

Welcome

The Heriot Bay Inn has been serving fun-loving locals and visitors for over 100 years.

The cooperative ownership of the Inn believes prosperity and success bloom through community, authentic experiences... and awesome entertainment.





Authentic also describes our food: we believe in sustainability and sourcing ingredients as locally as possible.

starters

crispy cod tacos 18.5

three tacos with beer battered local BC rock cod, house-made slaw, & salsa; with parsley & lemon

wings 19

tender & crispy double-cooked salt & pepper wings; celery, carrot & cucumber, ranch dip; choose: · cajun  · blue cheese · teriyaki · blazin' blue  · house chili-lime · sweet chili  · honey garlic · hot 

poutine half/full 16/18

made with house-cut BC Kennebec potatoes, cheese curds and gravy
add bacon \$3; add fried free-range egg \$2

daily soup cup/bowl 7/11

seasonal and delicious

housemade beef & bean chili cup/bowl 13/16

made with homestead farms beef, topped with cheddar cheese and served with tortilla chips

house-cut fries half/full 8/12

made with house-cut BC Kennebec potatoes

spice up your fries, add house-made chipotle mayo or truffle mayo \$1.50

truffle frites half/full 16/18

house-cut BC Kennebec potatoes seasoned with white truffle oil & fresh asiago, with truffle mayo for dipping

salads




house greens half/full 10/14

mixed artisan lettuce, fresh vegetables & toasted sunflower seeds
choice of vinaigrette: balsamic, roasted garlic-avocado, blue cheese or ranch

caesar salad half/full 15/18

garlic croutons, bacon & asiago with caesar dressing

pump up your salad add:

 garlic grilled chicken breast five oz \$11   garlic fried mushrooms \$2.5

 cheddar or swiss cheese \$2.5

favourites

with your choice of french fries, cup of soup or house greens

substitute caesar salad for \$4; poutine for \$5; gluten free bread or bun add \$4

customize your burger, add: mushrooms \$2; bacon \$3; cheddar or Swiss \$2; an extra patty \$7

char-grilled beef burger 22

always a favourite: six ounce 100% Canadian beef patty, tomato, lettuce, pickle & red onion
Portofino brioche bun & house awesomesauce

b.l.t 17.5

the classic: bacon, lettuce, tomato and house-made truffle mayo on sourdough

veggie burger 20

plant-based burger patty with vegan awesome sauce, lettuce, red onion, pickle and tomato on a brioche bun · substitute a gluten free bun to make it vegan

beer-battered cod burger 19.5

made with local BC rock cod; on a brioche bun with house-made tartar sauce & coleslaw, lettuce, tomato, onion and pickle

oyster burger 21

local oysters, panko-breaded & deep fried, served on a brioche bun with tartar sauce, coleslaw, lettuce, tomato, onion and pickle

chicken brie-l-t 23

garlic-herbed chicken breast with bacon, brie, lettuce, tomato & truffle mayo on a brioche bun

craft beer battered fish & chips one piece 19 ; two pieces 23

local BC rock cod with house-cut Kennebec fries and tartar sauce

for the kids

12 years and under or 65+ / adult surcharge +\$3.50

chicken fingers 14

three chicken tenders served with plum sauce, Kennebec fries & veggie sticks

grilled cheese sandwich 12

the classic: on sourdough bread, served with Kennebec fries & veggie sticks

kids beef burger 16

six ounce 100% Canadian beef patty, Portofino brioche bun & ketchup, served with fries
add cheddar \$2

desserts

chocolate cake 12

served with whipped cream, strawberries and chocolate drizzle

gluten free carrot cake 12

served with whipped cream & caramel drizzle

cocktails

Heriot Bay breeze 2oz 12

Absolut Citron, pineapple juice, cranberry juice

Heriot Bay sunset 2oz 13

Southern Comfort, Amaretto, orange juice, cranberry juice, bitters

Empress gin smash 2oz 18

Empress gin, sour cherries & lemon juice, with simple syrup and a splash of ginger ale

Quadra Island ice tea 2oz 15

Jameson Irish whiskey, peach schnapps, ginger ale, lime juice, mint

wine by the glass

white wine 6oz / 9oz

40 Knots Estate, white seas 15 / 21

Vancouver Island, BC · 2020

Quails' Gate, rosé 14 / 19

Okanagan Valley, BC · 2020

House white 9 / 13 / 22 ^{1/2 litre}

red wine

Rosemount, shiraz 13 / 18

south Australia · 2020

40 Knots Estate, pinot noir 15 / 21

Vancouver Island, BC · 2020

House red 9 / 13 / 22 ^{1/2 litre}

our wine menu offers many by-the-bottle options, please inquire if you'd like to take a look

on tap

glass / mug / pitcher
9oz / 16oz / 55oz

Piper's Pale Ale

Alexander Keith's

V.I.B. Islander Lager 5.5 / 8 / 22

Blue Buck Ale; Fat Tug IPA;

Dark Matter; Feature 6 / 8.5 / 23

Merridale Cider

6 / 10 / 29

bottled drinks

import 8.5

Beck's; Corona; Heineken; 1664 Blanc;
Miller Genuine Draft; Stella Artois; Guinness

premium 8.25

Phillips Blue Buck; Hoyne Pilsner;
Hoyne Helios; Hoyne Down Easy

standard 8

Budweiser; Bud Light; Canadian; Coors Light;
Kokanee; Keith's India Pale Ale; Labatt's Blue; Lucky

non-alcoholic 7.5

O'Doul's Lager; O'Doul's Amber Ale;
Clausthaler; Becks 0%

Lonetree Cider 8.5

dry apple; ginger; rhubarb; pear; citrus

Hey Y'all vodka iced tea 8.5

NÜTRL double lemon vodka soda 8.5



= gluten-wise



= vegetarian



= hot stuff

Ask your server about daily specials and gluten-free options.