

BRUNCH

Additions half waffle +8 | half order pancakes +8 | free run egg +3 | maple sausage +7 | tofu +5 | sub truffle hashbrowns +3 | bacon +3

» PIER 7 OMELETTE 28 cedar smoked salmon, creme fraiche, whipped citrus & dill mascarpone, capers, tomato & onion vinaigrette, toast	WATERFRONT BREAKFAST 18 two local free run eggs, choice of bacon or maple sausage, crispy smashed potatoes & toast
BRUNCH BURGER 27 canada prime beef, aged cheddar, garlic aioli, cage-free egg, smokey bacon, savoury bacon jam, citrus-dressed rocket, fresh tomato, red onion, brioche bun SUB GF BUN +2 ½	BREAKFAST SANDWICH 20 local free run egg, aged cheddar, bacon, arugula, tomato, avocado mousse, chipotle aioli brioche bun, crispy smashed potatoes SUB GF BUN +2 ½
AVOCADO MOUSSE BENNY 21 cage-free poached eggs, avocado mousse, brazilian vinaigrette, garlic & butter toasted english muffin, chive hollandaise	THREE EGG OMELETTE 18 local free run eggs, aged cheddar, crispy bacon, crispy smashed potatoes, toast
CRAB CAKE BENNY 27 crispy lemon & herb crabcake, cage-free poached eggs, avocado mousse, citrus dressed arugula, chive hollandaise	» BRAISED BREAKFAST POUTINE GF 23 24 hour braised bison, truffle hashbrowns, pickled red onions, rocket, pecorino romano, chive hollandaise
EGGS BENNY 19 canadian back bacon, local free run poached eggs, chive hollandaise, crispy smashed potatoes	FRIED CHICKEN & WAFFLES 24 belgian waffle, crispy fried chicken, fresh berries, house bourbon maple syrup, cinnamon butter
BAYSIDE BENNY 38 butter poached lobster, cage-free poached eggs, whipped lemon & dill mascarpone, brazilian vinaigrette, garlic & butter toasted english muffin, tarragon hollandaise	STEAK FRITES & TRUFFLE BUTTER GF 32 6oz RWA prime sirloin, crispy fries, rocket salad SUB TRUFFLE FRITES +3
TRUFFLE HASHBROWNS GF 11 crispy smashed potatoes, parmesan, truffle, confit garlic aoli	BUTTERMILK PANCAKES OR BELGIAN WAFFLE 15 fresh berries, berry compote, butter, syrup

DRINK SPECIALS

MIMOSA sparkling wine, orange juice 6	LAMARCA prosecco – Italy 6oz 13 / BOTTLE 55
CLASSIC CAESAR vodka, clamato, spices 6	PIER 7 CAESAR double + jumbo shrimp 14

START + SHARE

» SEAFOOD CHOWDER CUP 9 BOWL 13 premium seafood, cream, leeks, dill, smoked bacon, croutons	BURRATA 25 pistachio basil pesto, flaked salt, pepper, la panza extra virgin olive oil, aged balsamic, focaccia, crushed pistachio	» PIER 7 BROILED OYSTER TRIO GF 19 premium broiled oysters, hot truffle & duxelle butter, parmesan crust INDIVIDUAL FOR 6 ½
PRAWN COCKTAIL GF 16 poached tiger prawns, cocktail sauce	CHICKEN WINGS GF 18 franks red-hot, bbq, or sea salt & pepper	MUSSELS 26 white wine & butter nage, bc tomatoes, fresh lemon, focaccia
» CALAMARI 18 creole spice, jalapeño, red peppers, tzatziki sauce, lemon	» SEAFOOD BROIL (SERVES 3-4) 75 broiled truffle & parmesan oysters, sautéed mussels, butter poached lobster, grilled wild prawns, white-wine cream sauce, fresh tomatoes, rocket, grilled focaccia	YAM FRIES 10 TRUFFLE FRIES 11 chipotle aioli GF parmesan, garlic mayo

SALADS + BOWLS

Additions (3) scallops +15 | 4oz salmon +12 | (5) tiger prawns +10
5oz chicken breast +8 | mushrooms +6 | tofu +5

TOSSED GREENS GF 14 bell peppers, grape tomatoes, cucumbers, carrots, balsamic vinaigrette
CAJUN CHICKEN CAESAR 21 local blackened chicken, crisp romaine, creamy caesar dressing, parmesan cheese, focaccia croutons
PRAWN AVOCADO COBB GF 27 tiger prawns, smoky bacon, avocado dressing, avocado, cage-free egg, heritage greens, romaine, bell peppers, grape tomatoes, charred corn, cucumber wheel, pistachio crumble
SALMON QUINOA BOWL GF 26 grilled louis lake steelhead, organic quinoa, heritage greens, goat cheese, crushed walnuts, poached pear, balsamic dressing, grape tomatoes, cucumber wheel
» PIER 7 POKE GF 25 choice of: ahi tuna or crispy tofu, avocado mousse, jasmine rice, marinated chickpeas, cucumber, mango, fresh avocado, crisp purple cabbage slaw, fresh herbs, sesame ginger dressing

HANDHELDS

Served With Fries sub yam fries +2, caesar salad +3, lettuce wrap +1, GF bun +3 **Additions** cheese +2 | bacon +3

» GRILLED SALMON 24 local steelhead, lettuce, tomato, pickled onion, tartar sauce, toasted brioche bun
CAJUN CHICKEN CLUB 22 chicken breast & cajun spice, smokey bacon, aged cheddar, garlic aioli, fresh butter lettuce, tomato, red onion, toasted brioche bun
PRIME CHEESEBURGER 21 canada prime beef, red pepper relish, confit garlic aioli, house pickles, butter lettuce, tomato, onion, toasted brioche bun
» THE GOURMET 24 canada prime beef, bacon jam, confit garlic & truffle aioli, rocket, tomatoes, onions, aged cheddar, smoked bacon, toasted brioche bun
» PACIFIC COD & CHIPS 23 ale beer battered, house coleslaw, tartar sauce

