

19 DEEP

PUBLIC HOUSE

happy hour 2-5

smaller

hummus & marinated olives

pumpkin seed crumble, preserved lemon,
confit garlic oil, crostini 12

island farmhouse chicken wings

salt + pepper, veggies 18
*your choice of house ranch, buffalo, or
vietnamese nuoc cham*

dungeness crab cake

celeriac remoulade, old hardy bay spice 23

oyster mushroom "calamari"

curry aioli, red onions + jalapeno 18

albacore tuna tataki

ginger scallion, ponzu emulsion, wakame
salad 22

bigger

"the" burger

hertel's bacon & caramelized onion jam,
smoked cheddar, fancy sauce, potato bun,
usual suspects, fries or green salad 25
(+patty 7 +mushrooms 5)

19 deep fish sandwich

house made panko breaded cod mousseline,
tartar sauce, slaw, dill pickle, potato bun,
fries or green salad 23

sub gluten free bun 3

19 deep green salad

shamrock farms greens, carrot, beets,
house made ranch, toasted seeds 19
(+steelhead 11 + roasted chicken 9)

happy hour specials

farmhouse wings OR oyster mushroom
"calamari" + a pint 22

"the" burger + a pint 29

 vegetarian  gluten free

DRINKS

happy hour on tap (20oz) 7

arcus pilsner driftwood

fat tug ipa driftwood

rotating tap devil's bath

wingman pale ale ace brewery

kittyhawk cream ale ace brewing

rotating tap white sails

circle route hazy pale ale white sails

pitcher of beer 20

daily specials

thursday - wine

\$2 off glasses - \$5 off bottles

friday - shaft

baileys, khalua, vodka, cold brew 10

saturday - \$6 well highballs

sunday - "the caeser"

kafir lime vodka, clamato, house spice
mix, snacks 12

monday - margarita

lime juice, tequila, triple sec, simple
syrup 12

wine by the glass

Joie Noble Blend 2025

13/16/50 Naramata Bench, BC

Unsworth Pinot Gris 2025

14/18/55 Cowichan Valley, BC

Nichol "Village" Cabernet Franc 2022

12/19/59 Naramata Bench, BC

Pentage "Hiatus" Red Blend 2020

12/18/55 Skaha Bench, BC

Pentage Rosé 2024

11/15/45 Skaha Bluffs, BC