American Thanksgiving 2026

~ Lots To Be Thankful For ~

Thursday, November 26 4:30-9pm

THANKSGIVING AND OUR REGULAR DINNER MENU ARE AVAILABLE

Starter

Autumn Greens

ORGANIC GREENS, LOCAL BACON, ORANGE CORIANDER VINAGRETTE, APPLE,
STILTON CHEESE AND CANDIED WALNUTS

OR

Boston Clam Chowder

CREAMY CHOWDER WITH SCALLOPS AND CLAMS

Main Course

Roasted Turkey with all the Fixin's

Rossdown Farms free run Turkey, cornbread stuffing, roasted carrots
braised collards greens, mashed potatoes, gravy & cranberry sauce

Dessert

Chocolate Bourbon Pecan Pie

FRESH WHIP CREAM

OR

Apple Crumble

HOMEMADE VANILLA ICE CREAM

~3 course Dinner $68 **~Main Course Turkey Only** $45

Beers on tap Today

20oz **Pints** ~ 9.5 10oz **half pint** ~ 5.75

Laketown Lager ~5% Red Arrow, Duncan

Che Bello Pilsner ~5% Hoyne, Victoria

Cold Snap Kolsch ~5% Phillips, Victoria

Steam Punk Dark Ale ~4.5% Longwood Brewery, Nanaimo

Sea Dog Amber Ale~6% Vancouver Island Brewery, Victoria

Driftwood Pale Ale ~5% Driftwood, Esquimalt

Naughty Hildegard E.S.B ~6.5% Driftwood, Esquimalt

West Coast Trail I.P.A ~7% Vancouver Island Brewery, Victoria

The Big One I.P.A ~6% Longwood Brewery, Nanaimo

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%

Cider 473ml Tins from the **Sunshine Coast** ~13

Brickers Framboise Raspberry & Apple 6.4% **Brickers Apple** 5.4%

Sparkling

	6oz / 9oz / BTL
Unsworth Charme de L'Île Cowichan Valley, Vancouver Island	14 /20.5 / 55

Whites

Blue Grouse *estate* Pinot Gris Cowichan Valley	14/20.5/55
Left Field Sauvignon Blanc Marlborough, N.Z	13/19/ 50
The Icon Rock Chardonnay Mendoza, Argentina	13/19/ 50
La Pierrelée Chablis Burgundy, France	85
Selbach Riesling Mosel, Germany	50
Joie Noble Blend Okanagan Valley	55
Burrowing Owl Sauvignon Blanc Okanagan Valley	70
J. de Villebois Sancerre Loire Valley, France	95

Rosé

	6oz / 9oz / BTL
Monte Creek Rosé Okanagan Valley, B.C	13/19/50

Reds

Marichel *estate* Syrah Okanagan Valley	13/19/50
Paul Mas Malbec Pays D'oc, France	13/19/50
Mt. Boucherie Cab Merlot Okanagan Valley	13/19/50
Blue Grouse *estate* Pinot Noir Cowichan Valley	65
Louis Latour Pinot Noir Burgundy, France	85
Burrowing Owl Merlot Okanagan Valley	70
Château Pey La Tour Supérieur Bordeaux, France	65
Les Sinards Châteauneuf-du-Pape Côte d'Azur, France	95

COCKTAILS

KAMILA on the ROCKS ~14 (2oz)

fresh lime & raw sugar muddled and 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 ~17 (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