



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

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

HAPPY TUESDAY

HAPPY HOUR PINTS ~6.75 ALL WINES BY THE GLASS 6OZ ~10 9OZ ~14.75

FISH AND CHIPS 1 PC~20 2 PC~28

CRISPY BEER BATTERED LOCAL LINGCOD, COLESLAW, TARTAR, HOUSE CUT FRIES

CHEF'S 3 COURSE DINNER

MAIN COURSE ~36 3 COURSE ~58

STARTER

LOCAL OYSTERS

3 FRESH SHUCKED LIGHTHOUSE OYSTERS & MIGNONETTE

OR

ORGANIC GREENS

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

MAIN

WILD SOCKEYE SALMON

PAN ROASTED LOCAL SALMON, BACON & HERB POTATO PAVÉ,

KABOCHA SQUASH, BALSAMIC BLUEBERRY COMPOTE

DESSERT

LEMON MINT SORBET

SUGAR COOKIE & FRESH BERRIES

OR

CANDIED APPLE & ALMOND BREAD PUDDING

HOMEMADE VANILLA ICE CREAM & CARAMEL SAUCE

BEERS ON TAP TODAY

20oz PINTS ~ 9.5 10oz HALF PINT ~ 5.75

SCARAMOUCHE PILSNER ~5% BRASS MONKEY, VICTORIA

HELIOS GOLDEN LAGER ~6% HOYNE, VICTORIA

LAKETOWN LAGER ~5% RED ARROW, COWICHAN

INFRARED RED ALE ~4.5% CATEGORY 12, SAANICHTON

TRANSATLANTIC I.P.A ~5.2% SPINNAKERS, VICTORIA

RAISED BY WOLVES I.P.A ~7% DRIFTWOOD, ESQUIMALT

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

BLACKSTONE PORTER ~6% DRIFTWOOD, ESQUIMALT

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 ~13.5 (500ml)

NOMAD APPLE SEMI-DRY APPLE ~ 6.5% **SCENIC ROAD RAZZ** SEMI-DRY RASPBERRY & APPLE ~ 6.7%

<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