

SIX MILE

PUB & EATERY

Est. 1855

SUSTAINABLE ● LOCAL ● COMMUNITY

We Strive... to do well & to do good

We embrace **sustainable** business practices and work with like-minded **local** producers to do our part for the **community** and for Mother Nature.

REAL FOOD, FROM SCRATCH

Our delicious food is made from scratch the hard way, but the right way—by passionate, professional chefs and their apprentices.

There are **no microwaves** in our kitchen.

What we provide is what food is meant to be—pure, honest and full of goodness, created with ingredients that are sourced as close to home and as close to Mother Nature, as is possible and practical.

ENTHUSIASTIC HOSPITALITY

Gratuities are always voluntary at the Six Mile Pub + Eatery. We do not impose automatic gratuity on any group size or for any orders. Instead we believe in working hard to provide a high level of sincere, enthusiastic hospitality, to earn your continued support and generous tip.



Large parties are always welcome and will NEVER be subjected to automatic gratuity. Reservations recommended for groups of 15 or more. Your reservation will allow us to staff appropriately to provide you with our usual full, attentive and timely service.

Perfect Starters

FALAFAL BITES 16.5

- chickpeas • tahini sauce • pickled vegetables • arugula

Pickled Vegetables: *Riverside Culinary Kitchen*



LOBSTER + SHRIMP QUESADILLA 17

- lobster meat • shrimp • monterey jack cheese
- cream cheese • old white cheddar • red peppers
- white onions • jalapeño chutney • rainbow salad

Lobster Meat: *Ocean Wise*



HUMBOLDT CALAMARI STRIPS 20.5

- hand-jigged squid • red onions • lemon wheels
- banana peppers • moroccan aioli

Wild Humboldt Squid: *Ocean Wise, Pacific Coast*



SALMON + COD CAKES 19

- wild cod • smoked salmon • yukon gold potato
- jalapeño chutney • rainbow salad

Wild Cod: *Ocean Wise*



BOURBON + BEER PEROGIES 16.5

- bourbon cream sauce • sorghum malt beer • potato
- old white cheddar • green onions • kale • chili oil
- sixnature leek + cabbage sauerkraut

Sauerkraut: *Riverside Culinary Kitchen*



WICKED WINGS + FRIES 19

- ¾ lb whole wings • ranch dip

Choice of flavours: salt + pepper;

- spicy honey buffalo sauce; lemongrass honey garlic;
- korean garlic sauce; lemon pepper

Chicken Wings: *Rosstown, Vancouver, BC*



CAULIFLOWER BITES 16.5

- sixnature korean garlic sauce
- sesame seeds • green onions

Cauliflower: *Vancouver Island, BC, in season*



Fries & Yammers



POUTINE SKILLET 17.5

- fresh cut fries • 30-hour beef-bone gravy
- cheese curds • green onions

Cheese Curds: *Armstrong, BC*



TRUFFLE FRIES 16.5

- black truffle • parmesan • truffle mayonnaise • parsley



GARLIC FRIES

garlic aioli

14



CUT FRIES

ketchup

11



YAM FRIES

harissa mayonnaise

15



ADD +

Chopped House-made Pork Belly Bacon 4.5 | Fried Egg 3
Banger Sausage 6.5 | Beef-Bone Gravy 4

Handcrafted Soups

Ever changing to take advantage of the freshest ingredients available. Your server will be delighted to share the chef's current creation.

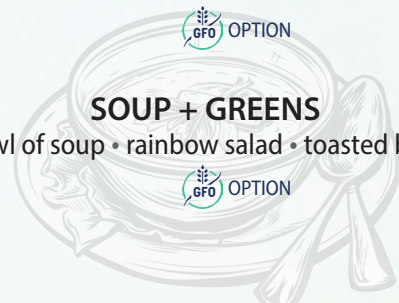
SOUP + BREAD

- cup / bowl of chef's current soup creation
- toasted bread



SOUP + GREENS

- bowl of soup • rainbow salad • toasted bread



Salads & Bowls

SALAD TOPPERS +

- Garlic Toast 4
- Cheese Toast 6
- Banger Sausage 6.5
- Grilled Chicken Breast 11
- Pan Seared Salmon 12.5

BURMESE CURRY NOODLE BOWL 17

- khao suey soup • soba noodle • tofu • carrot
- broccoli • wild mushroom • edamame
- bean sprouts • fried garlic

Broccoli: *Lower Mainland in Season*



CHICKEN KARAAGE BOWL 21.5

- basmati rice • kidney bean stew • rainbow salad
- pico de gallo • charred onion dressing

Chicken: *Lower Mainland, BC*



HERITAGE BEETROOT SALAD 12 / 17

- pickled heritage beetroot • arugula • feta
- parsnip crisps • charred onion dressing

Beetroot: *Vancouver Island in season*



PEACHY KEEN SALAD 13 / 19

- artisan greens • smoked peaches • quinoa
- edamame • pickled shitake mushroom
- sundried tomatoes • beet crisps
- charred onion dressing

Shitake Mushroom: *Port Coquitlam, BC*



THAI CHICKEN SALAD 25

- lemongrass + honey garlic fried chicken
- rice noodles • cilantro • artisan greens
- thai vinaigrette • sesame seeds • bean sprouts

Chicken: *Lower Mainland, BC*



GREAT FOOD THAT IS GLUTEN FREE



VEGETARIAN



VEGAN



GLUTEN FREE OPTION AVAILABLE



OCEAN WISE

Prices do not include applicable taxes. Ingredients may be substituted because of supply chain disruptions.

