

# Charcoal and Woodz

CLOVERDALE DINING

## Starters

- PORK AND VEAL MEAT BALLS**  
Baked with meat sauce and feta cheese served w/ garlic bread **11.95**
- PRAWN TEMPURA**  
P&D black tiger prawns in a light crispy batter served w/ ginger citrus soy **10.95**
- VEGGIE TEMPURA**  
Broccolini, carrot and asparagus in a light crispy batter served w/ ginger citrus soy **7.95**
- SHORT RIBS TACOS**  
Spiced chipotle aioli, roasted red peppers, caramelized onions, fresh lime on a soft taco shell **13.95**
- TENDERLOIN STEAK BITES**  
Marinated bites of tenderloin served w/ horseradish aioli and golden mustard dip **13.95**
- CHILLI CHICKEN**  
Chinese style battered fried chicken tossed, w/ bell peppers, onions, in a spicy Manchurian sauce **11.95**  
Saffron Rice 3

## House Specialty Dips

- SHOLAY (CHICK PEAS)**  
Our take on an East Indian classic. Served with Pita Bread **6.50**  
Chicken 4 Prawns 6 Saffron Rice 3
- HUMMUS**  
House blend of fresh garlic, chickpeas, citrus juice, tahinni and serve with pita bread **6.50**
- TZATZIKI**  
Fresh Dill, fresh garlic, cucumber and yogurt all blended together and served with pita bread **6.50**

*Pita Bread 2*

*Garlic Toast 2*

## Salads

- CHARCOAL AND WOODZ SALAD**  
Tenderloin steak, mixed greens, avocado, tomatoes, hard boiled eggs, feta cheese, w/ apple cider vinaigrette **16**
- GREEK SALAD**  
Tomatoes, cucumbers, bell peppers, red onions, olives, feta, Greek house dressing. **13**
- CAESAR SALAD**  
Crisp romaine hearts, house made caesar dressing, parmesan cheese shavings. **10**
- QUINOA, BEET & ARUGULA SALAD**  
Apples, quinoa, beets, arugula w/ apple cider vinaigrette **13**
- CALIFORNIA GREEN SALAD**  
Organic baby greens, roma tomatoes, cucumbers, cashews, walnuts, sun-dried raisins, feta, apple cider vinaigrette **14**

*Smoked Chicken 4 Baby Shrimp 5 Black Tiger Prawns 6 Salmon 8*

## Pasta & Bowls

- SMOKED CHICKEN PENNE**  
Spinach, wild mushrooms, cream sauce, topped with parmesan cheese shavings and garlic toast **17**
- THAI CHICKEN BOWL**  
Bell peppers, red onions, baby corn, snow peas served w/ saffron rice in a red thai coconut curry broth **19**
- SPAGHETTI BOLOGNESE**  
Served with our house made meat sauce and parmesan cheese and garlic toast **13**  
Add Meatballs 4
- CHICKEN VINDALOO**  
Vindaloo gravy in coconut & aromatic south asian spices **17**  
Substitute Prawns 20
- SZECHUAN PRAWNS PENNE**  
Stir fried vegetables and prawns all tossed in creamy Szechuan sauce w/ garlic bread **19**
- MUSHROOM RAVIOLI**  
Portobello stuffed ravioli tossed in butter cream parmesan sauce, served w/ garlic toast **19**

## Entrees

*All steaks served with maitre d' butter, garlic mashed potatoes, and seasonal vegetables*

- 6 OZ PEPPER SIRLOIN 19**
- 10 OZ NEW YORK STEAK 31**
- 12 OZ HOUSE SMOKED RIBEYE STEAK 32**

*Add: Garlic Tiger Prawns 6 Button Mushrooms 4  
Peppercorn 3  
Oscar Prawns 8*

- SHORT RIBS**  
Braised Short ribs slowly cooked in oven with rich cabernet red wine to perfection, served with rich demi glace, vegetables and a choice of risotto or mash **25**
- LAMB OSSO BUCCO**  
Braised Lamb Shank in an italian jus. Served with sautéed vegetables and a choice of risotto or mash **23**
- CITRUS SOY GLAZED SALMON**  
Atlantic Salmon topped with citrus salsa, seasonal veggies and saffron rice **22**
- BOURBON BBQ BABY BACK RIBS HOUSE SMOKED**  
In house smoked w/ seasonal vegetables and mash **19**
- BLACKENED HADDOCK**  
Blackened w/ house blend cajun seasoning and topped w/ candied maple bourbon butter served with veggies and saffron rice **22**
- CHARBROILED CHICKEN SOULVAKI**  
Grilled skewer with a basil oregano marinade. Served with Greek salad and saffron rice **18**

- CHICKEN PARMESAN**  
Coated in house made panko bread, with tomato sauce, mozzarella & edam cheese. Served with spaghetti and meat sauce **18**

- CHARCOAL AND WOODZ BURGER**  
7oz Angus beef patty made inhouse w/ cheddar cheese, mushroom, bacon & onion ring **15**

## Pizza

*All our pizzas are made with five cheese, own special tomato sauce and daily made homemade crust.*

