

# WOODLEYS

Kitchen - Patio - Bar

## Starters

**Woodley's Wings - Vegan or Not** \$22  
A dozen chicken wings, or cauliflower wings served with carrots, celery, and cool ranch dip.

### Dry

Sea Salt n Cracked pepper  
Lemon pepper  
Siracha & Lime  
Salt & vinegar  
Dill pickle  
Cajun

### Saucy

Spicy Buffalo  
Honey Garlic  
Sweet Chili Citrus  
Bourbon BBQ  
Butter Chicken  
Teriyaki

**Pork Bites** \$19  
Crispy bites of pork with ranch for dipping. Want them tossed? We can sauce 'em up or season them just like our wings!

**Garlic Sauteed Prawns** \$21  
Six wild caught prawns, smothered with garlic butter served with garlic toast

**Coconut Shrimp** \$22  
Six crispy coconut covered juicy shrimp. Served with seafood sauce

**Crispy Fried Calamari** \$22  
Squid pieces dredged in seasoned flour, fried until crispy and golden, served with a fresh cucumber dip

**Shrimp Gyoza** \$21  
Six Shrimp and vegetable filled Gyoza, pan fried and served with a citrus soy sauce

**Basket of Fries** \$13  
Crispy Salt Spring Sea Salt seasoned potatoes Upgrade to Sweet Potato Fries, Onion Rings or make it a Poutine - \$5

**Deep Fried Pickles** \$20  
Seven crunchy fried pickles served with Housemade garlic Aoli

**Mozza Sticks** \$21  
Eight golden brown cheese sticks coated in seasoned breadcrumbs with SSI spicy tomato

**Veggie Spring Rolls (V)** \$21  
Five crunchy rolls filled with a savory mix of vegetables and a side of Sweet Chili Thai

**Spinach & Artichoke Dip** \$20  
Baked with smoked aged cheddar and served with house made tortilla corn chips

**Chicken Strips & Fries** \$21  
Four crispy breaded chicken strips served with fries and honey mustard for dipping

**Seafood Chowder** \$18  
Salt Spring Garry Oaks white wine infused base filled with potatoes and clams served with a side of garlic toast

## New Items Coming Soon!!

### From The Garden

All dinner sized salads are served with garlic toast

**Artisan Greens** Half \$9.50 Dinner Size \$19  
An array of local leafy greens, cherry tomatoes, sliced cucumber & carrots. Served with a dressing of your choice,

**Beet Salad** \$22  
Yellow & red beets, radish served on a bed of greens with panko crusted goat cheese sprinkled with candied walnuts and pecans with a raspberry vinaigrette dressing.

**Halibut Chopped Salad** \$26  
Tomatoes, cucumbers, red onion, carrots, radish, chopped placed on top of local greens sprinkled with chick peas and served with a 4oz grilled Halibut

**Classic Caesar** Half \$9.50 Dinner size \$19  
Crunchy Island fresh Romaine, tossed in a light asiago dressing, croutons and sprinkled with parmigiano

**Quinoa Salad** \$24  
Local chopped apples, celery, cranberries mixed with quinoa on a bed of spinach served with a balsamic vinaigrette

### Salad Accompaniments

**Halibut (4oz) \$10**

**Garlic Prawns (4) \$12**

**Salmon (4oz) \$10**

**Chicken Breast (6oz) \$8**

**7 oz Sirlion steak \$12**

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## Handhelds & More

**We always Lett-Tom-Pick-Onions for you.**

Bison and Beyond Beef Burger patty substitutions are available upon request.

**Woodley's Burger** \$25  
8oz locally sourced hamburger patty topped with smoked aged cheddar & a couple of thick cut Onion rings with chipotle mayo

**Baby Got Bac** \$27  
8oz locally sourced hamburger patty topped with thick cut Red Barn bacon & back bacon, smoked aged cheddar with FortyCreek™ infused BBQ sauce

**Lamb Burger** \$26  
Locally sourced 6oz lamb patty topped with Blueberry & Basil spread from Salt Spring Kitchen Co.

**Chicken Bacon Club Burger** \$27  
6 oz Flame grilled Cowichan valley chicken breast, smoked cheddar cheese, & thick cut Red Barn bacon with a house made honey Dijon sauce

**OMGHEE Spicy Blonde Chick-n** \$26  
Crispy chicken strips tossed in house made spicy buffalo & ghee topped with Smoked Cheddar cheese, cucumber slices & a creamy cucumber spread

**Grilled Cheezy** \$24  
Buttery thick cut French bread stuffed with a mix of ooey gooey cheesy goodness

**Breakfast Club Burger** \$27  
8oz locally sourced chuck hamburger patty with two thick-cut slices of smoked Red Barn Bacon, a sunny-side egg, Salt Spring Kitchen spicy tomato sauce

**Psychedelic Burger** \$27  
8oz locally sourced hamburger patty topped with a mix of sautéed mushrooms & covered with smoked aged cheddar and chipotle mayo

**Bahn Mi Burger** \$28  
Bison Beef patty topped with Adobo Pork Belly pickled carrots and onion with chipotle aioli

**Portabella Crunch Burger** \$27  
Crispy panko coated portabella mushroom & goat cheese, topped with pickled beets and a garlic aioli

**Fish Burger** \$26  
Halibut or Salmon, grilled, breaded crunchy or beer battered, Your choice! Topped with coleslaw and Housemade tarter sauce

**The Big Dipper** \$26  
Slow roasted rib eye, melted cheddar cheese and Salt Spring Kitchen Onion & Thyme with Au Jus & Horseradish Mayo for dippin'

**All handhelds come with your choice of crispy French Fries or House Salad  
Upgrade to Sweet Potato Fries, Onion Rings, Poutine or Caesar Salad for \$3**

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## ...& More

### **New Items Coming Soon!!**

**Lasagna** \$31  
Stacks of noodles, the most flavorful ricotta cheese mixture, homemade beef bolognese sauce, and gooey layers of cheese. Served with Garlic toast

**Fun-Guy Fettuccine** \$28  
Creamy 3 cheese alfredo with fettuccine noodles intertwined with a mix of Salt Spring mushrooms and garlic toast

**Butter Chicken Bowl** \$29  
Creamy tomato-based curry sauce with chunks of chicken, white onion & carrot served on a bed of rice, with Naan

**Fish & Chips 1 piece** \$29  
4oz of Halibut or Salmon, chips, Housemade coleslaw & tartar. Enjoy it Pan-seared, beer battered, panko crusted or grilled Extra piece for \$7

**Bikini Bottom Mac & Cheese** \$31  
Only for shellfish people! Pieces of succulent prawns entangled with a cheesy sauce and shell pasta

**Please inform your server of any allergies or dietary restrictions  
for parties of 6 or more, a 20% gratuity will be added to the final bill**

**we appreciate your understanding**