



SUNDAY, JULY 12

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

CHEF'S 3 COURSE DINNER

MAIN COURSE ~50 3 COURSE ~70

STARTER

OYSTERS

3 FRESH SHUUKED LOCAL OYSTERS, LEMON & MIGNONETTE

OR

ORGANIC GREENS

APPLE, GRAPES, TOASTED SEEDS, DIJON-SHALLOT VINAIGRETTE

MAIN

PRIME RIB & YORKSHIRE PUDDING

CERTIFIED ANGUS RIB EYE, YORKSHIRE PUDDING, ROASTED VEGETABLES,
HORSERADISH, MASHED POTATOES & PAN GRAVY

PAIRING: CHÂTEAU BELAIR-COUBET ~BORDEAUX, FRANCE

6OZ GLASS ~13 9OZ GLASS ~19 BOTTLE ~50

DESSERT

CHOCOLATE DOMED MOUSSE (GLUTEN FREE)

CRANBERRY COULIS AND SHAVED WHITE CHOCOLATE

OR

BREAD PUDDING

HOMEMADE VANILLA ICE CREAM AND CARAMEL SAUCE

BEERS ON TAP TODAY

20OZ PINTS ~ 9.5 10OZ HALF PINT ~ 5.75

CHE BELLO PILSNER ~5% HOYNE, VICTORIA

COAST LIFE LAGER ~4.5% PERSEPHONE, SUNSHINE COAST

HELIOS GOLDEN LAGER ~6% HOYNE, VICTORIA

FERNANDO MEXICAN VIENNA LAGER ~5% BRASS MONKEY, VICTORIA

RAZMANAZ RASPBERRY SOUR ~3% DRIFTWOOD, ESQUIMALT

ENTRE NOUS CHERRY WITBIER ~5% HOYNE, VICTORIA

DRIFTWOOD PALE ALE ~5% DRIFTWOOD, ESQUIMALT

BEACHSHACK BLACKBERRY BLONDE ALE ~5.2% V.I.B, VICTORIA

REVERB I.P.A ~6.4% PHILLIPS, 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 **BRASS MONKEY** 0.4%

LOCAL CIDER

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

BRICKERS FRAMBOISE DRY RASPBERRY & APPLE ~ 6.4% (473ML) ~13 **SUNSHINE COAST**

Sparkling **6oz / 9oz / BTL**
UNSWORTH CHARME DE L'ÎLE 14 / 20.5 / 55
 COWICHAN VALLEY, VANCOUVER ISLAND

WHITES

BLUE GROUSE <i>ESTATE</i> PINOT GRIS	14/20.5/55
COWICHAN VALLEY	
LEFT FIELD SAUVIGNON BLANC	13/19/ 50
MARLBOROUGH, N.Z	
ZUCCARDI CHARDONNAY	13/19/ 50
MENDOZA VALLEY, ARGENTINA	
LA PIERRELÉE CHARDONNAY	85
CHABLIS, FRANCE	
SELBACH RIESLING	50
MOSEL, GERMANY	
JOIE NOBLE BLEND	55
OKANAGAN VALLEY	
J. DE VILLEBOIS SAUVIGNON BLANC	95
SANCERRE, 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 **W**HISKY, 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