



the wine bar

HAPPY HOUR

3:00PM TO 5:00PM & 9:00PM TO 11:00PM DAILY

ESCARGOTS PROVENÇAL

garlic, parsley, brandy, butter sauce

\$16

SAUCISSON SEC

dry cured pork sausage, cornichons

\$11

HALF DOZEN HOUSE OYSTERS

pear vinegar mignonette, fresh lemon
add smoked herring roe \$5

\$18



GARLIC PARSLEY MEATBALLS

onion and tomato sauce

\$12

POPCORN

brown butter
add truffle oil \$2

\$8

CRISPY CALAMARI

lightly breaded squid, aioli, lemon

\$12

HALF GRILLED AVOCADO WITH BABY SHRIMP

espelette and lime dressing

\$8

MIXED OLIVES

assorted mediterranean olives

\$8

POMME FRITES

kennebec potatoes, sea salt
add truffle oil \$2

\$8

KALAMATA OLIVE AND ANCHOVY TAPENADE

house made crostinis

\$8

BC CHEESE PLATE

two cheeses produced in bc, mixed olives,
fresh baked 1/2 baguette in a bag

\$20

HALF BAGUETTE IN A BAG

butter
add jim beam butter \$4
add balsamic vinegar and olive oil \$2

\$5



DUNGENESS CRAB AND ATLANTIC LOBSTER BAMBOO RICE

snap peas, tomato, fresh herbs, white wine butter sauce

\$38

SAUTÉED WILD PRAWNS PROVENÇAL

garlic, parsley, marinated tomato and brandy butter sauce,
five grain rice, zucchini spaghetti

\$34

SEAFOOD LINGUINI

sautéed clams and mussels, grilled fish,
wild prawns, roasted garlic, tomato sauce

\$33

SEAFOOD PLATTER PROVENÇAL

1/2 lobster tail, wild prawns, hokkaido scallops, mussels,
clams, fish, seasonal vegetables, five grain rice

\$50

Please be aware that a fee will apply to any substitutions or alterations.

Outside food and beverages are not permitted in the restaurant.

Happy Hour menu items are for dine in only.

Provence Marinaside is not gluten-free or vegetarian, and uses many common allergens.

We can take no responsibility should cross-contamination occur between foods.

The Medical Health Officer advises: The consumption of RAW or undercooked

oysters, seafood, and eggs poses an increased risk of foodborne illness.

A cooking step is needed to eliminate potential bacterial or viral contamination.

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SPRING 2025
2025.05.22



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HAPPY HOUR

3:00PM TO 5:00PM & 9:00PM TO 11:00PM DAILY

COCKTAILS

MARGARITA ON THE ROCKS

teremana tequila, pierre ferrand dry curacao, lime, salt – 60ml
a strong cocktail that will wrestle your tastebuds

FRENCH BLONDE

broker's gin, lillet blanc, st. germaine, grapefruit, lemon bitters – 75ml
bright and floral with chic citrus notes

SEASIDE NEGRONI

sheringham seaside gin, cinzanno rosso, campari, orange – 90ml
a classic cocktail inspired by the sea

MAURESQUE

ricard pastis de marseille, orgeat syrup – 30ml glass
a favourite of chef jf – this drink is a sweet embrace of anise and licorice



\$11

\$11

\$11

\$6

SPIRITS

DON JULIO 1942 TEQUILA, (40%ABV)

Jalisco, Mexico - 30ml

\$30

BLANTON'S ORIGINAL SINGLE BARREL BOURBON, (46.5%ABV)

Frankfurt, Kentucky, USA - 30ml

\$13

SOBIESKI VODKA HIGBALL

with your choice of coke, 7-up, gingerale, tonic water, or soda water – 30ml
a classic happy hour staple the world over

\$7

BEER

TWIN SAILS LAGER, (5% ABV)

Port Moody, British Columbia, Canada – 473ml glass

\$7

KRONENBOURG 1664 BLANC, (5% ABV)

Strasbourg, Alsace, France – 473ml glass

\$8



CIDER

ELEMENT CIDER CO. ORGANIC DRY CIDER, (6% ABV)

Cawston, British Columbia, Canada – 473ml can

\$9

WHITE WINE

HAYWIRE WINERY PINOT GRIS

2022 Summerland, British Columbia, Canada – 150ml glass

glass

bottle

\$9

LUNESSENCE WINERY ESV FIELD WHITE, RIESLING/GEWÜRZTRAMINER/PINOT BLANC

2023 Summerland, British Columbia, Canada – 150ml glass

\$10

CHÂTEAU DES SARRINS BLANC DE ROLLE, ROLLE (VERMENTINO)

2021 Côtes de Provence, Provence, France – 750ml bottle

\$60

ROSÉ WINE

FAMILLE PERRIN LA VIEILLE FERME ROSÉ, CINSAUT/GRENACHE/SYRAH

2022 Ventoux, Rhône Valley, France – 150ml glass

\$9

SAGE HAYWARD VINEYARDS ROSÉ, PINOT NOIR

2024 Saturna Island, British Columbia, Canada – 150ml glass

\$9

CHÂTEAU MINUTY M DE MINUTY ROSÉ, GRENACHE/CINSAUT/SYRAH

2023 Côtes de Provence, Provence, France – 750ml bottle

\$60



RED WINE

HAYWIRE SECREST MOUNTAIN VINEYARD GAMAY NOIR

2022 Summerland, British Columbia, Canada – 150ml glass

\$9

BENCH 1775 WINERY MERLOT

2022 Naramata Bench, British Columbia, Canada – 150ml glass

\$10

DOMAINE ANNE GROS + JEAN TOLLLOT L'O DE LA VIE CAZELLES, SYRAH

2020 Minervois, Languedoc-Roussillon, France – 750ml bottle

\$80

SPARKLING WINE & CHAMPAGNE

MIONETTO PROSECCO TREVISO BRUT, GLERA

nv Treviso, Veneto, Italy – 150ml glass

\$9

VEUVE CLICQUOT YELLOW LABEL BRUT, PINOT NOIR/CHARDONNAY/PINOT MEUNIER

nv Reims, Champagne, France – 750ml bottle

\$125



SANS ALCOOL

EDNA'S MOJITO, (0% ABV)

rum extract, mint, lime – 355ml can

\$9

KRONENBOURG 1664 BLANC, (00% ABV)

Strasbourg, France – 330ml bottle

\$6

Last call for Happy Hour food and drinks is at 4:45pm.
We kindly ask that guests seated for Happy Hour vacate their tables no later than 5:30pm unless joining us for a full dinner service following Happy Hour.
Happy Hour menu items are for dine in only.

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SPRING 2025

2025.06.14