

Morgans

Restaurant + Wine Bar

STARTERS

- DAILY SOUP 8
ask your server for today's soup
- MORGANS SEAFOOD CHOWDER ^M 12
fresh west coast seafood, corn, leeks, applewood smoked bacon
potato, clam base
- AHI TUNA POKE CUPS 15
edamame, avocado, cucumber, ponzu, sesame
togarashi wonton cup
- DIAVOLO FLATBREAD 18
prosciutto, capicola, jalapeno, roasted garlic, chili flakes
- CHICKEN WINGS 15
hot, BBQ, Teriyaki or S + P, served with ranch
- SQUID FRIES 16
panko breaded, harissa aioli, lemon, jalapeno
- YAM FRIES GF 10
served with chipotle aioli
- SPRING ROLLS 13
crispy wonton filled with garden vegetables, sweet chili sauce
- CHARCUTERIE
selection of meats and cheeses, marinated olives, Dijon, gherkins
freeze dried honeycomb, biscuit cracker, crostini
for 2 people 21 or for 4 people 40

SALADS & BOWLS

- MORGANS HOUSE SALAD 13
mixed greens, blood orange vinaigrette, goat cheese, fennel, red
onion, pecan, tomato
- CAESAR SALAD 13
chopped romaine hearts, house made garlic dressing, brioche
crouton, crispy parmesan
- THAI SEAFOOD SALAD GF 24
seared prawns and scallops, pink grapefruit segments, cucumber
red onion, bell pepper, mint, basil, cilantro, scallion
peanut vinaigrette
- COBB SALAD GF 20
crisp romaine, grilled chicken breast, free range egg, cherry
tomato, roasted corn, applewood smoked bacon, blue cheese
avocado ranch dressing
- POKE BOWL GF 20
sushi rice, ahi tuna*, avocado, edamame, cucumber, pickled carrot
wasabi aioli, sesame * substitute a protein? ask your server

ADDITIONS

GRILLED CHICKEN	5 oz	7
PAN SEARED SALMON	6 oz	11
SAUTEED WILD PRAWNS	X 3	11
GRILLED AAA TENDERLOIN	5 oz	19

BRUNCH

- SERVED SATURDAY, SUNDAY & HOLIDAYS FROM 11 AM – 2 PM
- MORGAN BREAKFAST 15
2 eggs any way, 2 bacon, 2 pork sausage, crispy hash browns
toasted English muffin, espresso butter
- BREAKFAST SANDWICH 16
fried egg, brioche bun, chipotle aioli, lettuce, tomato, bacon
avocado, cheddar, red pepper sauce, crispy hash browns
- CLASSIC EGGS BENEDICT 18
farm fresh eggs, back bacon, English muffin
crispy hash browns, hollandaise
- CALIFORNIA EGGS BENEDICT 18
farm fresh eggs, grilled tomato, avocado, English muffin
crispy hash browns, hollandaise

CASUALS

- SANDWICHES & BURGERS SERVED WITH YOUR CHOICE OF
FRIES, MIXED GREENS OR DAILY SOUP
- MORGAN BURGER ^M 18
house made beef patty, bacon, cheddar, mushroom, lettuce
tomato, onion, pickle, burger sauce, brioche bun
sub grilled 5 oz chicken breast or beyond meat patty add 2
- CHICKEN AVOCADO CLUB 17
sourdough, applewood smoked bacon, lettuce, cheddar, tomato
- SEAFOOD CLUBHOUSE ^M 20
crab, wild prawns, baby shrimp, celery, green onion, lettuce
tomato, lemon herb mayo, challah loaf
- BEEF DIP 19
thin sliced, Swiss cheese, horseradish aioli, pickled shallots
- ICELANDIC COD AND CHIPS
beer battered, sea salted fries, tartar sauce, coleslaw, lemon
1 pc 20 2 pc 25