Pasta

SPAGHETTI VEGANESE 20

- soya crumb • wild mushroom • tomato
 - vegan red wine • vegan cheddar cheese
- Soya Crumb: *Surrey, BC*



WILD MUSHROOM GNOCCHI 22

- fried wild mushrooms • arugula
- white sauce • parmesan



Wild Mushrooms: *Lower Mainland, BC*

CRAFT MACARONI + CHEESE 20

- fresh macaroni • old white cheddar sauce
- swiss cheese • cheese curd • parmesan crust

Macaroni Pasta: *Riverside Culinary Kitchen*



ROASTED ARTICHOKE + MUSHROOM LASAGNE 21.5



- artichoke hearts • portobello mushrooms
- arugula • mozzarella • sixnature tomato sauce

Lasagne Pasta: *Handmade in our Riverside Culinary Kitchen*

ADD +

Grilled Chicken Breast 11

Garlic Toast 4 | Cheese Toast 6

Pub Fare

BANGERS + MASH 22.5

- artisan pork sausages • butter
- mashed potato • green peas
- 30-hour beef bone gravy
- smoked bourbon onion

Pork: *Chilliwack, BC*



STUFFED YORKSHIRE PUDDING 21

- mutton • beef
- 30-hr beef bone gravy
- mashed potato • side salad

Mutton: *Parry Bay Sheep Farm, Metchosin, BC*

63-ACRES ROAST BEEF DIP 26

- gruyere cheese • beef jus
- smoked bourbon onion
- cucumber pickles
- horseradish aioli • fries
- banh mi baguette

Beef: *63-Acres, BC*

PUBLICAN BREAKFAST 22

- 2 eggs • artisan pork sausage
- avocado toast • potato rosti
- rainbow salad • feta

Eggs: *Rabbit River Farm, Lower Mainland*



SHEPHERD'S PIE 23

- beef • mutton • rich gravy
- vegetables • cheese curds
- yukon gold mashed potato

Mutton: *Parry Bay Farm, Metchosin, BC*



WILD COD & CHIPS 22

- 1pc cod • fresh cut fries
- coleslaw • tartar sauce

Wild Cod: *Ocean Wise*

ADD + 1 Piece of Cod 7



Hands-on Lunches

UPGRADE

+

Lobster Bisque 3.5 | Feature Soup 1.5 | Garlic Fries 3 | Truffle Fries 3.5 | Yam Fries 3.5 | Poutine 5

SERVED WITH SIDE OF HAND-CUT FRIES / SALAD

FRENCH ROOSTER BURGER 27

- brie cheese • sous vide bacon wrapped chicken roulade
- apple chutney • charcoal mayonnaise • lettuce

Chicken: *Lower Mainland, BC*



CURRY CHICKEN WRAP 23

- egg-coated tortilla • harissa mayonnaise
- onion • peppers • cilantro • mint mayo dip

Chicken: *Lower Mainland, BC*

MEDITERRANEAN WRAP 19

- hummus • pickled onion • peppers • banana peppers
- iceberg lettuce • olives • feta

Pickled Onion: *Riverside Culinary Kitchen*



SIXNATURE BLT 19.5

- house-made pork belly bacon
- double-toasted multigrain bread • roasted garlic aioli

Pork Belly: *Chilliwack, BC*

THE RINGER BURGER 29

- house-made pork belly bacon • barbecue sauce
- sixnature battered onion rings • beer cheese

Pork Belly: *Chilliwack, BC*



CHICKPEA CHA-CHA 24

- falafel patties • hummus • arugula • banana peppers
- pickled onion • mint mayonnaise • toasted banh-mi bread

Banh-Mi Bread: *Island City Bakery, Richmond, BC*



ANGRY BIRD BURGER 26

- crumb fried chicken thigh meat • charcoal mayonnaise
- spicy honey buffalo sauce • pink onion

