

  
long beach lodge  
RESORT

**SANDBAR BISTRO**

12:00pm to sunset

**HOUSE SALAD • 17**

local greens, quinoa, tomato, cucumber,  
goat feta, sunflower seeds, raspberry  
vinaigrette

add chicken • 9  
add crispy tofu • 8  
add avocado • 4

**BURRITO BOWL • 18**

black rice and quinoa, cherry tomatoes,  
black bean corn salsa, avocado, vegan sour  
cream, charred jalapeno tomatillo sauce

**SWEET AND SPICY BOWL • 24**  
**CHICKEN or TOFU**

served with black rice, cauliflower,  
mushrooms, cabbage, carrot, cashews, green  
onion, cilantro

**HOUSE FRIES • 8**

house cut french fries served with bay sauce

**CHILLED PRAWNS • 18**

8 poached prawns served with avocado  
cream

**CRISPY CAULIFLOWER • 14**

pickled jalapenos, citrus salt, red pepper  
aioli

**TUNA TOSTADA • 16**

crispy corn tortilla, marinated tuna, miso  
dashi aioli

**QUESO DIP • 12**

corn chips

**CHILI CASHEWS • 6**

house made sweet and spicy cashews

**CHICKEN STRIPS • 20**

served with house cut fries and plum sauce

**COX BAY BURGER • 22**

**BEEF or CAJUN CHICKEN**

6 oz patty, white cheddar, bay sauce, pickles,  
onion relish, shredded lettuce, bun, house  
cut fries

*plant based patty with vegan cheese • 2*

add bacon • 2.50

add avocado • 4

**PULLED PORK SANDWICH • 20**

12 hour smoked pork butt, smoked apple  
aioli, dill pickle slaw, house bbq sauce,  
french baguette, house cut fries

**PRAWN PO'BOY • 20**

crispy cajun shrimp, avocado cream,  
arugula, pickled onions, bay sauce, french  
baguette, house cut fries

**LETTUCE WRAPS • 19**

**CRISPY BEEF or CRISPY TOFU**

spicy peanut, peanut sesame dukka,  
cucumbers, marinated mushrooms, iceberg  
lettuce cups

**FISH & CHIPS**

**ONE PIECE • 19 or TWO PIECES • 29**

gluten free beer batter, local ling cod, house  
cut fries, coleslaw, tartar sauce

**KID'S MEAL • 13**

burger *or* chicken strips, served with house  
fries

**FROZEN TREATS**

minion, cyclone, firecracker • 4

king cones • 5.50

magnum bars • 6

giant cookie sandwich • 6.50

vanilla sandwich • 5.50



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**CIDER**

**nomad cider** semi dry apple *500 ml* • 12

**BEER ON TAP**

*16oz* • 9 | *20oz* • 11

tofino blonde ale

phillips feature

**CANS**

**tofino brewing** ethereal ipa *473 ml* • 9

**tofino brewing** blonde ale *473 ml* • 9

**driftwood** wit *473 ml* • 9

**feature tall can** *473 ml* • 9

**superflux** feature *473 ml* • 11

**glutenburg** gf blonde ale *473ml* • 11

**partake** n/a blonde ale *355 ml* • 7

**tofino kombucha** *rotating flavours* • 7

**pop** *355 ml* • 3

**juice** *355 ml* • 3.50

**BC BY THE GLASS**

*5oz* | *8oz* | *bottle*

**WHITE**

**blue grouse** 'quill' q white 10 | 15 | 50

**alderlea** pinot gris 13 | 19 | 65

**ROSE**

**blue grouse** 'quill' rose 11 | 16 | 55

**RED**

**blue grouse** 'quill' q red 13 | 19 | 65

**foxly** pinot noir 15 | 23 | 72

**COCKTAILS** *2oz* • 13

lime margarita

paloma

**provincial cocktails** *344 ml* • 13

blood orange, cardamon & vodka

apricot, lemon, almond sour & vodka

passionfruit, orange & vodka

gin & juice