*Thin crust available in medium only*

	Sml	Mdm	Lg
CHEESE PIZZA	13	16	19
MEAT LOVERS Pepperoni, salami, cappicolli, bacon, ham	17	21	25
CHARCOAL'S MASTERPIECE Pepperoni, bacon, cappicolli, onions, mushrooms, green peppers	18	22	26
CHARCOAL'S SPECIAL Ham, pepperoni, shrimp, mushrooms, onions, black olives	18	22	26
CHARCOAL'S ALL DRESSED Pepperoni, salami, mushrooms, green peppers, double cheese	18	22	26
HAWAIIAN Ham & pineapple	16	20	23
MARGHERITA Basil chiffonade, bocconcini & fresh tomatoes	16	20	23
VEGETARIAN Tomatoes, mushrooms, red onions, green peppers and black olives	16	20	23
1 TOPPING	15	19	19
2 TOPPING	17	19	23
3 TOPPING	18	20	24
ADDITIONAL TOPPINGS	2	3	4

*Add a salad to any entree: Caesar 4 Greek 4 Green 5*

## Cocktails

CAESAR 6	RASPBERRY TWIST Raspberry vodka, lime, soda 7
MARGARITA 6	VANILLA COLA Vanilla Vodka, coke, lime 7
ALIZA BLISS Alize, Vodka, cranberry, pineapple 7	SOUR APPLE TWIST Green apple vodka, lime, soda 7
CHINA DOLL Soho, cranberry, white grape juice 7	LEMON MERINGUE PIE Vanilla Vodka, limencello, pineapple 7
HYPNOTIQ BREEZ Hypnotiq, malibu, pineapple 7	SANGRIA Wine, port, brandy Gls 10 1/2 pitcher 22 pitcher 28

## Martini

PERFECT VODKA OR GIN 7	VANILLA SKY Vanilla vodka, brandy 7
GRAN COSMOPOLITAN Vodka, gran marnier, cranberry 7	DIRTY BIRDY Gin or vodka, olive juice 7
LEMON DROP Vodka, limencello 7	CAESARTINI Vodka, clamato, celery salted rim 7
KEY LIME PIE Vanilla infused vodka, lime juice 7	FUNKY MONKEY Vodka, creme de cacao, banana liqueur 7
BURNT BLACK Vodka or gin, scotch 7	MALIBU BEACH Vodka, malibu, pineapple 7
HONEY BEE Vodka, peach schnapps, pineapple juice 7	SOUTH BEACH Raspberry infused vodka, cranberry, lime 7

## Specialty Coffee

SPANISH COFFEE Brandy, kahlua 7	B52 Grand marnier, kahlua, baileys 7
MONTE CRISTO Kahlua, grand marnier 7	CAESAR'S COFFEE Tia maria, creme de cacao, banana liqueur 7

## Scotches

*Gaelic for "water of life"  
Light bodied to peaty*

GLENFIDDICH 12 8/12	OBAN 14YR 14/24
MACALLAN GOLD 9/14	GLENDRONACH 12YR 10/16
GLENLIVET 12 8/12	DALMORE 15YR 14/24
JOHNNY RED 7/10	CRAGGANMORE 12YR 8/12
JAMESON 7/10	BLUE LABEL 25/38
BUSHMILL 10 8/12	BLACK LABEL 8/12
ABERFELDY 12YR 8/12	HIGHLANDPARK 12YR 10/16
GLENMORANGIE 10YR 10/16	BOWMORE 12YR 8/12
MACALLAN AMBER 13/22	LAGAVULIN 16YR 16/26

## Bourbons & Canadians

BULLEIT BOURBON 7.5/10.5	JACK DANIELS 7/10
COLLINGWOOD 7/10	WISER'S 18 10/16
MAKERS MARK 8/12	WILD TURKEY 101 7/10
CROWN ROYAL XO 10/16	KNOB CREEK 8/12

## White Wine

	6 oz	9 oz	Btl
CHABERTON WHITE 42% Madeleine Angevine 28% Pinot Blanc 17% Chardonnay	6	9	.
CHARDONNAY Lindemans, Australia	9	12	34
PINOT GRIGIO Gabbiano, Italy	9	12	34
RIESLING Gray Monk, BC	10	13	38
GEWURZTRAMINER See Ya Later Ranch, BC	10	13	38
SAUVIGNON BLANC Oyster Bay, New Zealand	11	15	43
PINOT GRIS - RESERVE Mission Hill, BC	12	16	46
SAUVIGNON BLANC Cloudy Bay, NZ			55

## Red Wine

	6 oz	9 oz	Btl
CHABERTON RED 35% Merlot 29% Chancellor 15% Cab. Franc	6	9	.
MERLOT Cono Sur, Chile	8	11	30
CABERNET SAUVIGNON Nenderburg, S Africa	9	12	34
MALBEC Trapiche, ARG	9	12	34
GRENACHE SHIRAZ Rosemont, AU	9	12	34
SHIRAZ 19 Crimes, AU	12	16	46
PINOT NOIR Ceder Creek, BC	12	16	46
CHIANTI Gabbiano, Italy			35
CABERNET SAUVIGNON Jlohr, California			47
MERLOT Quails Gate, BC			55

## Desserts

CREME BRÛLÉE Custard base topped with contrasting hard caramel 8	CHOCOLATE CHIP COOKIE Chocolate chip cookie served w/ vanilla gelato ice creme 8
BLUEBERRY CHEESECAKE NY cheesecake w/ blueberry coulis 7.5	PURE CHOCOLATE SENSATION Layers of rich chocolate cake 8.5
TIRAMISU Mascarpone cheese, 7.5	