


long beach lodge
RESORT

call 250-725-2442 or extension 505 to reserve or order
dine in, take out, delivery & room service

APRES SURF
available 2:30pm - close

HOUSE MADE BREAD • 4 • 8

organic canadian flour, served with a charred leek and canadian sea salt butter

HOUSE FRIES • 7

house cut kennebec fries served with garlic horseradish aioli

SHAVED BEEF SANDWICH • 19

spice rubbed shaved striploin, smoked cheddar, sweet mustard, garlic horseradish aioli, arugula, served with house cut fries

CRISPY COD SANDWICH • 19

malt vinegar aioli, cabbage slaw, pickles, served on toasted milk bun

BABY ROMAINE CAESAR • 16

whole romaine hearts, herb rye crisps, lemon, parmesan, house caesar dressing

BEETS AND GREENS • 16

roasted and pickled beets, macedonian feta, pumpkin seeds, greens, grapefruit gel, thyme oil

SOBA NOODLE SALAD • 16

buckwheat noodles, wakame, spicy carrots, cabbage, edamame, avocado, crispy shallots, yuzu vinaigrette

add crispy tofu • 8
poached side stripe shrimp • 10
avocado • 4

MUSHROOM & PORCINI RISOTTO • 18

roasted mushrooms, porcini puree, herbs, parmesan & hazelnuts

SEAFOOD CHOWDER • 10 • 16

manhattan style made with coconut milk, salmon, cod, side stripe shrimp, dill, herb croutons

SQUASH & CAULIFLOWER • 14

curry spiced roasted squash, crispy cauliflower, squash puree, chili lime gastrique, peanut dukka

POLENTA BITES • 14

shredded potato, ancho chili, nutritional yeast served with roasted pepper aioli

OLIVES AND HUMMUS • 10

chili citrus marinated olives, cashew hummus, toasted house bread

FLATBREADS

2:30pm - close

CAPOCOLLO & OLIVES • 21

spicy capocollo, castelvetro olives, fior di latte cheese, basil, tomato sauce

MARGHERITA • 19

fior di latte cheese, basil, tomato sauce

WILD MUSHROOM • 20

garlic truffle puree, caramelized onions, wild mushrooms, goat feta, herbs

BBQ CHICKEN • 21

smoked chicken, bacon, banana peppers, cheddar & mozzarella cheese, tomato bbq sauce

gluten free • 2
dairy free cheese • 1

MAINS
after 5pm

BEEF • 46

7oz beef tenderloin, potato rosti, roasted cauliflower, caramelized blue cheese puree, jus

ROASTED SALMON • 38

roasted salmon (6oz), beluga lentil, double smoked bacon and leeks, charred cabbage, beets, squid ink emulsion, watercress

PASTA FEATURE • market price
chef's daily creation

**CRAB OR WAGYU BEEF
PLATER FOR TWO • market price**
available Wednesday – Sunday 24 hours notice

DESSERT
2:30pm - close

SMOKED BUTTERMILK CHEESECAKE • 12
brown butter shortbread (GF),
birch caramel, pear and sea buckthorn sorbet

SOURDOUGH APPLE PIE • 12
apple pie with sourdough crust, tofino distillery
cinnamon liquor, cassis poached apples, pecan streusel
& sourdough gelato

CHOCOLATE & PASSIONFRUIT • 12
chocolate mousse, passionfruit panna cotta, chocolate
cake, salted chocolate soil & coconut passionfruit
sherbet

DELIVERY

3:00pm - 7:00pm

*free local tofino delivery
17% service gratuity*

*our culinary team creates seasonal menu using the best
in British Columbia sourced products; these dishes can
be tailored to suit your dietary needs.*

*should you wish an item preparation or dietary
request not featured on our menu, our culinary team
will do their best to accommodate your special request.*

*in cooperation with the Vancouver Aquarium, all long
beach lodge resort menus use seafood harvested
in a sustainable manner*




