

# lobby snacks

<b>TRUFFLE FRIES</b> <i>(d,e)</i>	21
chopped truffle and parmesan, served with garlic aioli	
<b>CALAMARI</b> <i>(d,g,e,s)</i>	26
crispy Humboldt squid, chipotle mayo	
<b>BAKED BRIE</b> <i>(d,g)</i>	28
fig jam, honey, served with grilled baguette	
<b>QUESADILLA</b> <i>(d,g)</i>	24
grilled flour tortilla, black beans, red onion, cilantro, salsa roja, cheese, served with guacamole	
<b>CHICKEN WINGS</b>	26
one dozen wings tossed in your choice of buffalo, barbecue, gochujang glaze, or salt and pepper	
<b>BAKED NACHOS</b> <i>(d)</i>	29
corn tortillas, jalapeno, red onion, cheese, black beans, housemade salsa, sour cream	
<b>SNUG BURGER</b> <i>(d,g,e)</i>	32
charbroiled Angus chuck patty, brie, crispy onions, portobello mushroom, garlic aioli, potato bun, french fries or green salad	
<b>GRILLED BC SALMON BURGER</b> <i>(d,g,e,s)</i>	32
cucumber, alfalfa sprouts, garlic aioli, potato bun, french fries or green salad	

# desserts

<b>PINA COLADA</b> <i>(d,e)</i>	16
chocolate coconut, coconut mousse, flor de cana, pineapple, mango and passionfruit coulis	
<b>BASQUE CHEESECAKE</b> <i>(d,g,e,n)</i>	16
milk chocolate sauce, pistachio, toasted kadayifi	
<b>MATCHA PAVLOVA</b> <i>(d,e)</i>	16
fresh raspberry, matcha cremeaux, crisp meringue	

*d contains dairy / g contains gluten / e contains eggs / s contains fish or shellfish / n contains nuts*

*Please inform your server of any food allergies or dietary restrictions.*

*Consuming raw or undercooked foods may increase your risk of foodborne illness.*

*Menu may change due to availability of ingredients.*

*Prices are subject to applicable taxes and gratuities.*

# whisky

## single malt whisky

<b>ABERLOUR A'BUNADH</b> <i>cask strength</i>	25
<b>ARBEG</b> <i>10 year</i>	25
<b>BOWMORE</b> <i>12 year</i>	15
<b>DALWHINNIE</b> <i>12 year</i>	25
<b>DALMORE</b> <i>12 Year</i>	30
<b>GLENLIVET</b> <i>12 year</i>	16
<b>GLENFIDDICH</b> <i>12 year</i>	16
<b>GLENMORANGIE</b> <i>10 year</i>	16
<b>GLENKINCHIE</b> <i>12 Year</i>	16
<b>GLEN GRANT</b> <i>12 year</i>	15
<b>GLENFARCLAS</b> <i>17 year</i>	18
<b>HIGHLAND PARK</b> <i>18 year</i>	50
<b>LAPHROAIG</b> <i>1 quarter cask</i>	20
<b>OBAN</b> <i>12 year</i>	25

## blended whisky

<b>CHIVAS REGAL</b>	12
<b>JOHNNIE WALKER</b> <i>Red</i>	10
<b>JOHNNIE WALKER</b> <i>Black</i>	17
<b>JOHNNIE WALKER</b> <i>Blue</i>	45

## canadian whisky

<b>JP WISER'S DELUXE</b>	10
<b>CROWN ROYAL</b>	10
<b>LOT 40 RYE</b>	11
<b>CANADIAN CLUB</b>	12
<b>FORTY CREEK</b>	13

## bourbon

<b>BEARFACE</b>	10
<b>BUFFALO TRACE</b>	12
<b>MAKER'S MARK</b>	12
<b>RUSSELL'S RESERVE</b>	11
<b>KNOB CREEK</b>	15
<b>BOOKER'S</b>	30

