

happy hour

Monday to Friday

2:00 pm – 4:00pm

TOKYO BLOSSOM 2oz **14**

Gin, St. Germain, grapefruit juice, rosemary syrup, egg white, cherry blossom bitters

HOUSE WINE 5 oz **6**

Red, White, or Rosé

HOYNE Vienna Amber Lager 20 oz **6**

VIB Hazy Pale Ale 20 oz **6**

STEAMWORKS Nitro Stout 20 oz **7**

The Dining Room

We invite guests to join us every Friday & Saturday in our intimate Dining Room to enjoy a delicious table d'hôte menu inspired by seasonal ingredients, with an optional wine pairing of beautiful, local, and international wines. As of May 20, 2023, The Dining Room will also be open for service on Sundays.

Four Course Menu \$129 + tax per person
+ \$50 Added Wine Pairing.

Make a reservation at
oakbaybeachhotel.com/dine

*Taxes not included.



feature drinks

TOKYO BLOSSOM 2oz

16

Gin, St. Germain, grapefruit juice, rosemary syrup, egg white, cherry blossom bitters

feature wine

Joseph Mellot, Sincerite

Pinot Noir Rose 2018 (France)

5oz/12 8oz/20 BTL/60

Simple and fruity, this is a lightly textured, fresh and crisp wine. Red-currant flavors, a hint of acidity and a bright aftertaste come together fruitfully.

Francis Ford Coppola Winery, Archimedes Cabernet Sauvignon 2018 (California, USA)

5oz/45 8oz/70 BTL/200

Dark and dramatic with a lush, velvety texture framed by chewy tannins. Scents of black raspberries, cassis, clove, gingerbread, and toasted woods are followed by juicy flavours of plums, boysenberries, and star anise.

*Taxes not included.