» Pier 7 Signature

GF Gluten Friendly

V Vegan

RWA raised without antibiotics

Please inform your server of any allergies prior to ordering. All seafood is Ocean Wise – sustainable seafood that support healthy oceans, today and into the future.
The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

DAILY FEATURES

SUNDAY + MONDAY

SOCIAL SEAFOOD

Order our Mussels for \$26 & Get a Side of Fries On Us
Regular, Truffle, or Yam

\$3 Oysters

TUESDAY + WEDNESDAY

50% OFF BOTTLES OF WINE

THURSDAY

SURF & TURF

Enjoy our Signature Surf & Turf for \$78 + a Glass of Wine or Beer On Us
6oz glass of house red or white wine or 14oz glass of draft beer

SATURDAY + SUNDAY

BEST BRUNCH ON THE NORTH SHORE

Enjoy 50% Off Bottles of Mionetto Prosecco from 10:30am - 2pm
Add a side of OJ for +\$5

PIER 7 SIGNATURES & COCKTAILS

BELLINI bacardi white rum, sparkling wine, peach & sangria, [2oz]	10
» PIER 7 SODA stolichnaya vodka, soda, topped with bellini slush, [1oz]	11
SANGRIA RED, WHITE OR ROSÉ wine, liqueurs, cranberry, apple & pineapple juices, red topped with soda, white topped with ginger ale, rosé topped with sprite & soda, [5oz]	14
SPICED MULE kraken spiced rum, apple cider, lime juice, topped with fever tree ginger beer [2oz]	14
GAIA'S GARDEN hendericks gin, st. germain, lime juice, basil mint syrup, muddled cucumber, basil sugar rim, [1.5oz]	16.5
CHOCOLATE ORANGE CRUSH frangelico, crème de cacao, orange, lemon, honey syrup, egg whites, terrys chocolate orange shavings garnish, [3oz]	17
» THE CROWN empress gin, st. germain, cointreau, simple syrup, lime & cranberry juice, [2oz]	17
GALAXY SOUR empress gin, lychee liquor, grapefruit, egg whites, lemon, honey syrup, edible flower garnish, [2oz]	17.5
CHAI OLD FASHIONED bearface whiskey, chai syrup, orange juice, fever tree ginger beer, orange bitters, cinnamon stick & star anise garnish, [2oz]	17.5
SMOKEY NEGRONI sombra mezcal, el jimador tequila, select, pink grapefruit, [3oz]	19

» WINTER TWILIGHT sombra mezcal, chambord, muddled blackberries, honey syrup, lime juice, [2oz]	18
TAMARIND SOUR wisers whiskey, lemon juice, simple syrup, tamarind syrup egg whites, [2oz]	15
APEROL SPRITZ aperol, prosecco & soda, [2oz]	15
THE MULE stolichnaya vodka, fresh lime juice, simple syrup, ginger beer, [2oz]	16
OLD FASHIONED bourbon, demerara sugar cube, angostura bitters & orange peel, [2oz]	15
CLASSIC MARGARITA el jimador tequila, cointreau, lime juice, simple syrup, [2oz]	16
» LAVENDER MARTINI empress gin, galliano, lemon juice, lavender syrup, [2oz]	18
PREMIUM MARTINI grey goose or hendricks, [2oz]	22

MOCKTAILS

PALOMA pink grapefruit juice, soda water, lime juice, simple syrup, lime wedge	8
SPICED APPLE MULE apple cider & lime juice, simple syrup topped with fever tree ginger beer	8
LEMON LIME BITTERS lemon & lime juice, soda, simple syrup, angostura bitters, lime wheel garnish	8



BEER & CIDER

BOTTLED	BTL	DRAFT	14OZ	CIDER	14OZ
Corona Extra Lager 330ml	7	Off The Rail	7	No Boats On Sunday 473ml	7
Kronenbourg Blanc Wheat Ale 330ml	7	Lager Rotator	7	Strongbow 500ml	7.5
Peroni 330ml	8	Powell Brewing Dark Ale	8	NON-ALCOHOLIC	BTL
Stella 330ml	8	Red Truck IPA	7	Heineken	6.5
Guinness Stout 440ml	9	Bridge Bourbon Blood Orange	7		
		Heineken	8		

FEATURE WINE + CHAMPAGNE

	6OZ	9OZ	750ML	750ML
Burrowing Owl Merlot BC VQA	19	28	78	La Marca Rosé Prosecco IT
J Lohr Seven Oak Cabernet Sauvignon CA, USA	15	22	60	Duck Pond Pinot Noir OR, USA
Wild Goose Autumn Gold BC VQA	15	22	60	Whispering Angel Rosé FR
				Veuve Clicquot Ponsardin Brut FR

HAPPY HOUR

Daily, 2:30-5:30pm

COCKTAILS

PIER 7 Soda 1oz	7
Sangria Red & White 5oz	9
Aperol Spritz 2oz	11
Bellini 2oz	8

WINE

House Red & White 6oz / 9oz	7/10
Freixenet Cava 200ml	12

BITES

Yam Fries	7
Truffle Fries	8
Calamari	16
Chicken Wings	15
Prime Cheeseburger	17
Cajun Chicken Caesar Salad	17

BEER

Red Truck IPA 14oz	5
Rotator Lager 14oz	5
Pacific Cod & Chips	20
Pier 7 Poke	21
Cajun Chicken Club	20
Prawn Pomodoro	22
Mussels	24
Steak Frites	29

