



DINNER 4-10PM (9PM SUNDAY TO THURSDAY)

FRIDAY, SEPTEMBER 18

½ DOZEN LOCAL OYSTERS WITH A GLASS OF CHARME DE L'ÎLE BUBBLY ~30

CHEF'S 3 COURSE DINNER

MAIN COURSE ~35 3 COURSE DINNER ~58

STARTER

NEW ENGLAND CHOWDER

CREAMY WITH SCALLOPS AND CLAMS

OR

ORGANIC GREENS

LOCAL GREENS, APPLE, GRAPES, TOASTED SEEDS, DIJON-SHALLOT VINAIGRETTE

MAIN

PORK SCHNITZEL

BREADED & FRIED PORK TENDERLOIN, ROASTED BROCCOLINI

CRIMINI MUSHROOM, BACON & PORK STOCK JÄGER SAUCE,

GRAINY MUSTARD SPAETZLE

DESSERT

CHOCOLATE DOMED MOUSSE

CRANBERRY COULIS, SHAVED WHITE CHOCOLATE

OR

COFFEE CAKE

CINNAMON STREUSEL, SUGAR ICING

BEERS ON TAP TODAY

HELIOS GOLDEN LAGER ~6% HOYNE, VICTORIA

GERMAN PILSNER ~5% FARM COUNTRY, LANGLEY

CHE BELLO PILSNER ~5% HOYNE, VICTORIA

BREAK POINT PILSNER ~5% VANCOUVER ISLAND BREWERY, VICTORIA

ISLAND TIME GRAPEFRUIT RADLER ~3.5% LONGWOOD, NANAIMO

TENSEI YUZU HAZY PALE ALE ~6% BRASS MONKEY, VICTORIA

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

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

SHIPWRECK I.P.A ~6.5% LIGHTHOUSE, 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 (GF) 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 BRASS MONKEY 0.4%

CIDER 473ML CANS FROM THE SUNSHIE COAST

BRICKERS APPLE 5.4% ~12.5 BRICKERS FRAMBOISE RASPBERRY & APPLE 6.4% ~13

<u>SPARKLING</u>	6oz / 9oz / BTL	<u>ROSÉ</u>	6oz / 9oz / BTL
UNSWORTH CHARME DE L'ÎLE	14 / 20.5 / 55	MONTE CREEK ROSÉ	13 / 19 / 50
COWICHAN VALLEY, VANCOUVER ISLAND		OKANAGAN VALLEY, B.C	
<u>WHITES</u>		<u>REDS</u>	
BLUE GROUSE <i>ESTATE</i> PINOT GRIS	14 / 20.5 / 55	MARICHEL <i>ESTATE</i> SYRAH	13 / 19 / 50
COWICHAN VALLEY		OKANAGAN VALLEY	
LEFT FIELD SAUVIGNON BLANC	13 / 19 / 50	PAUL MAS MALBEC	13 / 19 / 50
MARLBOROUGH, N.Z		PAYS D'OC, FRANCE	
ZUCCARDI CHARDONNAY	13 / 19 / 50	MT. BOUCHERIE CAB MERLOT	13 / 19 / 50
MENDOZA VALLEY, ARGENTINA		OKANAGAN VALLEY	
LA PIERRELEE CHABLIS	85	BLUE GROUSE <i>ESTATE</i> PINOT NOIR	65
BURGUNDY, FRANCE		COWICHAN VALLEY	
SELBACH RIESLING	50	LOUIS LATOUR PINOT NOIR	85
MOSEL, GERMANY		BURGUNDY, FRANCE	
JOIE NOBLE BLEND	55	BURROWING OWL MERLOT	70
OKANAGAN VALLEY		OKANAGAN VALLEY	
BURROWING OWL SAUVIGNON BLANC	70	CHÂTEAU PEY LA TOUR SUPÉRIEUR	65
OKANAGAN VALLEY		BORDEAUX, FRANCE	
J. DE VILLEBOIS SANCERRE	95	LES SINARDS CHÂTEAUNEUF-DU-PAPE	95
LOIRE VALLEY, FRANCE		CÔTE D'AZUR, FRANCE	

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