

WINES

CHAMPAGNE & SPARKLING

	5oz	8oz	BTL
Fitz, BC, Crémant, 2018	11	n/a	65
Unsworth, BC, Charme de L'Ile			65
Unsworth, BC, Charme de L'Ile Rosé			65
Veuve Cliquot, Champagne, Non-Vintage			150
Pol Roger Cuvee de Reserve, Champagne, Vintage			215

WHITE WINES

BRITISH COLUMBIA

	5oz	8oz	BTL
Synchromesh, <i>Riesling</i> , 2019	11	18	55
Unsworth "Allegro", <i>White Blend</i> , 2015	12	20	60
Fitzpatrick Big Leap, <i>Chardonnay</i> , 2018	12	20	60
Blue Grouse Quill Q, <i>Schönburger, Pinot Gris</i> , 2019			60
MacIntyre Heritage Astra, <i>Chardonnay</i> , 2014			100*
Checkmate Queen Taken, <i>Chardonnay</i> , 2014			190*

INTERNATIONAL

	5oz	8oz	BTL
Matanzas Creek, CA, <i>Sauvignon Blanc</i> , 2017	12	20	60
Alois Lageder, ITA, <i>Pinot Grigio</i> , 2018	12	20	60
HB Les Baronnes, Sancerre, FR, <i>Sauvignon blanc</i> , 2018			85
L'Ecole No. 41 USA, <i>Semillon</i> , 2014			71*
Cloudy Bay, NZ, <i>Sauvignon Blanc</i> , 2018			81*

ROSE WINES

	5oz	8oz	BTL
O'Rourke's Peak Rosé, BC, <i>Pinot Noir</i> , 2019	11	18	55

RED WINES

BRITISH COLUMBIA

	5oz	8oz	BTL
Hillside, <i>Pinot Noir</i> , 2017	12	20	60
Dirty Laundry, <i>Cabernet sauvignon</i> , 2018	13	22	65
Orofino Red Bridge Red, <i>Red blend</i> , 2018	13	22	65
Blue Grouse Estate, <i>Pinot Noir</i> , 2018			65
Noble Ridge, Reserve <i>Pinot Noir</i> , 2017			85
Sage Hills, <i>Pinot Noir</i> , 2015			120*
MacIntyre Heritage Ardua, <i>Red Blend</i> , 2012			160*

INTERNATIONAL

	5oz	8oz	BTL
Vivanco Crianza, Rioja, SP, <i>Tempranillo</i> , 2016	11	18	55
Garzon Reserva, URA, <i>Tannat</i> , 2018	14	23	70
Tenuta Arceno, Chianti, <i>Sangiovese</i> , 2018	14	23	70
Crognolo, ITA, <i>Sangiovese</i> , 2015			85
Argiano Non Confunditur, ITA, <i>Red Blend</i> , 2016			90
Treana, USA, <i>Cabernet Sauvignon</i> , 2016			100
Le Vieux Donjon, Chateaufeuf du Pape, FR, 2016			129
Montresor Amarone, ITA, <i>Valpolicella Blend</i> , 2015			150
Margaux Bordeaux, FR, <i>Cabernet/Merlot</i> , 2014			200

FARO Wine Flight

We are pleased to feature a trio of wine tastings showcasing a different local winery each month.

Please ask your service about this month's feature

\$24 per flight

Also available by the glass

*Denotes very limited quantity

DRAUGHT	PINT
Vancouver Island Brewing, <i>Pilsner</i>	8
Salt Spring, <i>Cider</i>	9

BOTTLED BEER

Peroni	7
Hoyne, <i>Dark Matter</i>	7
Four Winds, <i>IPA</i>	7

FARO ZERO PROOF

SPARKLING SHRUB	5
House-made Rhubarb Shrub, Strawberry, Cucumber, Sparkling Water	

STRAWBERRY FAUX-JITO	4
Muddled Strawberries, Mint, Fresh Lime, Sparkling Water	

FRESH BREWED ICED TEA	4
Black Tea, Unsweetened or Sweetened with Agave	

SAN PELLEGRINO	3.5
Blood Orange, Grapefruit or Lemon	

JUICE	4
Orange, Grapefruit, Cranberry or Pineapple	

FARO AFTERS

Taylor 10-year, Port	11
Taylor 20-year, Port	19
SOV #82 Amaretto	9
Fernet-Branca	12
Russo Lemoncello	13
Saint Vivant Armagnac	15

Scan this QR code to find our menu:



**FARO CRAFTED
COCKTAILS**

SAZERAC	18
Sazerac Rye, Peychaud's, Angostura, Absinthe, Lemon	
PRINTEMPS VERT	14
London Dry Gin, Elderflower, Vanilla Syrup, Fresh Lime, Soda Water, Cucumber, Basil	
SPICY PALOMA	16
Jalapeño-Infused Tequila, Fresh Lime, Simple Syrup, Grapefruit Soda, Salt	
FIORE MARTINI	15
Russian Vodka, Moderna Vermouth, Chamomile and Fennel Syrup, Regan's Orange Bitters	
SUMMER PUNCH	15
Dark Rum, Pineapple, Fresh Lime, Black Pepper Syrup, Honey Syrup, Sparkling Wine	
PAPER PLANE	14
Kentucky Bourbon, Fresh Lemon, Aperol, Amaro Montenegro	
SHERINGHAM SHRUB	12
Housemade Rhubarb Shrub, Sheringham Gin, Sparkling Water, Fresh Lime	