



FRESH KITCHEN & BAR

DINE OUT 2026

\$30 LUNCH & BRUNCH MENU (OPEN - 3PM)

CHOICE OF STARTER

CAESAR SALAD

classic caesar dressing, grana padano, house croutons

ROMER'S COAST SALAD (V/VG*) (GF*)

dates, symphony tomatoes, cranberries, croutons*, pumpkin seeds, feta*, agave-cider vinaigrette

WILD BC MUSHROOM SOUP (V)

olive oil crostini, creme fraiche

CHOICE OF ENTRÉE

VEGANATOR BURGER (VG)

vegan patty, whole grain bun, vegan aioli, arugula, vegan cheese, beets, salsa and avocado with fresh cut fries

CAJUN CHICKEN SANDWICH

creole butter, crisp iceberg lettuce, tomatoes & cheddar on toasted filone bread with fresh cut fries

BRANT LAKE WAGYU & TRUFFLE BURGER

wild mushrooms, tomato, greens, local goat cheese, truffle aioli with fresh cut fries

JIMMY'S BANDERA SALAD (GF)

cajun chicken, avocado, fire roasted corn, black beans, feta, fresh-cut salsa, corn tortilla strips, agave-lime peanut vinaigrette

HARVEST BOWL WITH GRILLED AVOCADO (VG*) (GF)

brown rice, yams, quinoa, red pepper, cranberries, mixed greens, goat cheese*, hemp hearts, basil balsamic vinaigrette

CHICKEN TERIYAKI BOWL (GF)

teriyaki glazed grilled chicken, pineapple brown rice, crisp asian veg, spicy yoghurt, pickled cabbage, bean sprouts

AVOCADO TOAST (V)

two slices of multi-grain toast, avocado slices, two poached eggs with Romer's greens and fresh fruit

FOR DESSERT

WORLD FAMOUS DRUNKEN DOUGHNUTS (V)

5 perfectly golden mini donuts, tossed in powdered sugar with Kahlua-Nutella sauce for dipping

FEATURED WINES

60Z

90Z

SEE YA
LATER
RANCH

PINOT GRIS BC VQA

10.95

14.95

PINOT NOIR BC VQA

12.45

17.45

WWW.ROMERSBURGERBAR.COM

taxes and gratuities not included in price

ROMER'S

DINE OUT 2026

\$40 DINNER MENU (3PM - CLOSE)

CHOICE OF STARTER

AHI TUNA TATAKI (GF*)

wontons* or cucumber, avocado, poke sauce, blistered jalapeños, wasabi aioli

ROMER'S COAST SALAD (V/VG*) (GF*)

dates, symphony tomatoes, cranberries, croutons*, pumpkin seeds, feta*, agave-cider vinaigrette

CAESAR SALAD

classic caesar dressing, house croutons

WILD BC MUSHROOM SOUP (V)

olive oil crostini, creme fraiche

CHOICE OF ENTRÉE

BRANT LAKE WAGYU & TRUFFLE BURGER

wild mushrooms, tomato, greens, local goat cheese, truffle aioli, fresh cut fries

WEST COAST SALMON BOWL (GF)

grilled salmon, brown rice, yams, quinoa, red pepper, cranberries, purple beet, hemp hearts, goat cheese, balsamic dressing

GRILLED LEMON SALMON (GF)

lightly grilled and lightly glazed with lemon butter & tequila shrimp salsa, with pineapple brown rice and fresh vegetables

CHICKEN BELLAGIO

crispy chicken parmesan, served over pesto spaghetti topped with prosciutto, wild baby arugula salad and reggiano cheese

HARVEST BOWL WITH GRILLED AVOCADO (VG*) (GF)

brown rice, yams, quinoa, red pepper, cranberries, mixed greens, goat cheese*, hemp hearts, basil balsamic vinaigrette, **add grilled chicken**

7 OZ PREMIUM-CUT SIRLOIN (GF)

center cut, grilled to perfection, roasted garlic mash, seasonal vegetables

UPGRADE YOUR ENTRÉE WITH:

GRILLED GARLIC SHRIMP +\$5 | WHISKEY PEPPERCORN SAUCE +\$3

CHOICE OF DESSERT

WORLD FAMOUS DRUNKEN DOUGHNUTS (V)

5 perfectly golden mini donuts, tossed in powdered sugar with Kahlua-Nutella sauce for dipping

CHOCOLATE MOUSSE (V)

amaretti cookies, fresh strawberries

FEATURED WINES

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