



# Salt Spring Golf Club

Salt Spring Brewery  
Heather Pale Ale  
437ml Can - \$9

## Beverages

### Beer & Cider - \$7

Hoyne Pilsner  
Hoyne Dark Matter  
Phillips Blue Buck Pale Ale  
Phillips Hazy IPA Free Ride  
Salt Spring Brewery Heather Pale Ale - 437ml - \$9

Molson Canadian  
Guinness - \$9.5  
Lonetree Dry Cider  
Heineken 0% Alcohol

### Spirits - \$7

Hiballs - \$8 Double - \$12  
Caesar - \$8 Double - \$12

*Tanqueray Gin, Absolut Vodka,  
Bacardi Rum, Canadian Club Rye,  
Cuervo Gold Tequila*

Pineapple Fizz  
2oz. White Rum, Pineapple Juice, Soda  
\$13.50

### White & Rosé Wine - \$9

Jackson-Triggs Private Reserve Sauvignon Blanc, Okanagan  
Rosé D'Anjou, Les Ligériens, Loire, France

### Red Wine - \$9

Sumac Ridge Private Reserve Merlot, Okanagan

### Soft Drinks - \$3

Perrier, Organic Lemonade  
Juices - Cranberry, Orange, & Apple  
Coke, Diet Coke, Sprite, Ginger Ale  
Iced Tea



## Appetizers

**Baked Brie** - Roasted Garlic, Seasonal Preserve, Pickles,  
Crostoni, in Phyllo - \$17.50

**Bacon Wrapped Dates** - \$9

**Fried Pickles** - *Smoked Paprika Aioli* - \$12

**Potato Fries** - *Grana Padano Cheese, Roasted Garlic Aioli, Herbs* - \$9  
**Add Gravy** - \$3

## Salads

Served with a Warm Baguette

**Quinoa and Smoked Salmon Salad** - \$20

Seasonal Vegetables, Nori, Sesame Seeds, Soy-Maple Dressing (Gluten-Free)

**Knife & Fork Caesar Salad** - \$17

Roasted Garlic Dressing

**Mixed Greens Salad** - \$17

Cherry Tomatoes, Cucumber, Carrot, Cranberries, Candied Walnuts,  
White Balsamic Dressing

Add Roasted Chicken Breast or Gluten-Free Buttermilk Fried Chicken - \$8.50

## Pasta & Seafood

Served with a Warm Baguette **GF Pasta** - \$2.00

**Sweetgrass Ragu** - \$23

Linguini, Slow-Braised Beef and Pork, Tomatoes, Mushrooms, Roasted Garlic,  
Grana Padano

**Sweetgrass "Katsu" Curry** - \$25

House Coconut Curry, Peas, Squash, Peppers, Spinach, Cilantro  
Choice of Fried Chicken or Tofu

**Salmon Special** - Market Price

Changes Daily



## Burgers & Sandwiches

Served with Fries or Green Salad

**Caesar Salad - \$3 GF Bun - \$2 Add Bacon or Mushrooms - \$3**

**Beef, Bacon, & Cheese Burger - \$19**

*6oz. House-made Beef Patty, Roasted Garlic Aioli, Onion, Tomato, Pickle  
SS Kitchen Spicy Tomato Spread*

**Beef, Provolone and Sautéed Mushroom Burger - \$20**

*Roasted Garlic Aioli, Salt Spring Kitchens Spicy Tomato*

**Beef, Caramelized Onion and Goat Cheese Burger - \$20**

*Roasted Garlic Aioli, Salt Spring Kitchens Spicy Tomato*

**Beyond Burger (Vegetarian) - \$19**

*Cheddar, Roasted Garlic Aioli, SS Kitchen Spicy Tomato Spread, Tomato, Onion,  
Pickle*

**Chicken & Brie Sandwich - \$19**

*Roasted Chicken Breast, SS Kitchen Spicy Mango, Onion, Tomato, Pickle  
Smoked Paprika Aioli*

**Barbecue Chicken Sandwich - \$20**

*Roasted Chicken Breast, Habanero Barbecue Sauce, Bacon, Provolone,  
Smoked Paprika Aioli*

**Dan's Bangin' Fried Chicken Sandwich - \$20**

*Buttermilk Gluten-Free Fried Chicken, Lettuce, Tomato,  
Smoked Paprika Aioli **Add Jalapeño Sticky Stuff - \$1.50***

### Wings!

Plain, Barbecue, Hot Sauce,  
Jalapeño Sticky Stuff

1lb. - \$15

Daily Dessert Features