



NEW YEAR'S EVE 2022

THE DALLAS BUDD CUBAN JAZZ TRIO
PLAYING 7-10PM

BEFORE DINNER LIBATION

DOCTOR STILLGOOD ~ 13

2 PARTS STILLHEAD WHISKEY, 1 PART STILLHEAD BLACKBERRY VODKA, FRESHED BREWED COLD BERRY TEA,
FRESH MINT, EGG WHITES & SIMPLE SYRUP

OR

ROYAL AVIATOR ~ 14

AVIATION GIN, FRESH LIME & SIMPLE SYRUP TOPPED WITH CAVA

1ST COURSE

DUNGENESS CRAB DIP

HERON ROCK GARLIC BREAD

OR

ORGANIC GREENS

ORANGE CORIANDER VINAGRETTE, GOAT CHEESE, SPICY CANDIED ALMONDS,
GRANNY SMITH APPLE, BACON LARDONS

OR

SCOTCHED CHEESE

CRISPY BOCCONCINI, CHORIZO SAUSAGE, ARUGULA & PICCALILLI

TERRE DI CHIETI PINOT GRIGIO GLASS ~ 13

ITALY

MAIN

DUCK BREAST

HAZLENUT & COCOA CRUSTED BROME LAKE DUCK, PUMPKIN PURÉE, POTATO PAVÉ, GRILLED ASPARAGUS

SUMMERHILL PINOT NOIR GLASS ~ 13

BRITISH COLUMBIA

HALIBUT

PAN-SEARED HAIDA GWAI HALIBUT, GREEN PEA RISOTTO, CRISPY PROSCIUTTO, ROASTED CARROTS

SONOMA CUTRER CHARDONNAY GLASS ~ 14

CALIFORNIA

BEEF SHORTRIB

SLOW BRAISED CERTIFIED ANGUS BEEF, HAND MADE GNOCCHI, RED WINE DEMI, WINTER GREENS

SYNCHROMESH TERTRE ROUGE CABERNET FRANC & MELOT GLASS ~ 13

BRITISH COLUMBIA

DESSERT

ITALIAN CHEESECAKE

MASCARPONE CHEESE, CHAMPAGNE GELÉE

OR

CHOCOLATE PEANUT BUTTER TORTE

CRÈME FRAÎCHE ICE CREAM, MACERATED BERRIES

RATHJEN ROYALE

RATHJEN CELLARS CRÈME DE CASSIS TOPPED WITH CAVA ~ 13

3 COURSE DINNER ~\$90 PER PERSON

3 COURSE WINE PAIRING ~ \$38 PER PERSON



NYE 2022
À LA CARTE MENU

MUSSELS ~ 22

STEAMED WITH GARLIC, WHITE WINE & PARSLEY

CAESAR SALAD STARTER ~13 LARGE ~17

CRISPY CAPERS, BACON LARDONS, MANCHEGO CHEESE, ROMAINE, CROUTONS,
CLASSIC CAESAR VINAGRETTE

FRENCH ONION SOUP ~ BOWL 14

RICH BEEF STOCK, CARAMELIZED ONIONS, GRUYÈRE, HOUSE BAKED BREAD

WARM LENTIL SALAD ~ 20

FRESH LEMON, OLIVE OIL & SPICES, PICKLED BEETS, ARUGULA & CHÈVRE

ADD: HOUSE MADE FALAFEL OR LOCAL CHICKEN +8.5 ~ LOCAL FISH **market price**

N.Y. STEAK FRITES

6oz ~28 8oz ~36 10oz ~ 44 12oz ~ 50 **ADD VEGETABLES +6**

CERTIFIED ANGUS STRIPLOIN CUT TO ORDER, HAND-CUT KENNEBEC FRIES & AIOLI,
TOPPED WITH COMPOUND BUTTER

MOULES FRITES ~ 25

STEAMED MUSSELS WITH WHITE WINE, PARSLEY & GARLIC, HAND-CUT KENNEBEC FRIES & AIOLI

LAMB OR BEER BURGER ~ 20

LOCAL LAMB OR NATURALLY RAISED BEEF, STILTON BLUE CHEESE, CHIPOTLE ONION RELISH,
AIOLI, LETTUCE & TOMATO, HERON ROCK BUN

OYSTERS ON THE HALF SHELL

~ ½ DOZEN 18 ~ DOZEN 35

FRESH SHUCKED LOCAL OYSTERS, LEMON, HORSERADISH & HOT SAUCE

ON TAP

PSYCLE PATH LAGER 5% ~ OFF THE RAIL, VANCOUVER

NIGHTWATCH COFFEE LAGER 5.2% ~ LIGHTHOUSE, ESQUIMALT

RASPBERRY MANGO SOUR 4.7% ~ SALT SPRING ISLAND ALES, S.S.I.

