



TUESDAY'S NEIGHBOURHOOD FEATURE

**HALIBUT AND CHIPS WITH A PROPER PINT**

1 PC HALIBUT, HOUSE CUT FRIES, FRESH LEMON AND TARTAR + CHOICE OF 9 BEERS ON TAP ~30

2PC HALIBUT WITH A PINT ~40

*CHEF'S 3 COURSE*

**STARTER**

**PARADISE OYSTERS**

3 OYSTERS ON THE HALF SHELL, FRESH LEMON, MIGNONETTE

OR

**ORGANIC GREENS**

STILTON CHEESE, CANDIED WALNUTS, APPLE, ORANGE CORIANDER VINAIGRETTE

**MAIN**

**Haida Gwaii Halibut**

PAN SEARED HALIBUT, ROASTED FINGERLING POTATOES,  
JAPANESE TURNIPS, CARROT & GINGER PURÉE, SOY GINGER GLAZE

PAIRING: **SONOMA CUTRER RUSSIAN RIVER RANCHES CHARDONNAY**

MEDIUM BODIED AND WELL-BALANCED WITH WITH HINTS OF MELON, VANILLA &  
TOASTED NUTS ON THE NOSE. RIPE PEAR, PEACHES, CRISP ACIDITY AND A RICH MOUTH FEEL.

