



Come Hungry Ψ

CAFFEINATE AND CARBO-LOAD

Tofino Coffee Roasting Co.

112-605 Gibson St.

There's no room to sit down in this compact cafe, but the small square footage appropriately reflects the small-batch ethos of the roasting process. Besides, there's no shortage of picturesque spots nearby to enjoy your strong Americano and perfectly flaky twice-baked almond croissant. tofinocoffeeroasting.com

AFTERNOON DELIGHT

Shelter 601 Campbell St.

GO Campbell St. Open since 2046, Shelter has got their casual-fine experience down to a science at this point. The vibo is that of a laid-back island version of Cactus (Lib (no surprise that Richard Jaffray to a sallern investor), but the local focus of the menu gives it a delicious series of place: think EITs with house-emioded salmen, Marina Island fitteneck clams and fine-run salt-and-papper wings: a hether restruents.com

NICE TO MEAT YOU

Picnic Charcuterie

Pricinc Chalcuture In Industrial Way It's a carnivore's dream in Picnic's tiny storefront, where the display cases are packed to the brim with salamis, sausages and cured meats that are butchered and aged on-site. Stock up on thick slabs of the salamid cut become for termorrow's branchastic early the salamid cut become the transmitter of the salamid cut become the salamid there picniccharcuterie.com

STELLAR SANDWICH

RedCan Gourmet

rou industrial Way

"Artisain" and Thougie" aren't usually used
in the same sentence, but there's no other
way to describe the excellent sandwiches
RedCan whips up using fresh-baked
baguettes and smoked brisket. Cet yours to
go and bring it across the street to Toffino
Brewing Co.—I'll pair perfectly with your
tasting flight. redcangourmet.com

Kuma 101-120 4th St.

Pop in for happy hour at this mod take on Pop in for happy hour at this mod take on a Japanese izakya—though it's a struggle not to spoil your appetite for dinner here. Pair your Sapporo tallboy with the grilled chicken kursage rice balls, house ramen with braised pork belly and Bear tuns (local albacore with tamari-truffle vinaigrette spread onto crunchy crostin). kumatofino.com



Wolf in the Fog

150 dh M: In 2014, WSI was named Enfloute's best new resturant in Canada, and four years later chef Nicholas Natting is still at the top of his game. Each dish-from crispy potato-crusted oysters to a shilken-intuse deserved staid to the fall-off-the-fork hot smoked char-is a forager's dream, sodityling regional treasures and the seasonal harvest with sturning and the seasonal harvest with sturning flavour. The excellent cocktalls (see loved the cedar sour) are just a bonus. wolfinthelog.com

NIGHTY-NIGHTCAP

The nation of the Tofino Resort and Marina property this past summer—but it beasts Tofino? a revitalization of the Tofino Resort and Marina property this past summer—but it beasts Tofino's oldest liquor licence, so it's the only place in town open until 2 a.m. On tap at the horseshoeshaped bar, find options from West Coast craft brews (and sourdough-crust pizzas from the kitchen's wood-fired oven, should you somehow feel hungry again), tofinoresortandmarina.com















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