

We have a separate deep fryer for Gluten Free | GF - Gluten Free | V - Vegan
Chef's Special Available until 5 pm

APPETIZERS

Wings — \$19 GF

Lightly coated & fried to a golden crisp.

Flavours: Salt & Pepper | Sweet Soy
Tangy Dockside Rub | Tarragon Hot
Yangnyeom (Gochujang)

Tempura Avocado Roll — \$16

Tempura-fried avocado &
cucumber sushi, topped with
mango salsa, wasabi aioli,
and ponzu.

Truffle Fries — \$15 GF

House-Cut, Tossed in truffle oil and parmesan.
Served with roasted garlic aioli.

Pakora — \$17 GF/V

Mixed vegetable fritters with Greek yogurt,
sweet tamarind chutney, and chimichurri.

Char-Grilled Humboldt Squid — \$20 GF

Smoked paprika sausage tomato sauce,
salt-roasted almonds, micro greens,
lime wedge, herb oil.

Sesame Tuna Tataki — \$20 GF

Sesame-crusted tuna, pickled cucumber,
wasabi aioli, sesame sauce vierge,
micro greens, Gram crackers.

Pernod Prawns — \$18

Flambéed prawns in chili cream.
Served with crostini.

Baby Back Pork Ribs — \$19 GF

Pomegranate & sumac glaze,
preserved lemon sweet potato salad

Side dip options:

Chipotle Lime Crema \$2.50 | Roasted Garlic Aioli \$2.50 | Burnt Scallion Ranch \$2.50 | Housemade Gravy \$3.00

SHAREABLES

Labneh — \$20

Greek yogurt, pesto-roasted vegetables,
pumpkin seeds, herbs, chili oil.
Served with warm pita.

Tempura Vegetables — \$19 V

Crispy fried vegetables, gochujang,
sesame seeds, ponzu.

Rustic Seasonal Tart — \$19

Flaky puff pastry, roasted vegetables, whipped
goat cheese, cherry tomatoes, arugula, candied
walnuts, balsamic reduction.

Dockside Nachos — \$23 GF

Tortilla chips, melted cheddar,
pickled jalapeños, refried black beans,
scallions, pico de gallo,
chipotle-lime crema, cilantro.

SANDWICHES

Served with fries or house greens

Add: Bacon or Cheese \$2

Upgrade: Caesar \$3 | Truffle Fries \$4

Gluten-Free Bun \$2

Classic Burger — \$24 GF

Kootenay Natural Meat's Grass-fed beef,
Kootenay Bakery brioche, garlic aioli, lettuce,
tomato, onion, pickle.

Korean Chicken Sandwich — \$24 GF

Yangnyeom-drizzled chicken, kimchi slaw,
wasabi aioli, brioche bun.

Veggie Burger — \$22 GF/V

Roasted veggie patty, tamarind chutney, garlic
aioli, lettuce, tomato, onion, pickle.

Banger Sandwich — \$23

Eric's Meat's greek sausage, baguette,
caramelized onions,
melted cheddar, chimichurri, pico de gallo.

SALADS

Add: Grilled chicken \$7

Fried Chicken \$9

Prawns \$9 Tofu \$6

Caesar Salad — \$19

Romaine, shaved parmesan, crostini,
fried capers, Caesar dressing.

Baby Kale Salad — \$20 GF

Tuscan kale, pickled beets,
whipped goat cheese, candied walnuts,
hemp hearts, tahini dressing.

House Salad — \$17 GF/V

Local greens, shredded carrots,
cherry tomatoes, radish, hemp hearts, spiced
pumpkin seeds, Green Goddess dressing.

Landing Buddha Bowl — \$25 GF/V

Kimchi fried rice, sesame-crusting tofu,
avocado, tahini greens, pickled beets,
carrots, tomatoes, hemp hearts

MAINS

Pan-Seared Walleye — \$39 GF

Fishermen's Market Walleye, Lemon risotto,
Italian vegetable ragù, micro greens, herb oil,
preserved lemon foam.

Steak & Fries — \$42 GF

Herb-marinated Beretta Farm's, Bavette,
golden fries, chimichurri, garlic aioli.

