



# Dine Around 2018

777 Douglas Street Victoria BC V8W 2B5  
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## 1st Course

### Bart's House Salad

Fresh artisan greens with chickpeas, pumpkin seeds, grape tomatoes, cucumber, carrot, pea shoots, beets and sundried cranberries with house-made yogurt dill or balsamic dressing

or

### Classic Caesar Salad

Crisp romaine hearts, shredded Parmesan, house-seasoned croutons tossed with roasted garlic dressing

## 3<sup>rd</sup> Course

### Bread Pudding

English-style, with raisins and white chocolate, drizzled with caramel sauce

**\$20**

*applicable taxes and gratuity  
not included*

## 2nd Course

### Fish and Chips

Local Hoyner Pilsner beer battered longline lingcod served with fresh coleslaw, lemon tarragon tartar sauce and fries  
or

### Chicken Pot Pie

Prepared and baked with our rich house-made chicken and vegetable filling topped with puff pastry

### HOYNER PILSNER

Hoyne Brewing Co. A.B.V. – 5.3%

An East European style full bodied golden pilsner, with complex malt and refined hop character. This beer has a crisp spicy finish  
12oz \$5.45 / 18oz \$6.75

### SAUVIGNON BLANC

Sumac Ridge VQA, BC

Green apple and lemon rind aromas with herbal, citrus and tropical notes  
6oz \$7.15 / 9oz \$10.45 / bottle \$30.45

