Tuesday, November 2 DINNER 4-9PM

Fish and Chips 1 piece ~20 2 piece ~28

crispy beer battered local lingcod, coleslaw, tartar, house cut fries

20oz Pints ~6.75 Wines by the glass 6oz ~10 9oz ~14.75

CHEF'S 3 COURSE DINNER

main course ~45 **3 course dinner** ~68

Starter

Fresh Shucked Oysters

3 local oysters, lemon, red wine mignonette

or

Organic Greens

local greens, apple, grapes, toasted seeds, Dijon-shallot vinaigrette

Main

Butter Poached Sablefish

local sablefish, confit potatoes with leeks, bok choi,
preserved lemon-coconut sauce and sumac potato chips

Dessert

Nanaimo Bar *(Gluten Free)*

house made butterscotch pudding

or

Bread Pudding

house made vanilla ice cream & caramel

Beers on tap Today

Laketown Lager ~5% Red Arrow, Duncan
Che Bello Pilsner ~5% Hoyne, Victoria
Cold Snap Kolsch ~5% Phillips, Victoria
Steam Punk Dark Ale ~4.5% Longwood Brewery, Nanaimo
Sea Dog Amber Ale~6% Vancouver Island Brewery, Victoria
Driftwood Pale Ale ~5% Driftwood, Esquimalt
Naughty Hildegard E.S.B ~6.5% Driftwood, Esquimalt
West Coast Trail I.P.A ~7% Vancouver Island Brewery, Victoria
The Big One I.P.A ~6% Longwood Brewery, Nanaimo

Bottles & Tins

Nightwatch Coffee Lager 473ml ~$9.5 **Guinness** 440ml~10.5
Dark Matter 650ml~14 **Hoyne Pilsner** 650ml~14 **Fat Tug IPA** 650ml ~14
Peroni Lager 330ml~9.5 **Breakthru***(GF)***Pilsner** 473ml~10.5 **Category 12**

Non Boozy Beers

Heineken '0'330ml ~8.5 **Iota Pale Ale** 355ml~7.75 **Phillips** 0.5%
Dry Side of the Moon I.P.A 473ml~9.5 **Brass Monkey** 0.4%

Cider

473ml Tins from the Sunshine Coast ~13
Brickers Framboise Raspberry & Apple 6.4% **Brickers Apple** 5.4%

Sparkling

	6oz / 9oz / BTL
Unsworth Charme de L'Île Cowichan Valley, Vancouver Island	14 /20.5 / 55

Whites

Blue Grouse *estate* Pinot Gris Cowichan Valley	14/20.5/55
Left Field Sauvignon Blanc Marlborough, N.Z	13/19/ 50
The Icon Rock Chardonnay Mendoza, Argentina	13/19/ 50
La Pierrelée Chablis Burgundy, France	85
Selbach Riesling Mosel, Germany	50
Joie Noble Blend Okanagan Valley	55
Burrowing Owl Sauvignon Blanc Okanagan Valley	70
J. de Villebois Sancerre Loire Valley, France	95

Rosé

	6oz / 9oz / BTL
Monte Creek Rosé Okanagan Valley, B.C	13/19/50

Reds

Marichel *estate* Syrah Okanagan Valley	13/19/50
Paul Mas Malbec Pays D'oc, France	13/19/50
Mt. Boucherie Cab Merlot Okanagan Valley	13/19/50
Blue Grouse *estate* Pinot Noir Cowichan Valley	65
Louis Latour Pinot Noir Burgundy, France	85
Burrowing Owl Merlot Okanagan Valley	70
Château Pey La Tour Supérieur Bordeaux, France	65
Les Sinards Châteauneuf-du-Pape Côte d'Azur, France	95

COCKTAILS

KAMILA on the ROCKS ~14 (2oz)

fresh lime & raw sugar muddled and shaken with *Brazilian* **Cachaça**

DELICATE LINENS ~15 (2oz)

Driftwood's **Parabola gin, St. Germain Liqueur,** cucumber, lemon juice, shaken

BEARFACE SOUR ~16 (2oz)

Bearface **Whisky,** lemon juice, egg whites, simple syrup, bitters, fresh orange

HARBOUR AIR ~15 (2.25oz)

equal parts: *Stillhead* **Rye whisky, Apérol, Amaro** & lemon juice, shaken

TOFINO MULE ~15 (2oz)

Tofino's ***Jalepeño vodka,*** cock n' bull ginger beer, fresh lime

COWICHAN BAY COSMO ~15 (2oz)

local ***Blackberry Vodka*, Cointreau,** fresh lime & orange, splash of cranberry

SEASIDE NEGRONI ~16 (3oz)

equal parts: *Sheringham's* Seaside **Gin, Campari, Cinzano,** fresh orange

MARGARITA GRANDE on the ROCKS ~17 (2oz)

Cazadores, Grand Marnier, fresh lime, egg whites, simple syrup, coarse salt

WEST COAST PICK ME UP ~16 (2oz)

Tofino's **Espresso Vodka, Kahlúa, Bailey's,** fresh brewed ***espresso***

NON BOOZY COCKTAILS ~8.75

TEMPERED SPRITZ

balsamic syrup, fresh thyme, sparkling water, grapefruit & lemon juice

LUFT BALLOON

cold mountainberry tea, lemon juice, vanilla simple syrup, egg whites, shaken

HIGH TEST TONIC

2 shots of fresh brewed espresso over craft tonic on the rocks, fresh lemon