

SKY PILOT RESTAURANT

SEA TO SKY GONDOLA

SHARE + APPIES

WINGS 17

1 lb of Fried Chicken Wings. Crudit , House Ranch S&P, Cajun, Hot, BBQ or Honey Garlic.

TRUFFLE FRIES 13

Hand punched fries, truffle oil, parmigiano reggiano, arugula + confit garlic aioli.

DIP TRIO 12

Hummus, spinach dip + olive oil balsamic.

Served with grilled focaccia. *Ask server for Gluten Free option*

CALAMARI 17

Lightly dusted in Cajun spice. Served with red onion, Dill, lemon + tzatziki.

BUCKET OF FRIES 11

Pound of Hand Punched Fries.

SAMMIES

*All Sammies served with Hand Punched Fries or apple quinoa salad
Substitute for yam fries, soup or Caesar salad*

BRISKET DIP 18

18 hour smoked brisket, smoky BBQ sauce, caramelized onions served on a ciabatta bun.

Add Cheese 2

REUBEN 18

Montreal smoked meat, sauerkraut, swiss cheese, Russian dressing and served on rye.

OOEY GOOEY GRILLED CHEESE 15

Cheddar, swiss + goat cheese

CLUB HOUSE 18

Rosstown Farm turkey breast, bacon, lettuce, tomato, mayo served on cranberry sourdough.

GRILLED VEGGIE 15

Portabella, roasted red pepper, beet, goat cheese, spouts, basil parsley pesto, + balsamic reduction.

JAMBALAYA BOWL 18

White prawns, IPA chorizo, chicken, shrimp, tomatoes, onions, peppers, garlic, arborio rice. *MILD SPICE*

WONDERLAND CAESAR 20Z 20

Classic Caesar garnished with a cheeseburger, onion rings and more!

SOUPS + SALADS

SEAFOOD CHOWDER 17

Cream base, smoked salmon, shrimp, + clams.
Served with grilled focaccia.

TOMATO SOUP + SALAD 12 1/4

Soup of the Day with choice of salad.

CAESAR SALAD 14

Crisp romaine, herbed croutons + parmesan.

Add Bacon 4

Add Crispy Chicken 6

APPLE QUINOA SALAD 14

Quinoa, crunchy greens, granny smith apples, celery, cranberries, with a maple cider vinaigrette

HANDHELDS

*All burgers served on a vegan brioche bun
with hand punched fries or apple quinoa salad
Substitute for yam fries, soup or Caesar salad*

GRASS FED BURGER 18

Leaf lettuce, tomato, red onion + secret sauce

Add Cheddar 2

Add Bacon 4

Add Portabella Mushroom 2

SOUTHERN STYLE CRISPY CHICKEN 19 1/4

Chicken thighs marinated in buttermilk, spiced flour.
Served with leaf lettuce, butter pickles + house ranch.

SALMON BURGER 20

4 oz Salmon fillet, lemon dill aioli, arugula, tomato, + red onion.

GARDEN BURGER 16 1/2

Black bean pattie, vegan mayo, vegan cheese, lettuce, tomato and red onion.

FROM THE SEA

FISH + CHIPS 18 1/4

Parallel 49 lager beer batter, cod, tartar sauce

FISH TACO 18

Tempura battered cod, flour tortilla, citrus slaw, pineapple salsa, pickled red onion, chipotle crema + cilantro.



Proud Founding Member of Ocean Wise



Vegan-friendly: food items may come into contact with non vegan ingredients



Free run + grain fed

SKY PILOT RESTAURANT

KIDS MENU

FISH & CHIPS 1 piece battered cod + fries	12
CHICKEN STRIPS Breaded chicken fillets + fries	12
MAC & CHEESE Creamy cheese sauce, macaroni noodles + crudite	6
MINI BURGERS Plain mini burgers + fries Add cheese 1 ½	10
GRILLED CHEESE Cheddar cheese + fries	6
TOMATO SOUP Served with grilled focaccia	4
CHOWDER Cream base, smoked salmon, shrimp, clams + grilled focaccia	12
CAESAR SALAD Crisp romaine, focaccia croutons + parmesan	6
HUMMUS Crudité + grilled focaccia	6
FRIES	4

SKY PILOT BAR MENU

ON TAP

PINT 16 OZ	8	PITCHER 64 OZ	23
HOWE SOUND SKY PILOT NORTHWESTERN PALE ALE			
GRANVILLE ISLAND BREWING ISLAND CERVEZA			
GRANVILLE ISLAND BREWING NORTHWEST PALE ALE			
STEAMWORKS CRAFT LAGER			
PARALLEL 49 TRASH PANDA IPA			
RED TRUCK TART YOUR ENGINE			
BEER FLIGHT			12

BOTTLES

STEAMWORKS FLAGSHIP IPA	9 ¼
STEAMWORKS PILSNER	9 ¼
WHISTLER BREWING FORAGER (GF)	8 ½
RED TRUCK CLASSIC LAGER	8 ½

CANS

GEO CIDER	8 ¼
Apple, Dark Fruit, Peach, Margarita	
LONETREE CIDER	8 ¼
Cranberry	
NO BOATS ON SUNDAY	8 ¼
Apple, Cranberry	
MUDDLER	7 ¾
Moscow Mule, Pink Lemonade	
BRIDGE BREWING	8 ¼
Wunderbar Kolsh, Bourbon Blood Orange, Streets Ahead IPA	
TWISTED HILLS TANLED ROSE CIDER	
GLASS 7 ½	BOTTLE 26

