

CONUMA GRILL MENU

Wayward Distillery is Canada's first distillery to produce spirits using 100% BC honey. Located in the Comox Valley on Vancouver Island, BC, Wayward Distillery celebrates spirit culture by producing Unruly Gin, Unruly Vodka, Krupnik, Drunken Hive Rum, and Depth Charge spirits. Each and every one of Wayward's spirits is precisely designed to be sippable on their own and enjoyed in the tastiest of cocktails.

PREMIUM COCKTAILS

NOOTKA NEGRONI

unruly gin, campari, sweet vermouth, small batch barrel aged on site
\$10

CONUMA BACON CAESAR

house bacon washed unruly vodka, walters caesar mix, house rim spice
\$12

MOUTCHA BERRY MOJITO (1.5oz)

drunken hive rum, mint syrup, berries, soda, mint
\$14

SAAVEDRA SHAFT

depth charge espresso vodka, cold brew coffee, honey syrup, milk
\$13

SPECIALTY COCKTAILS

DARK & STORMY (1.5oz)

dark rum, ginger beer, lime
\$9

G & TREE

stump gin, tonic, lime
\$10

MURRELET MULE (1.5oz)

vodka, ginger beer, lime
\$9

BLIGH LYCHEE MARTINI

vodka, triple sec, lychee nectar, lemon, simple syrup
\$10

MARINERS MARGARITA

tequila, triple sec, lime, salt
\$9

HUCKLEBERRY SPARKLE

vodka, triple sec, pomegranate, cherry, lime, soda
\$10

all cocktails are 2 ounces unless other wise stated



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CONUMA GRILL MENU

BEER

ON TAP

VANCOUVER ISLAND BREWING (VICTORIA, BC)

- psf lager 5.0%
- piper’s pale ale 4.6%
- broken islands hazy ipa 6.0%
- rotating tap: seasonal selection by vancouver island brewing

14 oz - \$6 20 oz - \$9

OLD FAITHFULS

corona, 330ml, 4.6%
\$7

coors light, 355 ml, 4.2%
\$6

budweiser, 355 ml, 5.0%
\$6

kokanee, 355 ml, 5.0%
\$6

lucky, 355 ml, 4.8%
\$6

guinness, 440 ml, 4.2%
\$9

CRAFT SELECTIONS BY THE CAN

mount arrowsmith, blonde ale, 473ml, 4.8%, parksville bc
\$6

mount arrowsmith, weekend Rambler sour, 473 ml, 5.0%, parksville bc
\$8

phillips, blue buck ale, 341 ml, 5.0%, victoria bc
\$7

lonetree, dry apple cider, 355 ml, 5.5%, kelowna bc
\$7

island life hard sparkling water, peach & blood orange, 355ml, 5.0%, victoria bc
\$7

island life hard sparkling water, lemon & ginger, 355ml, 5.0%, victoria bc
\$7

WINE

RED

hester creek cab/merlot, oliver bc	\$8/ 5 oz glass	\$22/ .5 litre	\$38/ litre
quails gate pinot noir, kelowna bc	\$12/ 5 oz glass	\$36/ .5 litre	\$56/ litre
alderlea “matrix”, duncan bc	N/A	N/A	\$48/ litre
lakebreeze meritage, naramata bc	N/A	N/A	\$44/ litre

WHITE

hester creek pinot gris, oliver bc	\$8/ 5oz glass	\$22/ .5 litre	\$38/ litre
lakebreeze sauvignon blanc, naramata bc	\$10/ 5oz glass	\$28/ .5 litre	\$40/ litre
calliope viognier, oliver bc	N/A	N/A	\$34/ litre
quails gate chardonnay, kelowna bc	N/A	N/A	\$48/ litre
o’rourke’s rose, lake country bc	\$10/ 5oz glass	\$30/ .5 litre	\$42/ litre

SPARKLING

freixenet cava, spain
\$10/ 200ml bottle

CONUMA GRILL MENU

MORNING MENU

EGGS BENEDICT

two perfectly poached free-range eggs, potato hash, roasted vine tomato, hollandaise sauce

- *smoked salmon benny* **\$16**
- *truffle wild mushroom benny (VEG)* **\$15**
- *seaview game farm venison sausage and smoked bacon benny* **\$16**

TYEE BREAKFAST PLATE (GF*)

two free-range eggs any style, classic banger sausages, bacon, smoked salmon, roasted vine tomato, potato hash, toast

\$19

BURRATA AND PRAWN AVOCADO TOAST (GF*)

two perfectly poached free-range eggs, prawns, smashed citrus avocado, crème fraiche, charred shallots, micro herbs, grilled sourdough bread

