



Happy Hour 4:00 - 6:00pm 20% Off Small Plates + Shares

PRESTONS RESTAURANT + LOUNGE

SMALL PLATES

19

CARPACCIO* peppercorn cured tenderloin, pickled cipollini, crispy shallot, soubise, crostini

IZAKAYA SCOTCH EGG chicken karaage sausage, soft ramen egg, ponzu mayo

SIGNATURE CRAB CAKES crab & shrimp cakes, slaw, chipotle aioli

CAULIFLOWER CROQUETTE V ® 14 ricotta, cornmeal, mint, harissa labneh

SHARES

CRISPY CALAMARI 16 crispy-fried Humboldt squid, spicy mustard aioli, lime

COMOX CHICKEN WINGS (#) 16 Chef's Dry rub. dry or choice of sauce: buffalo, honey garlic. Served with blue cheese or ranch dip

HALLOUMI FLATBREAD ✓ grilled halloumi, romesco sauce, pickled cabbage, mushrooms, olives, mint, balsamic reduction

SALI SPRING ISLAND	
MUSSELS (#)	
white wine, garlic, onion, fennel.	
served with fries	

DESSERTS

CHOCOLATE FONDU 19 TO SHARE fresh seasonal fruit, pot of melted dark chocolate

CARAMEL APPLE VOL	1
AU VENT candied walnuts, bourbon	
caramel sauce, vanilla gelato, crumble	

LEMON CAKE	11
lemon curd, candied lemon strips, brok	en
meringue, limoncello macerated berrie	S

GELATO 🕸	7 / scoop
rotating flavours	

GREENS + SOUPS + HANDHELDS

greens mix, citrus vinaigrette, shaved garden vegetables, cherry tomatoes and sunflower seeds	sm 7 / lrg 12
HOUSE CAESAR SALAD* artisan lettuce, house-made Caesar dressing, bacon, croissant croutons, parmesan, white balsamic drizzle	sm 9 / lrg 14
SEAFOOD CLAM CHOWDER (#) salmon, clams, celery, potato, double-smoked bacon, crispy onions	16
SOUP DU JOUR Chef's daily soup creation	sm 8 / lrg 12
THE BURGER* hand pressed patty, crispy sour onions, secret sauce, aged cheddar, house-made bacon, iceberg lettuce, tomato, fries	20
THE CHICKEN SANDWICH* crispy chicken, spicy mustard aioli, smoked cheddar, house-made bacon, iceberg lettuce, tomato, fries	21
KOREAN BRISKET TACOS* (3) Korean-style 24-hour beef brisket, iceberg lettuce, kimchi mayo, pickled daikon and red cabbage, kimchi	23

LARGER FARE

AAA STRIPLOIN (9oz) pan roasted garlic thyme fingerling potatoes, seasonal vegetables, red wine jus	38
BC SALMON (**) maple brined, green pea puree, sweet potato fondant, sugar snap peas, Belgium endive, yuzu beurre blanc	33
PORCHETTA ® smoked fingerlings potatoes w/ lemon & capers, salsa verde, grilled broccolini, shaved parmesan	31
DUCK* confit leg, shakshuka sauce, 63-degree egg, puy lentils, naan bread	28
FRUTTI DI MARI spaghetti, salmon, prawns, mussels, white wine, tomato, pangrattato	28
MUSHROOM RAVIOLI ✓ roasted wild mushrooms, brown butter, sage, shaved parmesan	24

ADD A SIDE

CHICKEN (6oz)	8	SIDE FRIES	5
PRAWNS (5pcs)	10	YAM FRIES	6
SALMON (6oz)	12	W/ CHIPOTLE AIOLI	
		GRILLED BROCOLLNI	10
		W/ PARMESAN	