Linguini alla Puttanesca — \$35

Prawns, tomato sauce, garlic, anchovies,
olives, capers, chili flakes, parsley.

Coconut Curry Bowl

Veggie \$25 GF

Kofta \$26 Chicken \$29 GF

Creamy coconut curry,
lemongrass basmati rice, warm pita,
kachumber salad.

Grilled Pork Tenderloin — \$33

Thai coconut & peanut grilled
pork tenderloin, sumen noodle salad,
local vegetables, cilantro, crisp onion flakes,
peanut marinade sauce.

DESSERTS

Grilled Peach Panna Cotta — \$12

Peach purée, vanilla yogurt panna cotta,
candied nut gremolata, lemon tuile.

Dark Chocolate Budino — \$12 GF/V

Creamy chocolate pudding, coconut whipped cream,
crystallized chocolate, mixed berry compote.

BEERS & CIDERS

ON TAP — 6oz \$4.75 | 16oz \$7 | Jug \$22.50

Nelson Brewing Company - Loki Lager, 4.7%

Nelson Brewing Company - Bent Apple, IPA, 6%

Tailout Brewing - Birra de Pesci, Pilsner, 4.5%

Fernie Brewing Company - Hit the Deck Hazy, IPA, 6.4%

Phillips Brewing - Cold Snap, Kolsch, 5%

Phillips Brewing - Seasonal rotating tap

BOTTLES, CANS & CIDERS

**Kokanee, 5%, Keith's, 5%, Phillips Blue Buck, 5%,
Coors Light, 4% — \$6.75**

Corona, 4.6%, Guinness, 4.2% — \$7.75

Forager Gluten Free Lager, 5% — \$8

Angry Hen rotating selections— \$6.50

Strongbow, 5.3%, Lonetree Cider rotating — \$7.75

Birdie Vodka Seltzer - Pear or Lime, 5% — \$7.75

COCKTAILS — \$14

Our cocktails are made as doubles or ask for single.

The Landing Margarita

Tequila, triple sec, simple syrup, fresh lime.

Upgrade to spicy jalepeño cucumber or mango coconut for \$1.

Sugar Berry Swirl

Raspberry vodka, vanilla vodka, triple sec,
simple syrup, fresh lime & lemon.

Summer Fizz

White rum, triple sec, basil simple syrup,
fresh lime, pineapple juice, soda.

Indigo Mojito

Empress gin, St. Germain elderflower liqueur,
fresh mint, simple syrup, fresh lime, soda.

Joyce's Blackberry Whisky Sour

Bearface whisky, Chambord, simple syrup, fresh lemon, egg whites.

Copper Cup

Your choice of vodka, dark rum, gin, tequila or whisky, with fresh
lime, simple syrup, gingerbeer. Option - add cranberry juice.

Espresso Patronum Martini

Van Gogh espresso vodka, Kahlua, Frangelico,
cinnamon, egg whites.

Classic Cocktails

Caesar, Aperol Spritz, Cosmo, Canadian Old Fashioned,
Whisky Sour, Amaretto Sour, White Russian, Negroni and more!