SWITCH UP YOUR SIDES ADD 3

- CAESAR SALAD
CHOWDER
YAM FRIES

MAINS

- AVAILABLE UNTIL 9 PM
- BEEF SHORT RIB GF 28
red wine braised, pomme puree
seasonal vegetables, gremolata
- CRAB CRUSTED ICELANDIC COD 28
warm potato salad, arugula, chili oil
- STUFFED CHICKEN GF 28
smoked cheddar, spinach, sundried tomato, pesto oil
roasted potato, seasonal vegetables
- BEEF TENDERLOIN GF 34
potato pave, port demi, seasonal vegetables
- SEAFOOD FETTUCINE 26
prawns, calamari, cod, chorizo, tomato cream

FEATURES

- SUNDAY NIGHT PRIME RIB 8 oz 33 | 12 oz 40
MONDAY AND TUESDAY AFTER 5 PM
2 CAN DINE FOR 79
HAPPY HOUR 2 -5 PM DAILY, ALL DAY SUNDAY

SPRING DRAFT

- RED TRUCK LAGER
RED TRUCK AMBER ALE
FUGGLES GIN LIME PILSNER
STELLA
SAPPORO
YELLOW DOG PALE ALE
BARNSIDE HONEY PALE
VANCOUVER ISLAND HAZY IPA
WHISTLER GRAPEFRUIT ALE
KRONENBOURG BLANC
FAT TUG IPA
STANLEY PARK PEACH ALE

DESSERT

- CHEESECAKE 9
salted caramel pecan
- TOFFEE PUDDING 9
dates, butterscotch, vanilla ice cream
- CRÈME BRULÉE 9
seasonal selection

GF indicates gluten free items.

Many items can be prepared gluten free with
modifications. Please speak to our staff regarding
any allergy concerns.

WHITE & ROSÉ

BY THE GLASS	6oz	9oz	Bottle
JACKSON-TRIGGS ESTATE RESERVE Sauvignon Blanc, BC	8	12	30
RUFFINO Pinot Grigio, Italy	9	13	37
DOMAINE L'OSTAL Rosé, France	9	13	37
OYSTER BAY Sauvignon Blanc, New Zealand	10	14	40
QUAILS' GATE Rosé, BC	10	14	40
BURROWING OWL Chardonnay, BC	11	15	42
BURROWING OWL Pinot Gris, BC	11	16	42

WINE FLIGHTS • 3 X 3OZ

ROSÉ ALL DAY	14
• KIM CRAWFORD	
• L'OSTAL	
• QUAILS GATE	
WORLDLY WHITES	16
• BURROWING OWL Pinot Grigio	
• OYSTER BAY Sauvignon Blanc	
• RUFFINO Pinot Grigio	
LOCAL AND LIVELY	19
• BURROWING OWL Merlot	
• BURROWING OWL Syrah	
• BURROWING OWL Meritage	
OUT OF THIS WORLD	19
• JOSH Cabernet Sauvignon	
• MASIA F Tempranillo	
• DECERO Malbec	

CHARDONNAY

BY THE BOTTLE	Bottle
WENTE "MORNING FOG" Chardonnay, California	42
LAKE SONOMA Chardonnay, California	44
WILLIAM FEVRE Chablis, France	62
MER SOLEIL Unoaked Chardonnay	64

SAUVIGNON BLANC

KIM CRAWFORD Sauvignon Blanc, New Zealand	42
BONAMICI Sauvignon Blanc/Viognier, BC	45
CHATEAU DE SANCERRE Sauvignon Blanc, France	64
DUCKHORN NAPA Sauvignon Blanc, California	74

PINOT BLANC & PINOT GRIS

QUAILS' GATE Chasselas/Pinot Blanc/Pinot Gris, BC	38
SANTA MARGHERITA Pinot Grigio, Italy	40

