



BRUNCH ~9AM – 3PM DAILY

HAPPY HOUR 3-5PM & 8-CLOSE ~ DINNER 4-9PM (10PM FRI/SAT)

FRIDAY, JANUARY 16

QUICHE ~15

MUSHROOMS, MOZZARELLA, ARUGULA, FRESH THYME

FRIED POTATOES & CARAMELIZED ONIONS

SUB: ORGANIC GREENS OR FRESH CUT FRUIT +\$2.5

CHEF'S CHOICE TRIPLE BENNY ~26 (À LA CARTE) YOU ORDER IT CHEF DECIDES.

ADD: ~FRIED POTATOES WITH ONIONS OR FRESH CUT FRUIT +6.5 ~ORGANIC GREENS +7.5

BRAISED LAMB SANDWICH ~20

PULLED LAMB BRAISED WITH TOMATOES, OLIVES, PEPPERS AND RED WINE

ON OUR HOUSE BAKED BREAD WITH ARUGULA, PARMESAN AND PAPRIKA AIOLI

HOUSE CUT FRIES OR CUP OF DAILY SOUP

SOUP: SPINACH & FENNEL CUP 8 ~ BOWL 12 **FRESH BAKED BREAD & BUTTER +1.75**

DESSERTS

PINEAPPLE RUM BREAD PUDDING HOUSE MADE VANILLA ICE CREAM ~12

ESPRESSO CRÈME BRÛLÉE ~13

DARK CHOCOLATE MOUSSE ~13 (GLUTEN-FREE)

BLACKBERRY COULIS, SHAVED WHITE CHOCOLATE

BEERS ON TAP TODAY

20oz PINTS ~ 9.5 10oz HALF PINT ~ 5.75

HELIOS GOLDEN LAGER ~6% HOYNE, VICTORIA

LAKETOWN LAGER ~5% RED ARROW, DUNCAN

ISLANDER LAGER ~5.0% V.I.B., VICTORIA

SCARAMOUCHE BOHEMIAN PILSNER ~5.2% BRASS MONKEY, VICTORIA

DRIFTWOOD PALE ALE ~5% DRIFTWOOD, ESQUIMALT

AMONG GIANTS I.P.A ~6.7% HOYNE, VICTORIA

REVERB I.P.A ~6.4% PHILLIPS, VICTORIA

BLACKSTONE PORTER ~6% DRIFTWOOD, ESQUIMALT

DEVIATION IRISH STOUT ~4.5% CATEGORY 12, SAANICHTON

BOTTLES & TINS

DARK MATTER 650ML ~14 **HOYNE PILSNER** 650ML ~14 **FAT TUG IPA** 650ML ~14

GUINNESS 440ML ~10.5 **PERONI LAGER** 330ML ~9.5

BREAKTHRU (GLUTEN FREE) **PILSNER** 473ML **CATEGORY 12** ~10.5

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%

BLOODY GOOD CAESARS

MADE WITH **CLAMATO**, WORCESTERSHIRE, TABASCO & A TOUCH OF HORSERADISH

CLASSIC VODKA, CELERY & AN OLIVE ~9

DILL PICKLE VODKA, PICKLE JUICE & A DILL PICKLE ~9

WHISKY & BACON *STILLHEAD* WHISKY & 4 QUARTER'S BACON ~ 11.5

JALAPEÑO *TOFINO* JALAPEÑO VODKA, HOUSE PICKLED JALEPEÑO ~10

BLUE CHEESE, BACON & GIN *BEEFEATER* GIN, LOCAL BACON, STILTON STUFFED OLIVE ~11.5

TEQUILA OYSTER *CAZADORES* BLANCO, FRESH SHUCKED OYSTER ~12

LOCAL CIDER ~13.5 (500ML)

NOMAD APPLE SEMI-DRY APPLE ~ 6.5%

SCENIC ROAD RAZZ SEMI-DRY RASPBERRY & APPLE ~ 6.7%

Sparkling
UNSWORTH CHARME DE L'ÎLE 14 / 20.5 / 55
COWICHAN VALLEY, VANCOUVER ISLAND

WHITES
BLUE GROUSE ESTATE PINOT GRIS 14 / 20.5 / 55
COWICHAN VALLEY
HOWLING BLUFF SAUVIGNON BLANC 13/19/ 50
OKANAGAN VALLEY
MT. BOUCHERIE CHARDONNAY 13/19/ 50
OKANAGAN VALLEY
UNSWORTH CHARDONNAY 65
COWICHAN VALLEY
SELBACH RIESLING 50
MOSEL, GERMANY
JOIE NOBLE BLEND 55
OKANAGAN VALLEY
J. DE VILLEBOIS SAUVIGNON BLANC 95
SANCERRE, FRANCE
LA PIERRELEE CHARDONNAY 85
CHABLIS, FRANCE

Rosé
QUAIL'S GATE ROSÉ 13 / 19 / 50
OKANAGAN VALLEY, B.C

REDS
MARICHEL ESTATE SYRAH 13 / 19 / 50
OKANAGAN VALLEY
INDOMÍTO MALBEC 14/20.5/55
MENDOZA, ARGENTINA
MT. BOUCHERIE CAB MERLOT 13/19/50
OKANAGAN VALLEY
CHÂTEAU PEY LA TOUR SUPÉRIEUR 65
BORDEAUX, FRANCE
LOUIS LATOUR PINOT NOIR 85
BURGUNDY, FRANCE
BLUE GROUSE ESTATE PINOT NOIR 65
COWICHAN VALLEY
BURROWING OWL MERLOT 65
OKANAGAN VALLEY
LES SINARDS GRENACHE-SYRAH 95
CHÂTEAUNEUF-DU-PAPE, FRANCE

COCKTAILS

KAMILA ON THE ROCKS ~14 (2oz)

FRESH LIME & RAW SUGAR MUDDLED & 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 ~16 (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