

DINNER

LIGHTER

SOUP OF THE DAY

Our delicious hot soups are made **fresh**, from **scratch** ingredients, **daily**.
Cup **\$4.5** | Bowl with garlic bread **\$8** | Make it **GF** Add **.75¢**

STARTER SALAD **V GF AVBL**

Mixed greens, creamy 'sinistro' dressing, red cabbage, shredded carrots, tomato, cucumber, red onion and croutons. *Or substitute for a caesar salad.* / **\$7**

FETA BRUSCHETTA FLATBREAD **V**

Thin-crust flatbread topped with housemade tomato bruschetta, fresh peppery arugula, crumbled feta cheese and a drizzle of balsamic glaze. / **\$11**

Try it with chicken, chorizo or farmer's sausage / Add \$5

LEFTY'S QUESADILLA **V**

Cheddar and mozzarella cheese, sweet bell peppers, red onion, tomatoes and fresh spinach in a grilled flour tortilla with salsa, sour cream and cilantro. / **\$12**

*Add beans or guacamole / \$1.5
Add chicken or chorizo / \$5*

THAI CHICKEN TACOS

Two thai-marinated fire-grilled chicken skewers with asian slaw, pickled mango, fresh cilantro, sesame seeds and lime. Served on warm naan bread with thai peanut sauce for dipping. / **\$13**

Make it a meal! Add an extra taco with a side of coconut rice / \$5

BLACK PEPPER GARLIC PRAWNS **GF AVBL**

Six prawns sautéed in bourbon butter with roasted garlic, black pepper and preserved lemons. Served with grilled herb focaccia bread and fresh parsley. / **\$13**

SCHZUAN CHICKEN LETTUCE WRAPS **GF AVBL**

Sweet n' spicy schzuan chicken, crunchy noodles, spiced yogurt, green onions, chopped peanuts, fresh cilantro, toasted sesame seeds and a lime wedge. Served with iceberg lettuce. / **\$15**

BOLDER

STEAK + PRAWNS **GF**

6oz Certified Angus Beef® sirloin steak seasoned and grilled to perfection. Topped with four black pepper garlic prawns. Served with seasonal vegetables and potatoes. / **\$30**

BEER-BRAISED SHORT RIBS

Certified Angus Beef® boneless short ribs slow-cooked for three hours with Vancouver Island craft beer. Served with potatoes and seasonal vegetables. / **\$25**

MAPLE GINGER SALMON **GF**

Seared wild salmon topped with pickled mango, green onions and toasted sesame seeds. Served with maple-ginger sauce, jasmine coconut rice and seasonal vegetables. / **\$23**

PARMESAN PESTO CHICKEN **GF AVBL**

Crispy panko-fried chicken breast, housemade tomato bruschetta, asiago cheese and fresh basil. Served with seasonal vegetables and pasta tossed in basil pesto cream sauce. / **\$20**

THAI STIR-FRY **V GF AVBL**

Fresh stir-fried vegetables tossed in sweet n' spicy schzuan and thai peanut sauce. Served with bean sprouts, green onions and peanuts over coconut rice. / **\$18**

Add chicken or prawns (4) / \$5

MEDITERRANEAN PASTA **V**

Roasted red peppers, marinated artichokes, sun-dried tomatoes, mushrooms and fresh spinach in a creamy white wine sauce with feta, basil and garlic bread. / **\$18**

MY THAI RICE BOWL **GF**

Choice of thai chicken or prawns with coconut rice, red cabbage, steamed asian greens, shredded carrots, bean sprouts, fresh herbs and maple ginger dressing. / **\$17**

SPICY MAC N' CHEESE **V**

Pickled hot banana peppers and pasta tossed in a creamy cheese blend. Topped with crispy panko crumbs and green onion. Served with grilled garlic bread. / **\$15**

Add cajun chicken or chorizo / \$5

FRESH FOOD CRAFTED DAILY

- SINCE 1996 -

GREENER

ALL SALADS are **hand-chopped** and served with our **scratch dressings**.

