

The POINT

Call **604-822-9503** or visit us in-store to place an order.

We accept payment by credit, debit, cash or UBCcard.

Fall Menu

DRINKS Happy Hour | 3 – 5pm | \$4 Wine & Beer

Grapes

6oz. 9oz. bottle

WHITES

Peller Family Series, Sauvignon Blanc VQA	\$7	\$9	\$25
Peller Family Series Chardonnay VQA	\$7	\$9	\$25
The View, Silver Lining White	\$7	\$10	\$28
Red Rooster Pinot Gris VQA	\$8	\$11	\$30

REDS

Peller Family Series, Merlot VQA	\$7	\$9	\$25
Gehring Brothers, Optimum Pinot Noir	\$8	\$11	\$30
The View, Silver Lining Pinotage Blend	\$9	\$12	\$33
Sandhill, Cabernet Merlot VQA	\$11	\$14	\$38

Cocktails

TRADITIONAL LONG ISLAND ICED TEA | SINGLE \$6, DOUBLE \$8

classic combo of vodka, gin, rum, tequila and triple sec with lime and cola

BLOODY CAESAR | SINGLE \$6, DOUBLE \$8

vodka, clamato, lime and spice

COSMOPOLITAN | DOUBLE \$8

vodka, triple sec, lime and cranberry

Hops

ON TAP | 16 OZ. PINT \$6.5

60 OZ. PITCHER \$16.5

a selection of our favourite local craft beer and cider

DOMESTIC BEER & CIDER | \$6.5

Hot Beverages

coffee | \$2.5

espresso | \$3

americano | \$3

cappuccino | \$4

latte | \$4

tea | \$3

hot chocolate | \$3

Appetizers

BREADED DILL PICKLES | \$10

breaded and fried dill pickle spears, dilly mayo

CRISPY FRIED WINGS | \$16

1lb crispy fried wings in your choice of hot sauce, BBQ, salt & pepper with ranch

DRY RIBS | \$13

crispy fried tossed with salt and pepper, spicy beer mustard

AVOCADO TOAST | \$9

grilled ciabatta, smashed avocado, cucumber, pickled red onion

QUESO DIP | \$10

spicy chipotle vegan queso, pickled jalapeno, tomato and tortilla chips

POUTINE | \$8

crispy fries, cheese curds and gravy

Salads

add steak \$10, grilled chicken or salmon \$6 or falafel \$5

FALL GREENS | \$12

roast carrots, dried cranberries and pumpkin seeds, smoky orange vinaigrette

CAESAR SALAD | \$11

romaine lettuce, parmesan, croutons, caesar dressing

SOUP | \$6

seasonally inspired

SOUP AND SALAD | \$11

soup with a side caesar or fall greens

Pasta, Bowls and Mains

add steak \$10, grilled chicken or salmon \$6 or falafel \$5

PEROGIES | \$15

cheddar and potato perogies, sautéed onion and sour cream served with caesar salad
add farmers sausage \$2

CLAM VONGOLE | \$15

clams, white wine, olive oil, garlic, chili flakes and tomato on spaghetti

STEAK BOWL | \$22

marinated flat iron steak, garlic hummus, cucumber, arugula, pickled red onion, grape tomato, avocado and herbed quinoa salad

FALAFEL BOWL | \$16

fried falafel, garlic hummus, cucumber, arugula, pickled red onion, grape tomato, smashed avocado and herbed quinoa salad

Burgers

also available for brunch

all burgers are served with your choice of crispy fries, soup, fall greens or caesar salad
upgrade to poutine \$5

POINT BURGER | \$15

6 oz chuck burger, lettuce, tomato, garlic mayo
sub grilled chicken breast \$1.50 

CANADIAN BURGER | \$17

6 oz chuck burger, bacon, cheddar, bbq sauce, lettuce, tomato and garlic mayo
sub grilled chicken breast \$1.50 

STEAK SANDWICH | \$21

marinated flat iron steak, arugula, pickled red onions, spicy beer mustard, garlic mayo on ciabatta

SALMON BURGER | \$18

grilled salmon, lettuce, tomato, pickled red onion, smashed avocado and dill mayo

CRISPY CHICKEN WRAP | \$15

crispy breaded chicken, bacon, lettuce, tomato and chipotle mayo in a flour tortilla

VEGGIE BURGER | \$15

house-made chickpea patty, smashed avocado, lettuce, tomato and vegan dill mayo

Desserts

EPIC BROWNIE | \$8

gooey chocolate brownie topped with vanilla ice cream

CARAMEL CHEESECAKE | \$9

NY cheesecake, caramel and skor with whipped cream

BRUNCH

Saturday & Sunday | 11am – 2pm

POINT BREAKFAST | \$15

two eggs cooked your way, choice of bacon, sausage or half avocado, sourdough toast and hash browns

BREAKFAST SANDWICH | \$15

2 fried eggs, bacon, cheddar, lettuce, tomato, garlic mayo on toasted sourdough and hash browns

CHICKEN AND WAFFLES | \$16

marinated and breaded chicken on two Belgian waffles topped with spicy maple syrup

BANANA CARAMEL WAFFLES | \$15

two Belgian waffles topped with fresh banana, caramel and skor pieces

BREAKFAST POUTINE | \$14

crispy hash browns smothered with cheese curds and gravy, topped with two poached eggs and hollandaise

EGGS BENNY | \$14

two poached eggs served with hollandaise on toasted English muffin and hash browns

classic – grilled Canadian back bacon

veggie – smashed avocado, arugula and tomato



vegetarian



vegan



halal



ocean wise



made without gluten