



**MONDAY, SEPTEMBER 18**

***BEFORE DINNER LIBATION***

**STILLHEAD DOUBLE OAK WHISKY SOUR ~ 17**

LEMON JUICE, EGG WHITES, SIMPLE SYRUP, BITTERS & FRESH ORANGE

**STARTER**

**HOUSE MARINATED OLIVES**

CHARRED ORANGE & ROSEMARY MARINATED OLIVES WITH HOUSE BREAD

OR

**OYSTER TRIO**

3 FRESH SHUCKED CHEFS CREEK OYSTERS WITH RED WINE MIGNONETTE & LEMON

**MAIN**

**Haida Gwaii Halibut**

PAN SEARED HAIDA GWAI HALIBUT & A BEET TOP PESTO RISOTTO WITH BLISTERED CHERRY TOMATOES & SAANICH ORGANICS PURPLE CARROTS TOPPED WITH A BASIL, CHERRY TOMATO SALAD

WINE PAIRING:

**BURROWING OWL SAUVIGNON BLANC**

A RICH, FULL, AROMATIC WHITE WINE WITH DRY CRISP ACIDITY & POWERFUL FLAVOURS OF LEMON, PASSION FRUIT & STONE FRUIT GIVEN EXTRA BODY & COMPLEXITY THROUGH BARREL AGING.