MEDITERRANEAN **V GF**

Leafy mixed greens, sweet bell peppers, red onion, tomatoes, marinated artichoke hearts, black olives, crumbled feta cheese and housemade balsamic vinaigrette dressing. / **\$12**

THAI NOODLE **V GF**

Leafy mixed greens, red cabbage, shredded carrots, ginger-sesame marinated vermicelli rice noodles, housemade thai peanut sauce, cilantro and sesame seeds. / **\$12**

CLASSIC CAESAR **V GF AVBL**

Fresh romaine lettuce tossed in our housemade classic Caesar dressing. Topped with oven-baked signature-spiced focaccia herb croutons, shredded asiago cheese and a lemon wedge. / **\$12**

HOUSE GREENS **V GF AVBL**

Leafy mixed greens, red cabbage, shredded carrots, cucumbers, tomato and red onion with our creamy 'sinistro' house dressing. Topped with croutons. / **\$12**

Add your favourite protein to any salad...

PRAWNS (4) or CHICKEN / \$5

Grilled Wild SALMON / \$8

6oz Sirloin STEAK / \$12

LIVE WITH ENTHUSIASM
LOVE YOUR FAMILY
& RESPECT EVERYONE ELSE

...even if they're right handed

Original
LEFTY BURGERS

BEEF **GF AVBL**

Certified Angus Beef® ground chuck, cheddar cheese, sautéed mushrooms, bacon, mayo and bbq sauce. / **\$16**

CHICKEN **GF AVBL**

Crispy panko-crust chicken breast, mozza cheese, sautéed mushrooms, bacon and chipotle mayo. / **\$16.5**

SALMON **GF AVBL**

Wild salmon, bacon, fresh peppery arugula, housemade basil pesto sauce, mayonnaise and lemon. / **\$16.5**

VEGGIE **V GF AVBL**

Housemade veggie patty, mozzarella, sautéed mushrooms, grilled red onion, mayonnaise and bbq sauce. / **\$16**

*Served on a brioche bun with lettuce, tomato and red onion. Includes soup, salad or 'Southpawtato' wedges. | Make it **GF** Add **\$1.5***

V Vegetarian **GF** Gluten Free

While we offer gluten free items, our kitchen is not completely gluten free. If you are highly sensitive to gluten, please consider your dining choices carefully.



FLATTER

THIN-CRUST PIZZAS made fresh to order with hand-pressed dough and sauces hand crafted from scratch ingredients. | Make it GF Add \$2

MEGLIO DE PEPPERONI GF AVBL
House tomato sauce, sliced pepperoni, chorizo sausage, sliced mushrooms, quattro cheese blend, chopped parsley. / \$15

MEDITERRANO V GF AVBL
House tomato sauce, black olives, marinated artichoke hearts, sun-dried tomatoes, quattro cheese, feta cheese, fresh basil. / \$14

WAIKIKI GF AVBL
House tomato sauce, smoked country ham, pineapple tidbits, quattro cheese blend, parsley, edible orchid flower. / \$15

BRUSCHETTA CHICKEN GF AVBL
Basil pesto sauce, chicken, housemade tomato bruschetta, red onion, quattro cheese blend, asiago cheese, basil. / \$15

GO GREEN V GF AVBL
Basil pesto sauce, fresh spinach, sliced mushrooms, diced peppers, red onion, tomato, quattro cheese blend, feta cheese. / \$14

BBQ CHICKEN GF AVBL
House bbq sauce, sliced chicken, diced peppers, red onion, tomato, pineapple, banana peppers, quattro cheese blend. / \$15

THAI CHICKEN GF AVBL
Thai peanut sauce, sliced chicken, red cabbage, shredded carrots, green onion, quattro cheese blend, schezuan drizzle. / \$15

LEFTCOAST GF AVBL
Cream cheese, lox-style smoked salmon, marinated artichoke hearts, spinach, red onion, quattro cheese, green onions. / \$15

ITALIAN CLUB GF AVBL
Basil pesto sauce, pepperoni, chorizo, red onion, quattro cheese, tomato, fresh arugula, parmesan, balsamic glaze. / \$15

PRAWN PESTO GF AVBL
Basil pesto sauce, prawns, sun-dried tomatoes, quattro cheese blend, fresh arugula, crumbled feta cheese, lemon wedge. / \$15

BOOK YOUR EVENT AT LEFTY'S

Our semi-private side dining room is perfect for business meetings, holiday parties and more! For more information, call 250-752-7530

WARMER

WE PROUDLY SERVE 100% certified organic coffee from Coombs, BC.