WINE

RED

Campo Viejo

Rioja Tempranillo, Spain 13%
6oz \$8.50 | 9oz \$12.75 | Bottle \$35.75

Kim Crawford

Pinot Noir, New Zealand 12.5%
6oz \$11.50 | 9oz \$17.50 | Bottle \$48.25

Casillero del Diablo

Cabernet Sauvignon, Chile 13.5%
6oz \$8.50 | 9oz \$12.75 | Bottle \$35.75

Sandhill

Merlot, Canada 14%
6oz \$11.25 | 9oz \$16.75 | Bottle \$46.25

Baillie-Grohman Pinot Noir, Canada 12.5%

6oz \$9.50 | 9oz \$13.75 | Bottle \$37.25

WHITE

Conu Sur

Sauvignon Blanc Reserva, Chile 12.5%
6oz \$8.75 | 9oz \$12.7 | Bottle \$35.75

Baillie-Grohman

Récolte Blanche, Canada 12.5%
6oz \$8.25 | 9oz \$12.25 | Bottle \$33.50

Baillie-Grohman

Gewürztraminer, Canada 13.5%
6oz \$8.95 | 9oz \$13.50 | Bottle \$37.25

Baillie-Grohman

Pinot Gris, Canada 12.5%
6oz \$8.95 | 9oz \$13.50 | Bottle \$37.25

ROSÉ & SPARKLING

Sandhill

Rosé, Canada 14.5%
6oz \$11.25 | 9oz \$16.75 | Bottle \$46.25

Saintly

Sparkling Rosé, Canada 12%
6oz \$8.95 | 9oz \$15.25 | Bottle \$41.95

Baillie-Grohman

Tête de Cuvée Sparkling Wine, Canada 11.5%
Bottle \$79.95

Kim Crawford

Prosecco, New Zealand 11.5%
Glass \$11.75 | Bottle \$48.25



LUNCH

We have a separate deep fryer for Gluten Free | GF - Gluten Free | V - Vegan

APPETIZERS

Wings ^{GF} — \$19

Lightly coated & fried to a golden crisp.
FLAVOURS: Salt & Pepper | Tangy Dockside
Rub | Tarragon Hot | Sweet Soy
Yangnyeom (Gochujang)

Truffle Fries ^{GF} — \$15

Tossed in truffle oil and parmesan.
Served with roasted garlic aioli.

Pakora ^{GF} ^V — \$17

Mixed vegetable fritters with
Greek yogurt, sweet tamarind
chutney and chimichurri.

Sesame Tuna Tataki ^{GF} — \$20

Sesame crusted tuna, pickled
cucumber, wasabi mayo, sesame
sauce vierge, microgreens, crackers.

Baby Back Pork Ribs ^{GF} — \$19

Pomegranate & sumac glaze,
preserved lemon sweet potato salad.

Dockside Nachos ^{GF} — \$23

Tortilla chips, melted cheddar,
pickled jalapenos, black beans,
scallions, pico de gallo,
chipotle-lime crema, cilantro.

SANDWICHES

Served with fries or house greens

UPGRADE: Caesar \$3 | Truffle Fries \$4 | Gluten Free Bun \$2

ADD: Bacon or Cheese \$2

Classic Burger — \$24

Local beef patty, Kootenay Bakery brioche,
garlic aioli, lettuce, tomato,
onion, pickle.

Korean Chicken Sandwich ^{GF} — \$24

Yangnyeom drizzled fried chicken,
kimchi slaw, wasabi aioli,
brioche bun.

Veggie Burger ^{GF} ^V — \$22

Roasted veggie patty,
tamarind chutney, garlic aioli,
lettuce, tomato, onion, pickle

Banger Sandwich — \$23

Farmer's sausage, baguette,
caramelized onions, melted cheddar,
chimichurri, pico de gallo.

SALADS

ADD: Grilled Chicken \$7 | Fried Chicken \$9 | Prawns \$9

Caesar Salad — \$19

Romaine, shaved parmesan, crostini,
fried capers, Caesar dressing.

Baby Kale Salad ^V — \$20

Tuscan kale, pickled beets, whipped goat cheese,
candied walnuts, hemp hearts, tahini dressing.

House Salad ^{GF} ^V — \$17

Local greens, shredded carrots, cherry tomatoes,
radish, hemp hearts, Green Goddess dressing.

DESSERTS

Grilled Peach Panna Cotta — \$12

Peach purée, vanilla yogurt panna cotta,
candied nut gremolata, lemon tuile.

Dark Chocolate Budino ^{GF} ^V — \$12

Creamy chocolate pudding, coconut whipped cream,
crystallized chocolate, mixed berry compote.

KIDS MENU

Linguini — \$12

Your choice of
tomato, cheese or butter sauce.

Grilled Cheese — \$12

Grilled cheese Brioche bun with
a side of fries.

Chicken 'n' Fries — \$14

Two pieces of fried chicken with
ranch sauce and a side of fries.

DESSERT

Ice Cream — \$5

Ice cream scoop with berry compote.