served with warm tortilla chips.

White Bean and Red Pepper Hummus \$12

Served with fresh vegetables and a warm baguette.

Ravioli Bites \$12

Hand-made ravioli filled with your choice of butter chicken, pulled pork or fresh vegetables.

Karaage Bites \$12

Yuzu-marinated chicken thigh fried to perfection and served with kewpie mayo.

ENTRÉES

Served with fries. Substitute yam fries or green salad for \$2 more

Royal Burger \$15

Chuck beef topped with caramelized onions and house made cherry tomato jam.

Lentil Burger \$15

Mixed lentils and quinoa topped with fried shallots and house made cherry tomato jam.

Grilled Tomato and Bocconcini Panini \$14

Tomato, bocconcini, red onion, roasted red peppers and kale pesto pressed in fresh focaccia bread.

Fish & Chips 1pc \$12 / 2pc \$15

Ocean Wise cod served with tartar sauce.

FLATBREAD

Rustic Focaccia \$12

Baked and topped with black olives, tomatoes, red onion, feta cheese and pesto.

Desserts

Tiramisu in a Glass \$8

Lady finger biscuits and whipped cocoa butter cream with chocolate shavings.

SALADS

Green Salad \$12

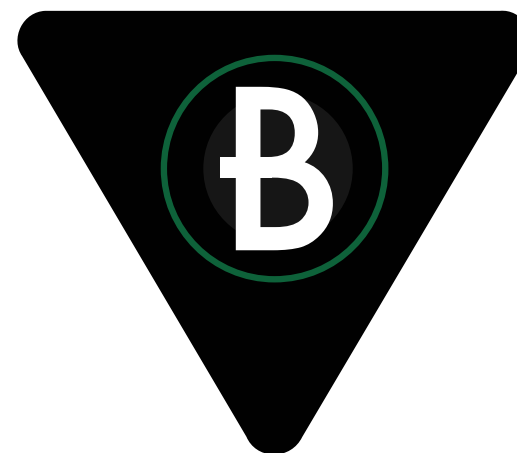
Mixed greens, cucumbers, shredded carrots and cherry tomatoes dressed with balsamic vinaigrette.

Caesar Salad \$12

Crisp romaine, shredded parmesan, crispy bacon bits and croutons.

Quinoa Tabbouleh and Mixed Greens \$14

Fresh red peppers, tomatoes and green onion dressed with olive oil.



SUNDAY 12 - 4 PM BRUNCH

BSL Breakfast \$15

Fluffy scrambled eggs served with two strips of bacon, house made hash browns and toast.

House Made Waffles \$15

Two waffles served with butter, maple syrup and a side of seasonal fruit.

Extra Egg \$2 Bacon or Sausage \$4 Waffle \$4
Hash Browns \$3 Seasonal Fruit \$4

SIDES

GRANVILLE ISLAND
backstagelounge

FOOD • MUSIC • DRINKS

DRINKS

DOMESTIC

DRAFT BEER

\$7.50 Sleeves / \$20 Jugs

Backstage Lager

Big Rock Traditional Ale
 Big Rock Honey Lager
 Big Rock Seasonal
 Mill St. Organic Lager
 Mill St. Cobblestone
 Driftwood Fat Tug IPA
 Driftwood Farmhand
 Phillips Blue Buck
 Phillips Seasonal
 Red Truck Lager
 Red Truck Pale Ale
 Parallel 49 Gypsy Tears
 Parkside - Dawn Pilsner
 Okanagan Springs Pale Ale
 Original 16 Pale Ale
 Central City Red Racer IPA
 Shock Top
 Budweiser
 Main Street - Seasonal
 Steam Whistle - Pilsner
 Strange Fellows - Talisman
 Pale Ale

IMPORT

DRAFT BEER & CIDERS

S \$7.50 / L \$9.50

Stella Artois
 Somersby
 Carlsberg
 Kronenbourg 1664 L
 Kronenbourg Blanc L
 Rock Creek Pear Cider L

DOMESTIC BOTTLES

\$7.00

Sleemans Honey Brown
 MGD
 Kokanee
 Canadian
 Bud Light
 Whistler Forager GF

IMPORTS & CIDER BOTTLES

\$8.00

Corona
 Carlsberg
 Heineken
 Kilkenny
 Peroni
 Stella Artois
 Kronenbourg 1664
 Smirnoff Ice
 Mike's Cranberry Lemonade
 Palm Bay
 Hey Y'all Ice Tea
 Mill Street Lemon Tea Beer
 Growers Cider (Apple, Peach, Pear)

IRISH WHISKEY

Jameson / Dublin, Ireland
\$6.75

Bushmills / County Antrim, Northern Ireland
\$7.25

SCOTCH SINGLE MALT

Glenfiddich Dufftown, Scotland **\$9.75**
 Glenlivet Moray, Scotland **\$9.75**
 The Macallan Moray, Scotland **\$10.75**
 Ardbeg Isle of Islay, Scotland **\$11.75**
 The Balvenie Speyside, Scotland **\$11.75**
 Lagavulin Isle of Islay, Scotland **\$14.50**

Happy Hour

\$2 OFF

ALL DRAFT BEER & HIGHBALLS

WINE

WHITE

THEATRE FEATURED WINE

Callia - Pinot Grigio (Argentina) **\$9.50 / \$42 B**

Jackson Triggs - Sauvignon Blanc (BC) **\$6**
 Nk' Mip - Pinot Blanc (BC) **\$9.75 / \$44 B**
 Red Rooster- Pinot Gris (BC) **\$9.75 / \$44 B**
 Ruffino-Pinot Grigio (Italy) **\$9.75 / \$44 B**
 Kim Crawford - Sauvignon Blanc (NZ) **\$12.50 / \$52 B**
 Wente - Chardonnay (USA) **\$12.50 / \$52 B**

RED & ROSE

THEATRE FEATURED WINE

Callia - Shiraz Malbec (Argentina) **\$9.50 / \$42 B**

Jackson Triggs - Cabernet Sauvignon (BC) **\$6**
 Red Rooster Cabernet Merlot **\$9.75 / \$44 B**
 See Ya Later Ranch - Pinot Noir (BC) **\$9.75 / \$44 B**
 Sandhill Rose (BC) **\$10.50 / \$45 B**
 Bleasdale - Shiraz (AU) **\$11.75 / \$50 B**
 Wente-Cabernet Sauvignon (USA) **\$12.50 / \$52 B**
 Rodney Strong Alexandra Cabernet Sauvignon **\$62 B**

BUBBLES

Freixenet (200ml) **\$9.75**
 Cupcake Prosecco (375ml) **\$12**
 Cooks Bottle (750ml) **\$25**
 Segura Viudas Brutt Reserva (750ml) **\$42 B**
 Mumm Cordon Brut (750ml) **\$120 B**
 Perrier - Jouet Grand Brut (750ml) **\$125 B**
 Veuve Clicquot Pons Brut (750ml) **\$130 B**

BLENDED

SCOTCH

The Famous Grouse Perth, Scotland **\$7.25**
 Johnnie Walker Red Kilmarnock, Scotland **\$8.25**
 Johnnie Walker Black Kilmarnock, Scotland **\$9.75**
 Chivas Regal Strathspey, Scotland **\$9.75**
 Glenmorangie Tain, Scotland **\$10.50**