



HAPPY HOUR & LATE-NIGHT MENU

3:00pm - 5:30pm & 9:00pm - 12:00am Midnight

FLASH-FRIED CALAMARI (GF) - \$12

Local Opal Squid, Peperonata Purée, Sweet Peppers, Confit Garlic, Lemon, Herbs

TUNA POKE - \$14

Avocado, Cucumber, Spring Onion, Kabayaki, Fried Wonton, Fresno Chili

ALBACORE TUNA TEMPURA - \$15

Nori, Togarashi, Ponzu, Fresno Chili

BRAISED LAMB ARANCINI - \$10

Harissa Yogurt, Mint

A CELEBRATION OF LOCAL TOMATOES (GF) - \$12

Vancouver Island Fresh Tomatoes, Qualicum Cheeseworks Fromage frais, Aged Balsamic, Basil, Extra Virgin Olive Oil

BRAISED DUCK LEG POUTINE - \$12

Cheese Curds, Roasted Duck Gravy, Hand-cut Kennebec Frites

CREOLE-GLAZED CRAB BEIGNETS - \$12

Creole Spiced Aioli

TRUFFLE PARMESAN FRITES (GF) - \$5

Herbs, Sea Salt, Fried Herbs

CHAR SUI DUCK BUNS - \$11

Steamed Bao Bun, Roasted Duck, Black Garlic Aioli, Sprouts & Herbs

HAPPY HOUR COCKTAILS, PROSECCO, BEER & WINE

CLASSIC OLD FASHIONED 2oz - \$9

Forty Creek Double Barrel, Bitters, Raw Sugar Cube, Orange Peel

PROSECCO - \$7 FLUTE

Montelvini | Veneto, Italy - Soft peach aromatics.

RED, WHITE, OR ROSÉ WINE BY 5OZ GLASS - \$1 OFF

Please reference wine list

NOW LET'S PLAY - \$6

Muddled Fresh Strawberries & Basil, Red or White Sangria, house-made lemonade, topped with sparkling wine

THE PALMS LAGER - \$4

13oz Glass

LOCAL VICTORIA BREWERIES - \$5

13oz Glass

SUNDAY BRUNCH (COMING SOON)

10:00 am - 3:00 pm

FRIED PEAMEAL EGGS BENEDICT - \$12

Peameal-crusting Pork Loin, English Muffin, Hollandaise, Palms Home-fries, Fresh Herbs

VEGETARIAN EGGS BENEDICT \$10

Sweet Acres Farm Spinach, Roasted Red Peppers, English Muffin, Hollandaise, Palms Home-fries, Fresh Herbs

SEAFOOD EGGS BENEDICT \$14

Red Shrimp, Rock Crab, English Muffin, Hollandaise, Palms Home-fries, Fresh Herbs

AVOCADO TOAST - \$12

Soft-boiled Eggs, Crushed Avocado, Gem Tomato, BC Oyster Mushrooms Toasted Baguette

BREAKFAST BUN \$10

Fennel Pork Sausage, Fried Egg, Tomato Jam, Aged Cheddar, Local Bun, Palm's Home-fries, Fresh Herbs

FRESH FRUIT PARFAIT - \$14

Local Honeyed Yogurt, Granola, Toasted Cashews, Seasonal Fruit & Berries

WHITE CHOCOLATE & PEACH FRENCH TOAST \$12

Okanagan Poached Peaches, Candied Pecans, Maple Syrup

DESSERTS

ISLAND FOG POT AU FUE (GF) - \$10

Chantilly Cream, Chocolate

SUMMER BERRY PAVLOVA (GF) - \$10

Whipped Cream & Lemon Curd, Fresh Mint

ICE CREAM & SORBET (GF) - \$10

Chef's Daily Selection