


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 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
a 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

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*



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

PASTA FEATURE • market price
chef's daily creation

**WAGYU BEEF
PLATTER FOR TWO • 95**
available with 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


long beach lodge
RESORT

WHITE

| | |
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| 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 Noble 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

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|--|------|
| <i>add your 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

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| 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 |

