

# DINNER

## The Four Points Pretzel

**HAM & CHEESE** 12  
Smoked ham, Fontina cheese, Dijon mustard

**MUSHROOM & HERB GOAT CHEESE** 13  
Parmesan cheese, olive Oil

**ANCHO LIME & CHORIZO** 14  
Monterrey Jack cheese, corn, cilantro, jalapenos, salsa, guacamole

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## Snacks

**HUMMUS** 11  
Pita bread, cucumber, celery

**CLASSIC WINGS** 15  
Buffalo sauce, blue cheese

**THAI CHILI WINGS** 15  
Thai chili sauce

**BUFFALO CAULIFLOWER** 12  
Char roasted, blue cheese dip

**BBQ PULLED PORK SLIDERS** 14  
Coleslaw, pickle, mini brioche

**STOUT BEEF CHILI** 14  
Sharp cheddar, sour cream, jalapeño corn bread

**KETTLE CHIPS** 8  
Onion ranch dip

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## Sandwiches

Choice of sea salt potato fries or side green salad

**THE FOUR POINTS CLASSIC BURGER** 17  
Angus chuck beef, sharp cheddar, lettuce, tomatoes, onions, brioche roll

**CRISPY FRIED CHICKEN** 16  
Lettuce, tomato, spicy mayo, brioche roll

**CUBANO** 15  
Shaved ham, pulled pork, gruyere cheese, Dijon mustard, pickle

**FRENCH DIP** 16  
Pulled braised short ribs, caramelized onions, provolone cheese, horseradish cream, sourdough, au jus

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## Soup

**NEW ENGLAND CLAM CHOWDER** 11  
Parsley and grilled bread

## The Big Bite

**CHARGRILLED 12 OZ. NEW YORK STRIP STEAK** 32  
Sea salted potato fries and wedge salad with bacon, grape tomatoes, choice of blue cheese dressing or lemon vinaigrette

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## The Daily

**MONDAY** 19  
Butter chicken, jasmine rice, naan bread

**TUESDAY** 19  
Beer battered fish & Chips, malt vinegar, tartar sauce

**WEDNESDAY** 16  
Pulled pork taco, cabbage, chipotle aioli, pickled onions, tomato salsa, black beans and rice

**THURSDAY** 25  
Braised short ribs, sour cream, Chive mashed potatoes, roasted vegetables

**FRIDAY** 21  
Grilled Salmon, sea salted potato fries, wedge salad, choice of lemon vinaigrette or blue cheese dressing

**SATURDAY** 16  
Pulled chicken tacos, cabbage, chipotle aioli, pickled onions, tomato salsa, black beans and rice

**SUNDAY** 22  
Braised short ribs, pappardelle, veal jus

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## Big Bowls

+ grilled chicken 6 + salmon fillet 7

**CAESAR SALAD** 13  
Hearts of romaine lettuce, croutons, Parmesan cheese, Caesar dressing

**ROASTED BEET AND PEAR SALAD** 14  
Arugula, Spinach, almonds, goat cheese, warm bacon, balsamic vinaigrette

**BLACKBEAN GRAIN BOWL** 17  
Quinoa and brown rice, carrots, squash, Monterey Jack cheese, fried egg, avocado, cilantro, tomato salsa

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## Desserts

**RUSTIC APPLE TART** 9  
Vanilla ice cream, caramel sauce

**WARM ROCKSLIDE PECAN BROWNIE** 9  
Vanilla ice cream, chocolate sauce, whipped cream, toasted pecans

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

# DRINKS

## White Wine

6oz / 9oz / btl

<b>PELLER ESTATES SAUVIGNON BLANC</b> Okanagan, BC	8 / 12 / 32
<b>FOLONARI PINO GRIGIO PINOT GRIGIO</b> Veneto, Italy	11 / 15 / 45
<b>BURROWING OWL CHARDONNAY</b> Okanagan, BC	16 / 23 / 65
<b>OYSTER BAY SAUVIGNON BLANC</b> Marlborough, New Zealand	10 / 14 / 45
<b>LOUIS LATOUR CHARDONNAY</b> Rhone, France	13 / 18 / 60

## Red Wine

6oz / 9oz / btl

<b>PELLER ESTATES CAB MERLOT</b> Okanagan, BC	8 / 12 / 32
<b>ALAMOS MALBEC</b> Mendoza, Argentina	11 / 14 / 45
<b>WOODBIDGE CABERNET SAUVIGNON</b> California, USA	11 / 14 / 45
<b>NK'MIP MERLOT</b> Okanagan, BC	13 / 19 / 55
<b>LA FIOLE</b> Rhone, France	13 / 19 / 60

## Cocktails (2oz)

<b>OLD FASHIONED</b> Bourbon, dash of Angostura bitters, cherry, sugar and ice, orange	11
<b>METROPOLITAN</b> Grey Goose Vodka, Chambord, Cointreau, Cranberry Juice	10
<b>CLASSIC CAESAR</b> Clamato, Worcestershire, tabasco, salted rim and garnished with Bean or Olive	9
<b>BOULEVARDIER</b> Rye, Campari, sweet vermouth	11

## Non-Alcoholic

<b>SODAS</b> Pepsi, Diet Pepsi, Mug Root beer, 7-up, Ginger ale, Soda, Tonic, Dr Pepper, Brisk Ice Tea	4
<b>COFFEE</b> Rainforest Alliance, regular or decaf	4
<b>TEA</b> Bigelow, Chamomile, Green tea, Lemon, Cran apple, English breakfast, Earl grey, English tea time, Salted caramel	4
<b>HOT CHOCOLATE</b>	4
<b>NON ALCOHOLIC BEER – O'Doul's</b>	5

Provincial law prohibits the consumption of alcohol by persons under the age of 19. Taxes not included in the menu price

## Craft Beer, Locally Sourced, Always on Tap



### FAT TUG IPA 20oz 7

DRIFTWOOD BREWERY  
Victoria BC

Distinct and local, at Driftwood Brewery, we aspire to create a unique profile in every beer we make. From the moment we sold our first keg, we've upheld a commitment to never cut corners on quality, character or style.

### DARK MATTER 20oz 7

HOYNE BREWING CO.  
Victoria BC

Since opening the doors in December 2011, Hoyme Brewing Company has striven to brew the finest craft beer with uncompromising quality and consistency batch after batch. A master in his craft since 1989, Sean Hoyme continues to brew beer that is interesting, flavourful, and enjoyable at every level.

### Local & Craft Favorites 16oz / 20oz

HOYNE PILSNER	6 / 8
PHILLIPS BLUEBUCK	6 / 8

### Domestic & Imports

1897 AMBER ALE	6 / 8
MICHELOB ULTRA	6 / 7
STELLA ARTOIS	6 / 8
STRONGBOW	6 / 8
ALEXANDER KEITHS	6 / 8
SHOCK TOP	6 / 7
MOOSEHEAD LAGER	6 / 8
BUDWEISER	6 / 7
LUCKY	6 / 7
STANLEY PARK WINDSTORM	6 / 8

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