NON ALCOHOLIC

SODA	3 ½
Coke, diet coke, sprite, fanta, nestea, ginger ale, root beer	
JUICE	2 ½
Orange, apple, pineapple, lemonade	
KOMBUCHA	5
Lemon + ginger, energize, blackberry charcoal	

GONDOLA COCKTAILS

WONDERLAND CAESAR	20Z	20
Classic Caesar garnished with a cheeseburger, onion rings and more!		
BLUE HOWE SOUND	20Z	11
Tropical bols blue, vodka and lemonade		
PANORAMA PIMMS	20Z	11
Classic pimm's cup served with soda or ginger ale		
GONDOLA PICK ME UP	20Z	11
Espresso vodka, baileys, butter ripple schnapps, vanilla vodka + espresso		
WILDFLOWERS AND BUBBLES	40Z	11
St. Germain elderflower liqueur and sparkling wine		
FROZEN BLUE TROPICAL	20Z	8 ½
White rum, pineapple juice, coconut,		

CLASSIC COCKTAILS

1 OZ	8 ½	20Z	10
GINGER MOJITO			
EMPRESS SOUTHSIDE			
CUCUMBER GIN AND TONIC			
WHISKEY BRAMBLE			
PINEAPPLE LEMONADE			
CLASSIC CAESAR			
RUM PUNCH			
MIMOSA	40Z		9
FROZEN MARGARITA	20Z		9 ½
APEROL SPRITZ	30Z		10

WARM COCKTAILS

HOT CHOCOLATE WITH BAILEYS	10 ½
A classic, topped with whipped cream	
IRISH COFFEE	9 ½
Irish whiskey, sugar, whipped cream	
CANADIAN COFFEE	10
Canadian club, sugar, whipped cream	
CHAI SWIZZLE	8 ¼
Chai tea, dark rum	
DIRTY CHAI SWIZZLE	8 ¼
Chai tea, kaluah	

SANGRIA

GLASS 3 ½ OZ	9	JUG 14 OZ	27
WHITE SANGRIA			
RED SANGRIA			

WINE LIST

WHITE WINE

	GLASS 60Z	BOTTLE 25.60Z
GARLAND CREST CHARDONNAY	\$6.75	\$26
PELLER ESTATES SAUVIGNON BLANC	\$8	\$32
RED ROOSTER PINOT GRIS	\$8.75	\$35
SUMAC RIDGE UNOAKED CHARDONNAY	\$8.75	\$42
JACKSON TRIGGS RIESLING GEWURZTRAMINER	\$9	\$36

RED WINE

GARLAND CREST SHIRAZ	\$6.75	\$26
PELLER ESTATES CAB SAUV	\$8	\$32
BLACK CELLAR MALBEC MERLOT	\$8.75	\$35
RED ROOSTER MERLOT	\$9	\$36
INNISKILLIN PINOT NOIR	\$9.50	\$42

SPARKLING AND ROSE

JACKSON TRIGGS ROSE	\$7.50	\$31
PELLER ESTATES ROSE	\$8	\$32
	200ML	BOTTLE 25.6 OZ
STELLERS JAY SPARKLING BRUT		\$53

WINE SPECIALS

WHITE WINE

BOTTLE 25.60Z

CHARDONNAY, DEI CARNI, GIUSTI, ITALY, 2013

Straw yellow with greenish glints. The bouquet is intense, fruity and flowery with typical notes of Chardonnay. The flavor is fresh with excellent structure, full and persistent on the palate. Excellent with low-fat starters, soups, risottos made with greens as well as fish dishes.

\$36

REISLING, CULMINA DECORA WINERY, BC V.Q.A

An intensely focused and bright Riesling, Decora is characterized by distinct chalk and grapefruit aromas, accented with delicate spice, stone fruit, and white flower notes. Whetting the appetite with lively acidity, Decora first hits the mouth with wonderful nectarine flavors, followed by an integrated palate of mineral and citrus, and a dry, energizing finish.

\$40

RED WINE

ORGANIC RED BLEND, JUMILLA MONASTRELL, LAS HERMANAS

Red plum, rubber and leather aromas lead to a dry, medium-full palate, with peppery spice and red fruit flavors. It's spicy on the finish, with modest depth of flavor.

\$36

PINOT NOIR, HOWLING BLUFF, NARRAMATA, BC V.Q.A

A decade of learning sees this pinot get about a year in oak, split almost evenly between new, one-year-old wood and two-year-old barrels. Sweet pinot spills from the glass redolent in cherries and strawberries, with a touch of savory, brown spice. Soft, silky and warm it coats the palate in generous ripe red fruit.

\$48

PIZZA MENU



THE FUN GUY

Wild mushrooms, mozzarella, parmigiano-reggiano, tomato sauce, truffle oil + arugula

20

MARGARITA

Mozzarella, bocconcini, tomato sauce + fresh basil

17

ALOHA

Pineapple, pulled pork, mozzarella + tomato sauce

18

I WANNA ONION JAMMIN' WITH BACON

Bacon, onion jam, goat cheese, mozzarella, balsamic drizzle, arugula + cracked peppercorn

18