\$17

LIEGE BELGIUM WAFFLES (VEG)

two fluffy waffles, chantilly cream, fresh berries, caramel sauce, maple syrup

\$14

COCONUT CHIA SEED PUDDING (GF, VEG)

creamy coconut milk, coconut flakes, pineapple compote, fresh berries, macadamia nuts, maple syrup

\$9

DOCK SHACK BREAKFAST SANDWICH*

sausages, hashbrowns, scrambled eggs, provolone on an english muffin

* AVAILABLE AT THE DOCK SHACK ONLY

\$9

SHARE PLATES

CONUMA WINGS (GF)

free run chicken wings, creamy ranch dip

buffalo brown butter, smoked vi sea salt & pepper, wild honey garlic

\$15

TRUFFLE FRIES (VEG/GF)

parmesan herb tossed, truffle garlic aioli

\$9

CALAMARI

jalapenos, scallions, red onions, lemon, peppers, tzatiki sauce

\$15

FRIED BRUSSEL SPROUTS

parmesan, capers, pepperoncino, lemon, sundried tomato pesto, reduced balsamic

\$11

APPETIZERS

CONUMA PEAK ‘SEA’SAR SALAD (GF*)

poached prawns, candied salmon, bacon, crisp romaine, sourdough bottarga “sand”, fried capers, croutons, shaved parmesan cheese, roasted garlic caesar dressing

\$17

SEAVIEW FARM SUMMER SALAD (GF)

burrata cheese, seaview fresh greens, bc stone fruit, heirloom tomatoes, fresh berries, avocado, herb garlic fromage frais, fig walnut rye crumb, green goddess dressing

\$18

MENU CREATED BY:



William Lew
CHEF WILLIAM LEW

VEG: Vegetarian
GF: Gluten-Free
GF*: Can be made Gluten-Free

CONUMA GRILL MENU

MEATS & BREADS

CONUMA BURGER (GF*)

aged farmhouse cheddar, double smoked bacon, foraged mushrooms, shredded lettuce, tomato, aioli, vancouver island sea salted fries
\$19

VEGETARIAN CONUMA BURGER (VEG/GF*)

veggie patty, aged farmhouse cheddar, avocado, foraged mushrooms, shredded lettuce, tomato, aioli, vancouver island sea salted fries
\$18

CRISPY CHICKEN SANDWICH (GF*)

avocado, pickles, jalapenos, coleslaw, spicy mayonnaise, vancouver island sea salted fries
\$16

ENTREES

FISH & CHIPS*

2 pc pacific cod, coleslaw, pickles, tartare sauce, lemon, vancouver island sea salted fries
\$18

* BC HALIBUT FISH & CHIPS - ADD \$10

VENISON SAUSAGE & WILD BOAR BACON PAPPERDELLE PASTA

forest mushrooms, fiddleheads, charred onions, garlic scape, sundried tomatoes, heirloom tomatoes, pemmican rye nut crumb, fromage frais, birch infused red wine butter sauce
\$28

BBQ GRILLED CHICKEN

deboned half bird, sweet corn succotash with seaview summer vegetables and wild boar bacon, smoked buttermilk corn puree, bourbon bbq sauce glaze
\$26

WILD HALIBUT

caprese gnocchi, fresh heirloom tomatoes, burrata, basil, balsamic butter ash glaze
\$32

TRUFFLE STEAK FRITES (GF)

8oz california cut beef striploin, crispy truffle fries, jus
\$30

TRUFFLE WILD MUSHROOM RISOTTO (GF)

toasted hazlenuts, charred shallots, fromage frais, sunchoke chips
\$22

DESSERTS

BONFIRE S'MORES SUNDAE*

marshmallow ice cream, milk chocolate, flame torched marshmallows, brownies, graham crackers, chocolate sauce, tableside smoked
* CUSTOM ARTISANAL ICE CREAM FLAVOUR CREATED FOR MOUTCHA BAY RESORT BY BLUE SPRUCE ICE CREAM IN COURTENAY, B.C.

\$12

OMG FUDGE CHOCOLATE CAKE

chocolate fudge layered cake, dark chocolate glaze, feuilletine, caramel sauce, chocolate sauce, berries
\$12

FEATURE CHEESECAKE

chefs seasonal creation
\$12

We are proud to celebrate Nootka Sound with local and sustainably sourced ingredients. Ingredients may vary according to seasonal availability. SVGF items are sourced from our sister company, Seaview Game Farm in Black Creek, Vancouver Island

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CONUMA GRILL MENU

KIDS MENU

PENNE

tomato marinara, parmesan

\$9

CHICKEN STRIPS & FRIES

sliced fresh tomatoes and cucumbers, creamy ranch dip

\$12

CHEESEBURGER (GF*)

aged cheddar, pickles, ketchup, mayo, fries

\$12

FISH & CHIPS

1 pc pacific cod, coleslaw, pickles, tartare sauce, lemon, salt fries

\$12



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