



THE PINK BICYCLE

Gourmet Burger Joint

Everything is handmade with care using quality meats, cheeses and produce all of which are sourced as close to home as seasonally possible.

Burgers

All our burgers are homemade original recipes topped with fresh lettuce, tomato & red onion on a toasted *Bond Bonds Bakery* sesame bun or an *Origin Bakery* gluten-free bun (\$1 extra).

Served with your choice: Fries, House Salad or Daily Soup

Or Substitute Side: Truffle Fries \$1, Onion Rings or Caesar Salad \$2, Poutine, Pear Spinach or Beet Arugula Salad \$3

Pink Bike Cheese Burger 12

Vancouver Island naturally raised Hereford beef from *SpringFord Farm* seasoned to perfection and topped with smoked cheddar & pink bike sauce. A classic at its finest.

Blue Flame Beef Burger 13

Springford Farm's Hereford Beef spiced up with spicy hot chili mayo and topped with rich blue cheese.

Seared Ahi Tuna Burger 15

Toasted sesame seed crusted Ahi Tuna seared rare, topped with a ginger sesame slaw and wasabi mayo.

Black Bean Veggie Burger 11

Spicy black bean and cornmeal patty with smoked cheddar, roasted jalapeño mayo and topped with a fresh fruit salsa.

Blue Cheese Lamb Burger 15

Local organic lamb infused with savory rosemary apricot pesto and topped with rich blue cheese & zesty lime mayo.

BBQ Island Bison Burger 15

Organically raised Vancouver Island bison with melted smoked cheddar and Pink Bike Barbeque sauce.

Herbed Chicken Burger 13

Herbes de Provence seasoned Cowichan Valley chicken breast topped with sautéed leeks & *Little Qualicum* Gruyere & grainy mustard mayo.

Moroccan Veggie Burger 11

Moroccan spiced garbanzo bean patty infused with dates topped with red peppers and Mintro sauce.

Local Swine Burger 13

Stillmeadow Farm Berkshire pork bursting with flavors of teriyaki, green onion and ginger. Topped with grilled pineapple & *Little Qualicum* Gruyere.

Metchosin Mutton 13

Parry Bay Sheep Farm's naturally raised mutton lightly seasoned and topped with *Little Qualicum* Gruyere & mint mayo. If you like lamb you will love mutton!

Pacific Halibut Burger 15

Dill & cracked pepper seasoned halibut filet, grilled and topped with a lemon dill mayo.

Portabella Burger 11

Portabella Mushroom steeped in basil balsamic topped with Tamari almond crusted goat cheese & grainy mustard mayo.

Add to any burger:

~Smoked Bacon ~Fried Egg ~Cheddar ~Gruyere ~Herbed Goat Cheese ~Almond Goat Cheese ~Blue Cheese ~Cheese Curds \$2
~Garlic Mushrooms ~Caramelized Onions ~Crispy Shallots ~Sautéed Leeks ~Grilled Pineapple ~Caramelized Pears
~Fresh Fruit Salsa ~Banana Peppers ~Roasted Jalapeños ~Olive Tapenade ~Beets \$1

Salads & Soup

House Salad 8

Fresh mix of organic West Coast greens in a fig-balsamic vinaigrette topped with red peppers, shaved Parmesan & candied pecans.

Roasted Garlic Caesar 9

Crisp romaine, herbed croutons and freshly shaved Parmesan with house made roasted garlic Caesar dressing.

Beet Arugula Salad 10

Locally farmed sweet beets & organic arugula in a tarragon-shallot vinaigrette dressing. Topped with herbed goat cheese.

Pear & Spinach Salad 10

Crumbled blue cheese, caramelized pears, red peppers and candied pecans on a bed of organic spinach with a creamy blue cheese dressing.

Soup du Jour

Made from homemade stock and fresh locally farmed produce.

Cup/Bowl **4/7**

Add to any salad

Smoked Bacon **2**
Herbed Chicken Breast **5**
Seared Ahi Tuna **7**
Grilled Halibut **7**

Extras

Pink Bike Poutine 10

Kennebec fries with *Natural Pastures* Cheese Curds in a savory rosemary gravy, topped with crispy shallots & fresh green onions.

Add Smoked Bacon 2

Mac N' Cheese Sticks 6

Panko crusted smoked cheddar & macaroni with your choice of dip

Onion Rings 7

Sweet Red Onions in a crispy Blue Buck beer batter.

Hand-cut Kennebec Fries 4/6

Small/Large

Truffle Fries 5/7

Small/Large

Add Rosemary Gravy 2

Add Mushroom Gravy (vegan/gluten free)

Add Side Dips .50

Pink Bike Sauce
Spicy Chili Ketchup
Malt Vinegar Mayo
Roasted Garlic Mayo
Zesty Lime Mayo
Roasted Jalapeno Mayo
Lemon Dill Mayo
Grainy Mustard Mayo
Mintro Sauce
Wasabi Mayo
Spicy Chili Mayo
Blue Cheese Dip
Mint Mayo

We apologize for the inconvenience if we are out of your favorite burger. We source our ingredients from small local farms that are sometimes seasonally limited in their products. We believe these fresh local products are worth the wait. Please note we are happy to provide vegan options and work around any food allergies.