

FROM THE GARDEN

ANNIE'S GREENS | \$12

Farm fresh vegetables, pumpkin seeds, dried cranberries, shallot vinaigrette
** Pairs best with our 2019 Rosé*

CAESAR SALAD | \$14

House-made Caesar dressing, sourdough crumble, parmesan cheese
** Pairs best with our 2019 Chardonnay*

TUNA QUINOA SALAD | \$20 

Albacore tuna tataki, quinoa, greens, fresh berries, citrus vinaigrette
** Pairs best with our 2019 Big White*

**SHARE PLATES FOR
FRIENDS AND FRINDS**

TRUFFLE FRIES | \$8

HUMMUS, OLIVES & FOCACCIA | \$15

CHEESE BOARD | \$25

*Assorted imported and local cheese, toasted nuts,
olives, pickled vegetable*

CHARCUTERIE BOARD | \$31

*Assorted cured meats, cheeses, toasted nuts,
olives, pickle vegetables*



FROM THE PIZZA OVEN

ANNIE'S ITALIAN | \$22

Chorizo, bacon, salami, olives, bell pepper, scallion,
San Marzano tomato sauce, mozzarella

** Pairs best with our 2019 Big Red*

MUSHROOM & CHEESE | \$19

Roast mushrooms, burrata, truffle cheese, bechamel sauce, thyme

** Pairs best with our 2019 Riesling or Cab Franc*

PEPPERONI & JALAPENO | \$19

Two Rivers pepperoni, pickled jalapeno,
San Marzano tomato sauce, mozzarella

** Pairs best with our 2019 Pinot Noir*

THE PREMIER | \$26

Pancetta, thinly sliced New York striploin, roast garlic,
sundried tomatoes, San Marzano tomato sauce, mozzarella

** Pairs best with our 2019 Premier*

PULLED PORK | \$22

Pulled pork, sweetie drop peppers, apple, fior de latte,
gorgonzola, San Marzano tomato sauce

** Pairs best with our 2019 Cab Franc*

MARGARITA | \$18

Fior de latte, basil, balsamic glaze

** Pairs best with our 2019 Big White & Big Red*

MAINS

All Sandwiches served with fries or greens

Sub Caesar salad: + \$1

Sub Truffle fries: + \$2

LEMONGRASS CHICKEN SANDWICH | \$18

Panko crusted lemongrass chicken, hoisin mayo, pickled vegetables

** Pairs best with our Brut*

BRIE BURGER | \$18

Beef burger, house-made spicy aioli, crispy onion, brie, pickles, lettuce and tomato

** Pairs best with our 2019 Riesling*

BEYOND BURGER™ | \$18

Beyond Meat™, house-made spicy aioli, crispy onion, brie, pickles, lettuce and tomato

** Pairs best with our 2019 Riesling*

GRILLED WILD SALMON + CRAB | \$45

Grilled filet topped with dungeness crab, new potatoes, blistered cherry tomatoes and chimichurri

** Pairs best with our 2019 Riesling*

DAILY ENTREE SPECIAL

Ask your server for today's selection

DESSERT

DAILY DESSERT SPECIAL

inquire with your server about today's selections!



Annie's Beach
CAFÉ & LOUNGE ESTD. 2020

WINES

	6OZ	BOTTLE
2019 Big White	\$8.00	\$20.99
2019 Chardonnay	\$8.00	\$25.99
2019 Rosé	\$8.00	\$19.99
2020 Viognier	\$8.00	\$23.99
2019 Riesling	\$8.00	\$24.99
2019 Pinot Noir Cuvée	\$8.00	\$25.99
2019 Big Red	\$8.00	\$22.99
N/V Sparkling Brut	\$8.00	\$24.99
2019 Premier Merlot		\$32.99
2019 Premier Cabernet Franc		\$34.99
2019 Premier Cabernet Sauvignon		\$37.99
2019 The Premier		\$39.99

BEER/CIDER

Neighbourhood Pale Ale	\$9.00
Neighbourhood Passion Fruit Wheat Ale	\$9.00
Neighbourhood Pursuit Pilsner	\$9.00
Neighbourhood Little City Amber Lager	\$9.00
Millionaires Row 'Hop on Board' Cider	\$15.00
Millionaires Row 'Making a Mint' Cider	\$15.00
Scenic Road 'Razz' Cider	\$15.00
Scenic Road 'Day' Cider	\$15.00

#frindwinesandtanlines

#frindwinesandgrilltime