Chicken: *Lower Mainland, BC*



SMASHED CHIMICHURRI BEEF BURGER 25.5

- raw cheddar • chimichurri sauce • charcoal mayo

Beef: *Meadow Valley, BC*



KIMCHI KICK BEEF BURGER 23

- house-made kimchi • gochujang mayo

Kimchi: *Six Mile Riverside Culinary Kitchen*



MEXICAN COWBOY BURGER 25.5

- beef patty • avocado salsa • jalapenos
- corn tortilla • tomato chilli

Beef: *Meadow Valley, BC*



HALLOUMI CHEESE BURGER 29

- lightly fried halloumi cheese • crispy onion
- sweet & spicy pepper jam • garlic mayo • pink onion

Halloumi Cheese: *Port Coquitlam, BC*



BATTERED COD BURGER 27

- pickled raw papaya + carrot slaw • green onion
- tartar sauce

Wild Cod: *Ocean Wise*



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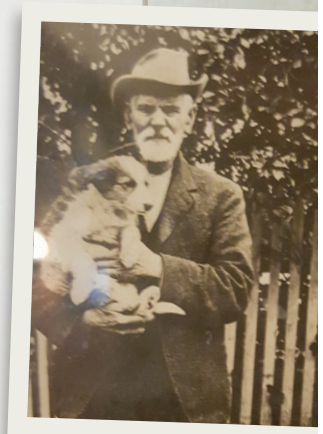
History of the Oldest Pub in British Columbia

WEARY TRAVELLERS HAVE STOPPED AT THE PUB FOR MORE THAN A CENTURY to rest and quench a thirst before going on their way. The Six Mile Story begins in 1848 with millwright John Fenton, who built a saw-mill on the site owned by the Hudson Bay Co. The first lumber sawn was used in a barn at the North Dairy Farm. It was also from here that the first export of lumber went to California.



The following year Fenton was lured to California by the tales of gold. Bill Parsons, formerly a London Bobby replaced Fenton and he built a bridge over Millstream which in the 1863 gold rush provided access to the Sooke and Leech River areas. He also completed a 40 by 60 ft. grist mill and operated it until the winter of 1854/55 when a flash flood damaged the mill beyond economical repair.

In 1855, Parsons bought 40 acres of land from the Hudson Bay company and built Parsons Bridge Hotel. The Parsons ran the rambling wooden hotel with its perimeter veranda for a number of years. This made official what is the oldest pub in B.C. still operating today.



The hotel became a handy port of call for British sailors who filled the ships' water barrels at the mouth of the Millstream. The tap room rang with laughter and shouts of British tars from Esquimalt naval base established in 1864; there is talk it used to be the headquarters for rum-running at a later date. The Six Mile was the hub of the small community and was used as a postal address by those close by when the stage coaches began to run in the 1880's. Roadhouses, as they were called and hence the name Six Mile House, were dropping off points for the mail and often also rest stops for postal workers who had to make the multi-day trips up the island.

About the turn of the century there was a fire at the Six Mile House and the present square two story section was built as an addition to the original structure. No one knows how many times the "House" has changed hands but one of the most colourful was surely Jim Price who owned it during the prohibition which darkened the halls of B.C.'s bars. Though officially closed, the hotel continued to be a meeting place for many locals, who met to talk politics and drink. During prohibition, bootlegging was a popular sport and Six Mile House was an arena. Price also had a scheme to raise trout in the Millstream, so he built a dam and stocked it. Three or four days of heavy rains washed his plans, his dam and his baby trouts all out to sea.



Before Six Mile House was reopened as a pub after prohibition in about 1924, there was a major fixing-up. The interior and exterior were both redone, down to a nice red carpet on the "ladies" side. Liquor laws at that time were very strict - they forbade food in bars, made sitting while drinking a firm rule, and made beer the pub's sole offering. The fact that neighbouring municipalities, including Victoria was still 'dry' contributed to good business for the Six Mile for many years. Plebiscites were held after prohibition but Esquimalt was the only area to bring back licensed establishments. Victoria stayed 'dry' until 1952. Jim Price retired from Six Mile House in 1931 and sold it to the founder of Silver Springs Brewery.



During the war, beer was rationed and waiters were Kings. They paid for the beer at the bar, then sold it at the tables with the best tippers. Pubs opened at staggered hours and went until the beer ran out. Competition for the foamy brew was stiff and waiters served the most lucrative tables. After the war, things boomed locally which might explain the next glut of buying and selling. Before 1950 the Six Mile changed hands five more times. During all this time the Six Mile continued to be a "neighbourhood" pub.

THE OLDEST PUB IN BC CONTINUES TRADITION AS A PIONEER OF COMMUNITY. In 2002, the oft traded property was purchased by the current owners. Today, the grand old lady has been restored to her former glory and continues her tradition as a pioneer, and the heart of this close-knit community. As the "Living Room" and the "Dining Room" of the community, the Six Mile Pub has her reputation firmly rooted in the quality of her products and warm hospitality. The grand Six Mile Pub has certainly played her part in the history of the west coast, and those who have watched over her the last century, feel she is set for at least another 100 years. Walk, bike, drive or paddle to the Six Mile Pub – she will delight you!

