



Sunday - Thursday 4:00 - 9:30pm
Friday & Saturday 4:00 - 10:30pm

PRESTONS

RESTAURANT + LOUNGE

Happy Hour 4:00 - 6:00pm
20% Off Small Plates + Shares

*dine-in only

SMALL PLATES

- SIGNATURE CRAB CAKES** 21
crab & shrimp cakes, slaw, chipotle aioli
- SESAME CRUSTED TUNA TATAKI** 18
sesame crusted albacore tuna, ponzu daikon, wasabi mayo, soy mayo, garlic chips, green onions
- CAULIFLOWER CROQUETTE** 14
ricotta, cornmeal, mint, harissa labneh
- TEMPURA OYSTER MUSHROOMS** 14
beer tempura battered wild oyster mushrooms, lemon truffle aioli

SHARES

- CRISPY CALAMARI** 16
crispy-fried Humboldt squid, spicy mustard aioli, lime
- COMOX CHICKEN WINGS** 16
Chef's Dry rub. dry or choice of sauce: buffalo, house BBQ sauce. Served with blue cheese or ranch dip
- HALLOUMI FLATBREAD** 16
grilled halloumi, romesco sauce, pickled cabbage, mushrooms, olives, mint, balsamic reduction
- BRAISED SHORTRIB FLATBREAD** 19
Cola braised short rib, house-made smoky espresso BBQ sauce, pickled red onions, peppers, mozzarella, arugula
- LASQUETI ISLAND HONEY MUSSELS** 24
white wine, garlic, onion, fennel. served with fries

DESSERTS

- CHOCOLATE FONDU TO SHARE** 19
fresh seasonal fruit, pot of melted dark chocolate
- CARAMEL APPLE VOL AU VENT** 11
candied walnuts, bourbon caramel sauce, vanilla gelato, crumble
- LEMON CAKE** 11
lemon curd, candied lemon strips, broken meringue, limoncello macerated berries
- GELATO** 7 / scoop
rotating flavours

GREENS + SOUPS + HANDHELD

- GARDEN SALAD** sm 7 / lrg 12
greens mix, citrus vinaigrette, shaved garden vegetables, cherry tomatoes and sunflower seeds
- HOUSE CAESAR SALAD*** sm 9 / lrg 14
artisan lettuce, house-made Caesar dressing, bacon, croissant croutons, parmesan, white balsamic drizzle
- SOUP DU JOUR** sm 8 / lrg 12
Chef's daily soup creation
- CORN & CRAB CHOWDER** 16
sweet summer corn and picked crab claw meat, cream, parsley
- THE BURGER*** 20
hand pressed patty, crispy sour onions, secret sauce, aged cheddar, house-made bacon, iceberg lettuce, tomato, fries
- THE CHICKEN SANDWICH*** 21
crispy chicken, spicy mustard aioli, smoked cheddar, house-made bacon, iceberg lettuce, tomato, fries
- KOREAN BRISKET TACOS* (3)** 23
Korean-style 24-hour beef brisket, iceberg lettuce, kimchi mayo, pickled daikon and red cabbage, kimchi

LARGER FARE

- AAA STRIPLOIN (9oz)** 38
pan roasted garlic thyme fingerling potatoes, seasonal vegetables, red wine jus
- HONEY ORANGE SPICED CHICKEN BREAST** 28
Sous-vide & brined chicken crowns, sweet corn succotash, chili lime hemp seeds, roasted garlic and parmesan polenta, brown butter carrot puree
- MAPLE GLAZED STEELHEAD** 33
6oz trout, summer squash medley, kale, butternut squash puree, grilled pineapple and orange blossom salsa
- PRESTONS BEER BATTERED FISH & CHIPS** 28
6oz Citrus cured Lingcod, Pommes Anna fries, tartar sauce, creamy mustard coleslaw
- MUSHROOM RAVIOLI** 24
roasted wild mushrooms, brown butter, sage, shaved parmesan
- FRUTTI DI MARI** 28
spaghetti, salmon, prawns, mussels, white wine, tomato, pangrattato

ADD A SIDE

- CHICKEN (6oz)** 8
- PRAWNS (5pcs)** 10
- SALMON (6oz)** 12
- SIDE FRIES** 5
- YAM FRIES W/ CHIPOTLE AIOLI** 6
- GRILLED BROCCOLINI W/ PARMESAN** 10

Gluten Free Vegetarian *can be made gluten-free