WINGMAN PALE ALE 5.5% ~ ACE, COMOX VALLEY

BLONDE ALE 5.5% ~ MOUNT ARROWSMITH, PARKSVILLE

RACE ROCKS AMBER ALE 5.2% ~ LIGHTHOUSE, ESQUIMALT

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

4.5K DOUBLE DRY-HOPPED HAZY I.P.A 6.5% ~ RIOT, CHEMAINUS

BLACKSTONE PORTER 6% ~ DRIFTWOOD, ESQUIMALT

650ML BEERS ~ 12

HOYNE PILSNER ~ HOYNE, VICTORIA

DARK MATTER ~ HOYNE, VICTORIA

FAT TUG I.P.A ~ DRIFTWOOD, VICTORIA

500ML BOTTLES OF CIDER ~12

TWISTED PEAR SEMI DRY PEAR & APPLE ~ 6.5%

SIMILKAMEEN VALLEY

NOMAD SEMI DRY APPLE ~ 6.5%

SUMMERLAND, B.C

SCENIC ROAD RAZZ RASPBERRY & APPLE ~ 6.7%

KELOWNA



<u>SPARKLING</u>	6oz / 9oz / BTL	<u>ROSÉ</u>	6oz / 9oz / BTL
WINEMAKER'S CUT ANGELICA FRIZZANTE	10.25 / 15 / 40	DOMAINE HOUCHART ROSE	10.25 / 15 / 40
JAUME SERRA CAVA	10.25 / 15 / 40	UNSWORTH ROSÉ	40
		JAILLANCE CRÉMANT DE BORDEAUX	45
<u>WHITES</u>	6oz / 9oz / BTL	<u>REDS</u>	6oz / 9oz / BTL
TINHORN CREEK CHARDONNAY	10.25 / 15 / 40	MARICHEL 'ESTATE' SYRAH	13 / 19 / 50
HOWLING BLUFF SAUV BLANC-SÉMILLON	10.25 / 15 / 40	SUMMERHILL PINOT NOIR	13 / 19 / 50
KIM CRAWFORD SAUVIGNON BLANC	40	PENTÂGE HIATUS BORDEAUX BLEND	13 / 19 / 50
BURROWING OWL SAUVIGNON BLANC	55	PIRRAMIMMA SHIRAZ	55
JOIE NOBLE BLEND	45	MUGA 'RESERVA' RIOJA	55
SONOMA CUTRER CHARDONNAY	55	BURROWING OWL MERLOT	55
LA PIERRELÉE CHABLIS	65	RAVENSWOOD 'OLD VINES' ZINFANDEL	48
TERRE DI CHIETI PINOT GRIGIO	45	RATHJEN CELLARS PINOT NOIR	60
PENTÂGE PINOT GRIS	10.25 / 15 / 40	LAS ACEQUIAS MALBEC	50
		SYNCHROMESH TERTRE ROUGE	50
		TRUCHARD CABERNET SAUVIGNON	75
		BERINGER 'KNIGHTS VALLEY' CAB SAUV	90
		NIPOZZANO CHIANTI RÚFINA	50

COCKTAILS

DARK & STORMY ~ 13

GOSLING'S BLACK RUM, COCK N' BULL GINGER BEER, FRESH LIME

WHISKY OR WHISKEY SOUR

FRESH LEMON, EGG WHITES, BITTERS, FRESH ORANGE, MARASCHINO CHERRY

AMERICAN: **BULLETT BOURBON** ~13 **KNOB CREEK** ~15 **BUFFALO TRACE** ~15

WOODFORD ~16 **SINGLE BARREL JACK** ~16

CANADIAN: **CANADIAN CLUB WHISKY** ~13 **CROWN ROYAL** ~13 **STILLHEAD DISTILLERY** ~15

IRISH: **JAMESON'S WHISKEY** ~13 **BLACK BUSH** ~ 13 **GLENDALOUGH** ~15

WRITER'S TEARS ~15 **RED BREAST** ~20

THE TOFINO TOOTH FAIRY ~ 12

TOFINO DISTILLERY ABSINTHE, FRESH LEMON & MINT, COCK N' BULL GINGER BEER

NAVAL NEGRONI ~ 13

JOHNNY WALKER BLACK, CAMPARI, CINZANO, DASH OF KAHLUÁ, SHAKEN, LEMON TWIST

JAMAICAN BREEZE ~ 13

APPLETON ESTATE RUM, SPLASH OF PINEAPPLE JUICE, COCK N' BULL GINGER BEER, ANGOSTURA BITTERS

RUM & TONIC ~ 13

FLOR DE CAÑA 7 YEAR RUM, FRESH LIME, FRESH ORANGE, ANGOSTURA BITTERS & CRAFT TONIC

BISTRO 75 ~ 13

STILLHEAD WILD BLACKBERRY GIN, FRESH LEMON & SIMPLE SYRUP TOPPED WITH ANGELICA FRIZZANTE

DOCTOR STILLGOOD ~ 13

STILLHEAD WHISKEY, STILLHEAD BLACKBERRY VODKA, FRESH BREWED COLD BERRY TEA, MINT, EGG WHITES & SIMPLE SYRUP

TENNESSEE OR MOSCOW OR TEQUILA MULE ~ 13

JACK DANIELS OR RUSSIAN STANDARD VODKA OR CAZADORES TEQUILA BLANCO

TOPPED WITH GINGER BEER & FRESH LIME

MARGARITA GRANDE ON THE ROCKS

CHOICE OF TEQUILA, GRAND MARNIER, FRESH LIME & LEMON, EGG WHITE, SIMPLE SYRUP, COARSE SALT

CAZADORES BLANCO ~14 OR **DON JULIO REPOSADO** ~20 OR **PATRON ANEJO** ~20