**6OZ GLASS ~ 15.5   9 OZ GLASS ~ 23   BOTTLE ~ 60**

**DESSERT**

**WARM BROWNIE**

VANILLA ICE CREAM & DULCHE DE LECHE

OR

**STRAWBERRY & VANILLA BREAD PUDDING**

VANILLA BEAN ICE CREAM, CARAMEL SAUCE

**3 COURSE ~ 60   MAIN COURSE ~ 40**

**ON TAP**

**ISLANDER LAGER ~ 5% VANCOUVER ISLAND BREWERY, VICTORIA**

**KAPITAN PILSNER ~ 5% LIGHTHOUSE, VICTORIA**

**NIGHTWATCH COFFEE LAGER ~ 5% LIGHTHOUSE, VICTORIA**

**WHITE BARK WITBIER ~ 5% DRIFTWOOD BREWERY, ESQUIMALT**

**YUZU HAZY PAL ALE ~ 5% MOON UNDER WATER, VICTORIA**

**TIGERSHARK CITRA PALE ALE ~ 4.7% PHILLIPS, VICTORIA**

**SHIPWRECK IPA ~ 7% LIGHTHOUSE, VICTORIA**

**SHINE ON HAZY I.P.A ~ 6% HOYNE, VICTORIA**

**DINOSAUR STONEFRUIT SOUR ~ 4.2% PHILLIPS, VICTORIA**

20OZ PINTS ~9   10OZ GLASS ~5.5

**BOTTLES & CANS**

**HOYNE PILSNER 650ML BOTTLE ~13 HOYNE   DARK MATTER 650ML BOTTLE ~13 HOYNE**

**FAT TUG IPA 650ML BOTTLE ~13 DRIFTWOOD**

**GUINNESS STOUT 440ML CAN ~ 9.5 IRELAND**

**LAKETOWN PILSNER 355ML BOTTLE ~9.5 MILWAUKEE (GLUTEN FREE)**

**PERONI LAGER 330ML BOTTLE ~ 9.5 ITALY**

**BECK'S LAGER 330ML BOTTLE ~8.5 GERMANY 0% ABV**

**IOTA HAZY IPA OR IOTA PILSNER 355ML CAN ~8.5 PHILLIPS, VICTORIA 0.5% ABV**

**500ML BOTTLES OF CIDER ~13**

**TWISTED PEAR SEMI-DRY PEAR & APPLE ~ 6.5%**

**NOMAD APPLE CIDER SEMI-DRY ~ 6.5%**

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

## WINES

<u>SPARKLING</u>	6oz / 9oz / BTL	<u>ROSÉ</u>	6oz / 9oz / BTL
<b>JAUME SERRA CAVA</b> SPAIN	11.5 / 16.5 / 45	<b>DOMAINE HOUCART</b> ROSÉ PROVENCE, FRANCE	12.25 / 18 / 48
<b>UNSWORTH CHARME DE L'ÎLE</b> COWICHAN VALLEY, VANCOUVER ISLAND	16      60		
<u>WHITES</u>	6oz / 9oz / BTL	<u>REDS</u>	6oz / 9oz / BTL
<b>CHÂTEAU STE MICHELLE</b> CHARDONNAY COLUMBIA VALLEY, WASHINGTON	12.25 / 18 / 48	<b>MARICHEL 'ESTATE'</b> SYRAH OKANAGAN VALLEY, BC	13 / 19 / 50
<b>HOWLING BLUFF</b> SAUVIGNON BLANC OKANAGAN VALLEY, BC	12.25 / 18 / 48	<b>CATENA</b> MALBEC MENDOZA, ARGENTINA	13 / 19 / 50
<b>BLUE GROUSE ESTATE</b> PINOT GRIS COWICAH VALLEY, VANCOUVER ISLAND	13 / 19 / 50	<b>MERF</b> CABERNET SAUVIGNON COLUMBIA VALLEY, WASHINGTON	12.25 / 18 / 48
<b>BURROWING OWL</b> SAUVIGNON BLANC OKANAGAN, BC	60	<b>MUGA RESERVA</b> TEMPRANILLO RIOJA, SPAIN	70
<b>SONOMA CUTRER</b> CHARDONNAY SONOMA, CALIFORNIA	65	<b>PIRRAMIMMA</b> SHIRAZ MCLAREN VALE, AUSTRALIA	65
<b>LA PIERRELÉE</b> CHARDONNAY CHABLIS, FRANCE	65	<b>QUAILS' GATE OLD VINES</b> FOCH OKANAGAN, BC	60
<b>JOIE NOBLE BLEND</b> OKANAGAN, BC	55	<b>BURROWING OWL</b> MERLOT OKANAGAN, BC	65
<b>RATHJEN CELLARS</b> BUNKER WHITE SAANICH PENINSULA, VANCOUVER ISLAND	45	<b>CHÂTEAU DE LA GARDINE</b> CHÂTEAUNEUF-DU-PAPE, FRANCE	120
<b>SELBACH</b> RIESLING MOSEL, GERMANY	55	<b>AUSTIN HOPE</b> CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA	140
		<b>BERINGER KNIGHTS VALLEY</b> CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	85
		<b>LOUIS LATOUR</b> PINOT NOIR BURGUNDY, FRANCE	85
		<b>CEDAR CREEK</b> PINOT NOIR OKANAGAN, BC	55

## COCKTAILS

### ***THE TOFINO MULE ~ 14 (2oz)***

***TOFINO DISTILLERY'S** JALEPEÑO VODKA, COCK N' BULL GINGER BEER, FRESH LIME*

### ***RHUBARB LEMONADE ~ 15 (2oz)***

***SHERINGHAM DISTILLERY'S** RHUBARB GIN, LEMON JUICE, SIMPLE SYRUP & SODA*

### ***PARABOLA GIN GIMLET ~14 (2oz)***

*DISTILLED BY **DRIFTWOOD BREWERY**, FRAGRANT & FLORAL GIN SHAKEN WITH FRESH LIME, LEMON & A DROP OF SIMPLE SYRUP*

### ***COWICHAN BAY COSMOPOLITAN ~14 (2oz)***

***STILLHEAD DISTILLERY'S** WILD BLACKBERRY VODKA & COINTREAU, FRESH LIME, SPLASH OF CRANBERRY, SHAKEN*

### ***SEASIDE NEGRONI ~ 16 (3oz)***

*EQUAL PARTS: **SHERINGHAM'S** SEASIDE GIN, CAMPARI, CINZANO, FRESH ORANGE TWIST*

### ***PAPA'S MILK ~ 14***

***TOFINO DISTILLERY'S** PSYCHEDELIC JELLYFISH ABSINTHE SHAKEN ON ICE & Poured OVER SPANISH BUBBLY*

### ***DARK & STORMY ~ 14 (2oz)***

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

### ***WHISKY OR WHISKEY SOUR (2oz)***

*LEMON JUICE, EGG WHITES, SIMPLE SYRUP, BITTERS & FRESH ORANGE*

***STILLHEAD** DOUBLE OAK RYE WHISKY ~17    **BULLEIT** BOURBON AMERICAN WHISKEY ~15    **BLACK BUSH** IRISH WHISKEY ~15*

### ***DOCTOR J. STILLGOOD ~ 14 (2oz)***

*SINGLE BARREL JACK DANIEL'S & **STILLHEAD** BLACKBERRY VODKA,  
SHAKEN WITH FRESH BREWED COLD BERRY TEA, FRESH LEMON JUICE, EGG WHITES & SIMPLE SYRUP*

### ***MARGARITA GRANDE ON THE ROCKS (2oz)***

*CHOICE OF TEQUILA (3 PARTS), GRAND MARNIER (1 PART), FRESH LIME & LEMON, EGG WHITES, SIMPLE SYRUP, COARSE SALT  
**CAZADORES BLANCO ~15** OR **DON JULIO REPOSDAO ~22** OR **PATRON ANEJO ~24***

### ***WEST COAST PICK ME UP ~ 15 (2oz)***

***TOFINO DISTILLERY'S** ESPRESSO VODKA, KAHLUA, BAILEY'S & FRESH BREWED **FARM & FOREST ESPRESSO***

## LIVE BLUES, JAZZ, ROCK, FUNK & SOUL

EVERY MONDAY AND SATURDAY 7-9:30PM