LEFTY'S BLEND COFFEE
Crafted exclusively for Lefty's. On the darker side of medium. Bottomless cup! / \$3

ORGANIC TEA
Assorted blend of premium, fair-trade, organic herbal teas. Please ask us for a selection. / \$3

AMERICANO
Single shot of full-bodied organic espresso with hot water added to equal a cup of coffee. / \$3

ESPRESSO
Rich, full-bodied organic espresso. Choose regular or decaffeinated. Single shot / \$3 Double / \$4

HOT CHOCOLATE
Steamed chocolate milk topped with whip cream and real chocolate shavings. / \$3.75

SHOT IN THE DARK
Single shot of rich, full-bodied organic espresso in a hot cup of Lefty's blend coffee. / \$4

CAPPUCCINO
Equal parts full-bodied organic espresso, frothed milk and foam. Topped with cinnamon. / \$4

LATTE
Rich, full-bodied organic espresso with steamed milk. Topped with velvety foam. / \$4.25

CHAI LATTE
Creamy blend of chai tea spices and steamed milk. Topped with a sprinkle of nutmeg. / \$4.25

MOCHA
Full-bodied espresso, steamed chocolate milk, whip cream and real chocolate shavings. / \$5

SOFTER

SOFT DRINKS
Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Root Beer, Iced Tea and Lemonade. Free refills! / \$3.25

JUST JUICE
Orange juice, apple juice, cranberry, pineapple, grapefruit, tomato and clam juice. / \$4

ITALIAN SODA
Flavoured syrup, soda water, whip cream and a cherry. Please ask for flavoured syrup choices. / \$4.5

PEACH MANGO ICED TEA
Mango and peach syrup with iced tea and soda water. Delicious! Glass / \$3.75 Pitcher / \$12

BERRY LEMONADE
Choose raspberry, strawberry, or both, with lemonade and soda. Glass / \$3.75 Pitcher / \$12

5-FRUIT SODA
Kiwi, mango, peach, raspberry and strawberry syrup with soda water. Glass / \$3.75 Pitcher / \$12

STRONGER

DRAUGHT BEER
Victoria Lager, Piper's Pale Ale, Dominion Dark Lager and seasonal beer. Glass / \$4.5 Pint / \$6.5 Flight / \$9 Pitcher / \$18

BC HOUSE WINE
Please ask us for our current selection of red and white BC house wines. Glass (6oz) / \$6.5 Glass (9oz) / \$9 Half Litre (17oz) / \$17

IMPORT HOUSE WINE
Please ask us about our selection of red and white import house wines. Glass (6oz) / \$7.5 Glass (9oz) / \$10.5 Half Litre (17oz) / \$20

ASK ABOUT OUR CURRENT WINES BY THE GLASS SELECTION

Red and white wines available by the 6oz and 9oz pour.

SWEETER

DESSERT TRIO
Perfect for sharing or those who can't make up their mind. Nirvana and a half slice each of Fudge Cake and Cheesecake. / \$11

FRESH BAKED PIES
Made fresh from scratch ingredients. Lemon Meringue, Coconut Cream, Apple Blueberry, Caramel Apple and more! / \$6.5

NIRVANA
Layered shortbread with pecan crust and cream cheese, chocolate caramel pudding and chocolate whipped cream. / \$5.5

MAD DOG'S FUDGE CAKE
A big, rich slice of Mad Dog's famous chocolate fudge cake. Frosted with our housemade chocolate icing. / \$6

CAROL'S CARROT CAKE
An old-fashioned favourite! Made with fresh carrots, pecans and spices. Frosted with real cream cheese and lemon icing. / \$6

LEFTY'S CHEESECAKE
An always-changing selection of rich and delicious cheesecakes. Please ask your server for today's cheesecake flavour. / \$7.5

CRUNCH BROWNIE GF
Chocolate brownie with peanut butter, rice crisps and chocolate icing. Served warm with a drizzle of chocolate sauce. / \$5.5

À LA MODE
Add one large scoop of vanilla ice cream to any cake, pie, brownie, cookie or other dessert to make it à la mode! / Add \$1.5

CHECK OUT OUR DESSERT CASE FOR MORE SELECTIONS

V Vegetarian GF Gluten Free

Not all ingredients are listed in menu descriptions. Some items may contain dairy, wheat, peanuts, shellfish, and/or other allergens. Please inform your server of any allergies prior to ordering.