



DINNER ~4-9PM (10PM FRI & SAT)

BRUNCH 9AM-3PM HAPPY HOUR 3-5PM & 8PM-CLOSE ~DAILY

WEDNESDAY, MARCH 11

CHEF'S 3 COURSE DINNER

MAIN COURSE ~34 3 COURSE ~56

STARTER

LOCAL OYSTERS

3 FRESH SHUCKED OYSTERS, LEMON & MIGNONETTE

OR

ORGANIC GREENS

APPLES, RED GRAPES, STILTON CHEESE, ORANGE-CORIANDER VINAIGRETTE

MAIN

POULET BASQUAISE

**LOCAL CHICKEN BRAISED WITH RED WINE, TOMATOES, ONIONS, BELL PEPPERS,
FRESH HERBS, KALAMATA OLIVES, AND RED BELL PEPPERS
GRILLED ASPRAGUS & BUTTERMILK MASHED POTATOES**

**WINE PAIRING: PAUL MAS MALBEC OR QUAIL'S GATE PINOT GRIS
30 BOTTLE**

DESSERT

CHOCOLATE ESPRESSO POT DE CRÈME

OR

STRAWBERRY AND WHITE CHOCOLATE BREAD PUDDING

HOMEMADE LEMON ICE CREAM & CARAMEL SAUCE

BEERS ON TAP TODAY

20oz PINTS ~ 9.5 10oz HALF PINT ~ 5.75

CHE BELLO ITALIAN PILSNER ~5% HOYNE, VICTORIA

LAKETOWN LAGER ~5% RED ARROW, COWICHAN

COLD SNAP KOLSCH ~5% PHILLIPS, VICTORIA

TIGER SHARK CITRA PALE ALE ~4.7% PHILLIPS, VICTORIA

DRIFTWOOD PALE ALE ~5% DRIFTWOOD, ESQUIMALT

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

THE BIG ONE I.P.A ~6.5% LONGWOOD, NANAIMO

WEST COAST TRAIL I.P.A ~7% VANCOUVER ISLAND BREWERY, VICTORIA

FINNEGAN'S IRISH STOUT ~5.1% HOYNE, VICTORIA

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 ~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 BRASH MONKEY 0.4%

Cider

BRICKERS DRY APPLE ~5.4% (473ML) ~12.5 SECHELT

SCENIC ROAD RAZZ SEMI-DRY RASPBERRY & APPLE ~ 6.7% (500ML) ~13.5 SIMILKAMEEN VALLEY

<u>Sparkling</u>	6oz / 9oz / BTL	<u>Rosé</u>	6oz / 9oz / BTL
UNSWORTH CHARME DE L'ÎLE COWICHAN VALLEY, VANCOUVER ISLAND	14 / 20.5 / 55	MONTE CREEK ROSÉ OKANAGAN VALLEY	13/19/50
<u>WHITES</u>		<u>REDS</u>	
BLUE GROUSE ESTATE PINOT GRIS COWICHAN VALLEY	14 / 20.5 / 55	MARICHEL ESTATE SYRAH OKANAGAN VALLEY	13/19/50
LEFT FIELD SAUVIGNON BLANC MARLBOROUGH, N.Z	13/19/ 50	INDOMÍTO MALBEC MENDOZA, ARGENTINA	14/20.5/55
MT. BOUCHERIE CHARDONNAY OKANAGAN VALLEY	13/19/ 50	MT. BOUCHERIE CAB MERLOT OKANAGAN VALLEY	13/19/50
UNSWORTH CHARDONNAY COWICHAN VALLEY	65	BLUE GROUSE ESTATE PINOT NOIR COWICHAN VALLEY	65
SELBACH RIESLING MOSEL, GERMANY	50	LOUIS LATOUR PINOT NOIR BURGUNDY, FRANCE	85
JOIE NOBLE BLEND OKANAGAN VALLEY	55	BURROWING OWL MERLOT OKANAGAN VALLEY	65
J. DE VILLEBOIS SAUVIGNON BLANC SANCERRE, FRANCE	95	CHÂTEAU PEY LA TOUR SUPÉRIEUR BORDEAUX, FRANCE	65
LA PIERRELÉE CHARDONNAY CHABLIS, FRANCE	85	LES SINARDS GRENACHE-SYRAH CHÂTEAUNEUF-DU-PAPE, FRANCE	95

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