6oz ~16.5 9oz ~ 24.5 BOTTLE ~ 65

**DESSERT**

**RASPBERRY BROWNIE BREAD PUDDING**

HOUSE MADE VANILLA ICE CREAM, CARAMEL SAUCE

OR

**PUMPKIN PIE**

CINNAMON WHIP CREAM

**MAIN ONLY ~ 45 3 COURSE ~ 67**

**BEERS ON TAP**

20oz PINTS ~ 9.5 10oz GLASS ~ 5.75

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

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

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

**BLACKBERRY DINO SOUR** ~ 4.2% PHILLIPS, VICTORIA

**HELIOS GOLDEN LAGER** ~ 6% HOYNE BREWING, VICTORIA

**TIGER SHARK CITRA PALE ALE** ~ 4.7% PHILLIPS, VICTORIA

**SMOOTH OPERATOR HAZY PALE ALE** ~ 5.3% SWIFT, VICTORIA

**AMONG GIANTS I.P.A** ~ 6.7% VICTORIA, HOYNE

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

**MORE BEERS**

**HOYNE PILSNER** 650ML BOTTLE ~14 HOYNE

**DARK MATTER** 650ML BOTTLE ~14 HOYNE

**FAT TUG IPA** 650ML BOTTLE ~14 DRIFTWOOD

**GUINNESS STOUT** 440ML TALL CAN ~ 10 IRELAND

**LAKETOWN (GLUTEN FREE) PILSNER** 473ML TALL CAN ~ 10 MILWAUKEE **PERONI LAGER** 330ML BOTTLE ~ 9.5 ITALY

**Non Boozy Beers**

**BECK'S LAGER** 330ML BOTTLE ~8 GERMANY 0% ABV

**ATHLETIC RUN WILD IPA** 355ML CAN ~7.5 0.5% ABV

**IOTA HAZY IPA** OR **IOTA PILSNER** 355ML CAN ~7.5 PHILLIPS, VICTORIA 0.5% ABV

**500ML BOTTLES OF CIDER ~13**

**NOMAD APPLE** SEMI-DRY APPLE ~ 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	12.25 / 18 / 48	<b>SANTA MARGHERITA ROSÉ</b> ITALY	13 / 19 / 50
<b>UNSWORTH CHARME DE L'ÎLE</b> COWICHAN VALLEY, VANCOUVER ISLAND	16 / 23.5 / 60	<b>UNSWORTH ROSÉ</b> COWICHAN VALLEY, VANCOUVER ISLAND	55
<u>WHITES</u>	6oz / 9oz / BTL	<u>REDS</u>	6oz / 9oz / BTL
<b>BLUE GROUSE ESTATE QUILL PINOT GRIS</b> COWICHAN VALLEY, VANCOUVER ISLAND	13 / 19 / 50	<b>MARICHEL ESTATE SYRAH</b> OKANAGAN VALLEY, BC	13 / 19 / 50
<b>HOWLING BLUFF SAUVIGNON BLANC</b> OKANAGAN VALLEY, BC	13 / 19 / 50	<b>FELINO MALBEC</b> MENDOZA, ARGENTINA	13 / 19 / 50
<b>CHÂTEAU STE MICHELLE CHARDONNAY</b> COLUMBIA VALLEY, WASHINGTON	13 / 19 / 50	<b>COLUMBIA CREST CAB SAUV</b> COLUMBIA VALLEY, WASHINGTON	13 / 19 / 50
<b>BURROWING OWL SAUVIGNON BLANC</b> OKANAGAN, BC	65	<b>PIRRAMIMMA SHIRAZ</b> MCLAREN VALE, AUSTRALIA	65
<b>SONOMA CUTRER RUSSIAN RIVER CHARDONNAY</b> SONOMA, CALIFORNIA	65	<b>QUAIL'S GATE OLD VINES FOCH</b> OKANAGAN VALLEY, BC	55
<b>LA PIERRELÉE CHABLIS</b> CHABLIS, FRANCE	75	<b>BURROWING OWL MERLOT</b> OKANAGAN VALLEY, BC	65
<b>JOIE NOBLE BLEND</b> OKANAGAN, BC	55	<b>CHÂTEAU DE LA GARDINE</b> CHÂTEAUNEUF-DU-PAPE, FRANCE	120
<b>SELBACH RIESLING</b> MOSEL, GERMANY	55	<b>AUSTIN HOPE CABERNET SAUVIGNON</b> PASO ROBLES, CALIFORNIA	140
		<b>BERINGER KNIGHTS VALLEY CAB SAUV</b> NAPA VALLEY, CALIFORNIA	85
		<b>LOUIS LATOUR PINOT NOIR</b> BURGUNDY, FRANCE	85

## COCKTAILS

### **SAZEROCK ~ 17 (2oz)**

ABSINTHE RINSE, **STILLHEAD DISTILLERY DOUBLE OAK RYE WHISKY**, PEYCHAUD'S BITTERS, LEMON TWIST

### **TOFINO MULE ~ 16 (2oz)**

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

### **RHUBARB LEMONADE ~ 16 (2oz)**

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

### **DRIFTWOOD GIMLET ~16 (2oz)**

**LOCAL PARABOLA GIN** SHAKEN WITH FRESH LIME & FRESH LEMON, DROP OF SIMPLE SYRUP

### **COWICHAN BAY COSMOPOLITAN ~16 (2oz)**

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

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

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

### **DARK & STORMY ~ 16 (2oz)**

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

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

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

**STILLHEAD** DOUBLE OAK RYE WHISKY ~17 **BULLEIT BOURBON** AMERICAN WHISKEY ~16 **BLACK BUSH** IRISH WHISKEY ~17

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

CHOICE OF TEQUILA (3 PARTS), GRAND MARNIER (1 PART), FRESH LIME, EGG WHITES, SIMPLE SYRUP, COARSE SALT

**CAZADORES BLANCO** ~17 OR **DON JULIO REPOSDAO** ~25 OR **PATRON AÑEJO** ~25

### **WEST COAST PICK ME UP ~ 16 (2oz)**

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

## NON BOOZY COCKTAILS

### **LUFT BALLOON ~ 8.5**

FRESH BREWED COLD BERRY TEA, LEMON JUICE, VANILLA SIMPLE SYRUP, EGG WHITES, SHAKEN

### **HIGH TEST TONIC ~ 8.5**

2 SHOTS OF **FARM & FOREST ESPRESSO** (DECAF AVAILABLE),  
POURED SLOWLY OVER FRESH LEMON & TONIC WATER ON THE ROCKS