GEWURZTRAMINER & RIESLING

PFAFFENHEIM Gewurztraminer, France	39
QUAILS' GATE Dry Riesling, BC	42

SPARKLING WINE

HENKELL 200ML Sekt, Germany	12
VILLA SANDI 375ML Prosecco, Italy	19
RUFFINO PROSECCO Prosecco, Italy	40
MOET & CHANDON Brut Champagne, France	125
LOUIS ROEDERER Brut Champagne, France	135

FRESH TAP

BY THE GLASS ONLY	6oz
SECRET SOCIETY FRIZZANTE Sparkling Pinot Grigio	7



RED

BY THE GLASS	6oz	9oz	Bottle
JACKSON-TRIGGS ESTATE RESERVE Cabernet Sauvignon, BC	8	12	30
MASIA F Tempranillo, Spain	9	13	37
GRAY MONK Pinot Noir, BC	9	13	37
DECERO Malbec, Argentina	10	14	40
BURROWING OWL Merlot, BC	11	15	49
BURROWING OWL Syrah, BC	15	19	55
JOSH Cabernet Sauvignon, California	15	19	55
TULI Pinot Noir, California	16	21	60
BURROWING OWL Meritage, BC	18	23	69

CABERNET & BLENDS

DECERO Cabernet Sauvignon, Argentina	44
WENTE Cabernet Sauvignon, California	48
TOM GORE Cabernet Sauvignon, California	48
J LOHR Cabernet Sauvignon, California	55
LAKE SONOMA Cabernet Sauvignon, California	62
BURROWING OWL Cabernet Franc, BC	67
BURROWING OWL Cabernet Sauvignon, BC	72

MERLOT & BLENDS

GRAY MONK Merlot, BC	44
STERLING NAPA Merlot, California	66
CEDAR CREEK Platinum Merlot BC	86

SHIRAZ & BLENDS

PENFOLDS KOONUNGA HILL Shiraz/Cabernet, Australia	41
CHATEAU PESQUIE VENTOUX Grenache/Syrah, France	42
GUIGAL COTES DU RHONE Syrah/Grenache, France	52
KAESLER BAROSSA Shiraz, Australia	55
LAYER CAKE Shiraz, Australia	60
CHATEAU ST.MICHELLE "INDIAN WELLS" Syrah blend, Washington State	62

PINOT NOIR

HAHN MONTEREY Pinot Noir, California	52
BURROWING OWL Pinot Noir, BC	59
MEIOMI Pinot Noir, California	60

OTHER VARIETALS

BOLLA VALPOLICELLA CLASSICO Corvina blend, Italy	37
ESCORIHUELA 1884 ESTATE MENDOZA Malbec, Argentina	39
LAKE SONOMA DRY CREEK VALLEY Zinfandel, California	58
LAYER CAKE Malbec, Argentina	60
PIRRAMIMMA MCLAREN VALE Petit Verdot, Australia	62
MUGA RIOJA RESERVA Tempranillo blend, Spain	64
RUFFINO Riserva "Ducale Oro" Italy	99

MORGANS CELLAR SELECTIONS

SUBJECT TO AVAILABILITY

SANDHILL SMALL LOTS Barbera, BC	74
VIEUX LAZARET Chateauf-neuf-du-Pape, France	76
MONTESODI FRESCOBALDI Chianti Rùfina Riserva, Italy	98
FRESCOBALDI BRUNELLO DI MONTALCINO Brunello di Montalcino, Italy	109
BELLE GLOS "DAIRYMAN" RUSSIAN RIVER Pinot Noir, California	115
TOMMASI AMARONE DELLA VALPOLICELLA Amarone della Valpolicella, Italy	120
THE PRISONER Zinfandel blend, California	120
DUCKHORN NAPA Cabernet Sauvignon, California	149
CAYMUS NAPA Cabernet Sauvignon, California	175
CAKEBREAD NAPA Cabernet Sauvignon, California	175
ORIN SWIFT "PAPILLON" Cabernet Sauvignon blend, California	179
KAESLER BAROSSA "OLD BASTARD" Shiraz, Australia	190