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RESORT

WHITE

Stone Rd. Aromatic blend <i>(Okanagan B.C)</i>	• 25
Lake Breeze Sauvignon Blanc 2018 <i>(Naramata Bench, Okanagan)</i>	• 48
Stags Hollow Sauvignon Blanc 2019 <i>(Okanagan Falls, Okanagan)</i>	• 45
Da Silva Fume Blanc <i>(Penticton, Okanagan)</i>	• 50
Anthony Buchanan “Lawson” Pinot Blanc 2018 <i>(Similkameen Valley)</i>	• 45
Burrowing Owl Pinot Gris 2019 <i>(Oliver, Okanagan)</i>	• 50
Roche “Texture” Pinot Gris 2018 <i>(Naramata Bench, Okanagan)</i>	• 40
Alderlea Pinot Gris 2019 <i>(Cowichan Valley, Vancouver Island)</i>	• 40
Quails Gate Dry Riesling 2019 <i>(Kelowna, Okanagan)</i>	• 35
TH Wines Viognier 2017 <i>(Summerland, Okanagan)</i>	• 70
Church & State “Trebella” MRV 2016 <i>(Black Sage Bench, Okanagan)</i>	• 50
Bartier Bros. Semillon 2019 <i>(Oliver, Okanagan)</i>	• 45
Lake Breeze Roussanne 2018 <i>(Naramata Bench, Okanagan Valley)</i>	• 48
Sea Star “Salish Sea” Blend 2019 <i>(Pender Island, Gulf Islands)</i>	• 53
Joie Nobel Blend 2018 <i>(Naramata Bench, Okanagan)</i>	• 55
Mayhem Gewurztraminer 2018 <i>(Naramata Bench, Okanagan)</i>	• 40
Church & State Chardonnay 2016 <i>(Black Sage Bench, Okanagan)</i>	• 50
Burrowing Owl Chardonnay 2018 <i>(Kelowna Okanagan)</i>	• 65
Mirabel Chardonnay 2016 <i>(Kelowna, Okanagan)</i>	• 60
Meyer Family “Mclean Creek” Chardonnay 2018 <i>(Naramata Bench, Okanagan)</i>	• 80
Ricco Bambino Muscat 2018 <i>(Kelowna, Okanagan)</i>	• 60
Stags Hollow Alberino 2018 <i>(Okanagan Falls, Okanagan)</i>	• 40

COCKTAIL MIX

<i>add you preferred liquor, 8oz bottles</i>	• 6
long beach lodge sour mix (we use sailor jerrys amber rum) caesar mix, (add vodka, gin or tequila) custom mix creation (any standard bar mix available upon request) <i>price may vary</i>	
Non-Alcoholic Partake Blonde 0.3%	• 6
Gluten Free Glutenburg Blonde 4.5%	• 11

RED

Le Vieux Pin Petit Rouge 2018 <i>(Oliver, Okanagan) 375ml</i>	• 25
Spearhea Pinot Noir 2018 <i>(Kelowna, Okanagan)</i>	• 58
Mirabel Pnot Noir 2016 <i>(Kelowna, Okanagan)</i>	• 70
Meyer Fmily “Old Block” Pinot Noir 2018 <i>(Naramata Bench, Okanagan)</i>	• 110
Ricco Bambino Grenache 2018 <i>(Kelowna, Okanagan)</i>	• 65
Burnt Timber Merlot 2014 <i>(Oliver, Okanagan)</i>	• 53
Liber Farm “Off Your Rocker” Merlot 2017 <i>(Similkameen Valley)</i>	• 55
Alderlea Merlot 2017 <i>(Cowichan Valley, Vancouver Island)</i>	• 50
Quails Gate “Old Vines Foch” 2018 <i>(West Kelowna, Okanagan)</i>	• 45
Burnt Timber “Mama D Vineyard” Cabernet Franc 2014 <i>(Oliver, Okanagan)</i>	• 68
Burrowing Owl Cabernet Franc 2016 <i>(Oliver, Okanagan)</i>	• 73
Dessert Hills Cabernet Sauvignon 2016 <i>(Black Sage Bench, Oliver)</i>	• 65
CC Jentsch “Small Lot Series” Cabernet Sauvignon 2014 <i>(Oliver, Okanagan)</i>	• 110
Black Hills “Note Bene” Meritage 2017 <i>(Oliver, Okanagan)</i>	• 120
Burrowing Owl Meritage 2016 <i>(Oliver, Okanagan)</i>	• 90
Macintyre Heritage Reserve Ardua 2013 <i>(Naramata Bench, Okanagan)</i>	• 90
Covert Farms “Amicita Red” Meritage 2017 <i>(Oliver, Okanagan)</i>	• 60
Vanessa Vineyard Syrah, 2016 <i>(Similkameen Valley)</i>	• 90
Le Vieux Pin “Cuvee Violette” Syrah 2018 <i>(Oliver, Okanagan)</i>	• 80
Kismet “Moksha” Rhone blend 2017 <i>(Oliver, Okanagan)</i>	• 75
Church & State “Coyote Bowl” Malbec 2016 <i>(Oliver Okanagan)</i>	• 110

BC BEER

Tofino Blonde Ale 5% 355ml	• 7
Tofino Lager Traditional Lager 5% 355ml	• 7
Tofino Brewing Ethereal IPA 6.5% 473 ml	• 9
Superflux Mañana IPA 6.5% 473ml	• 11
Superflux Happyness IPA 6.5% 473ml	• 11
Category 12 Chromatic IPA 7% 473ml	• 9
Hoyne Helios Dortmunder Golder Lager 6% 473ml	• 9
Hoyne Dark Matter Session Ale 5.3% 473ml	• 9
33 Acres Brewing Feature 7% 355ml	• 7
33 Acres of Nirvana IPA 7% 330ml	• 7