



Dine Around 2018

777 Douglas Street Victoria BC V8W 2B5
250.940.3125

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

3rd Course

House-made warm **bumbleberry crumble** with whipped cream

\$30

*applicable taxes and gratuity
not included*

2nd Course

Bart's Pork Schnitzel

Lightly breaded seasoned pork tenderloin fried and topped with our own hunter sauce, made from Hoyne Dark Matter, shallots, bacon & mushrooms, served with whipped potatoes and seasonal vegetables

or

Traditional Meatloaf

Fresh baked and topped with our rich house-made gravy, served with seasonal vegetables and roasted potatoes

BLUE BUCK ALE

Phillips Brewing & Malting Co. A.B.V. – 5.0%
This well balanced ale features a robust malt forward body with crisp northwest hops
12oz \$5.45 / 18oz \$6.75

PINOT NOIR

Inniskillin VQA, BC

Aromas of strawberries, raspberries and black cherry followed by berry fruit flavours
6oz \$8.05 / 9oz \$11.50 / bottle \$36.50