# cocktails

## classic cocktails

2oz

<b>NEGRONI</b> <i>gin, sweet vermouth, campari, orange zest</i>	<b>18</b>
<b>OLD FASHIONED</b> <i>bourbon, sweet vermouth, campari, orange zest</i>	<b>18</b>
<b>MARGARITA</b> <i>tequila, triple sec, simple syrup, lime</i>	<b>18</b>
<b>APEROL SPRITZ</b> <i>aperol, sparkling wine, sparkling water</i>	<b>18</b>
<b>MOJITO</b> <i>tequila, triple sec, simple syrup, lime juice, lime wheel</i>	<b>18</b>
<b>WHISKY SOUR</b> <i>whiskey, lemon, simple syrup, egg white, bitters</i>	<b>18</b>
<b>COSMOPOLITAN</b> <i>vodka, triple sec, cranberry juice, lime</i>	<b>18</b>
<b>SHAFT</b> <i>vodka, baileys, coffee liqueur, cold brew espresso</i>	<b>18</b>
<b>MARTINI</b> <i>vodka or gin, dirty or dry, olive or lemon twist</i>	<b>18</b>

## house crafted cocktails

2oz

<b>GILDED MANHATTAN</b> <i>cherry and orange infused whiskey, sweet vermouth, angostura bitters</i>	<b>22</b>
<b>EMBER &amp; OAK</b> <i>dark rum, rye, hazelnut syrup, chocolate bitters, orange zest</i>	<b>20</b>
<b>SMOKED OLD FASHIONED</b> <i>bourbon, demerara syrup, bitters, orange zest</i>	<b>22</b>
<b>SPICY MARGARITA</b> <i>Don Julio reposado, Grand Marnier, lime, jalapeno syrup, fresh jalapeno</i>	<b>26</b>
<b>SMOKED RASPBERRY SOUR</b> <i>knob creek whiskey, Sons of Vancouver amaretto, raspberry, lemon, egg white</i>	<b>25</b>

# spirit-free

<b>PINK NO-JITO</b> <i>pink grapefruit juice, mint leaves, lime juice, simple syrup, soda</i>	<b>10</b>
<b>JASMINE GARDEN</b> <i>chilled jasmine tea, lemon juice, honey syrup &amp; simple syrup</i>	<b>10</b>
<b>MIONETTO</b> <i>Non-Alcoholic Prosecco, ITA, 5oz</i>	<b>14</b>
<b>PHILIPS IOTA</b> <i>Non-Alcoholic Beer - Pilsner, Pale Ale, Hazy IPA, 355ml</i>	<b>8</b>
<b>ATHLETIC</b> <i>Non-Alcoholic Beer - IPA, 355ml</i>	<b>8</b>

# afters

<b>GRAHAM'S TAWNY 10-Year-Old</b> , 2 oz	<b>12</b>
<b>GRAHAM'S TAWNY 20-Year-Old</b> , 2 oz	<b>20</b>
<b>MAGLOIRE FINE VS</b> <i>Calvados</i> , 1 oz	<b>15</b>
<b>SONS OF VANCOUVER</b> <i>Amaretto</i> , 1 oz	<b>10</b>
<b>GRAPPA MOSCATO</b> <i>Beniamino Maschio</i> 1 oz	<b>14</b>
<b>COURVOISIER VSOP</b> 1 oz	<b>25</b>
<b>REMY VSOP</b> 1 oz	<b>14</b>
<b>D'USSÉ VSOP</b> 1 oz	<b>20</b>
<b>CHATEAU DE LAUBADE XO</b> <i>Armagnac</i> , 1 oz	<b>20</b>
<b>HENNESSY VS</b> 1 oz	<b>20</b>
<b>HENNESSY XO</b> 1 oz	<b>50</b>

# hot beverages

1.5 oz

<b>B52</b> <i>kahlua, baileys, grand marnier, coffee, whipped cream</i>	<b>15</b>
<b>IRISH COFFEE</b> <i>jameson, coffee, whipped cream</i>	<b>15</b>
<b>BLUEBERRY TEA</b> <i>amaretto, grand marnier, orange pekoe tea</i>	<b>15</b>
<b>MONTE CRISTO</b> <i>kahlua, grand marnier, coffee, whipped cream, sugar rim</i>	<b>15</b>

# wine

## bubbles

	5oz	btl
<b>MONTELVINI</b> <i>Semi-Sparkling, On Tap, ITA</i>	<b>13</b>	<b>/</b>
<b>UNSWORTH</b> <i>Charme de L'Île, BC</i>	<b>16</b>	<b>75</b>
<b>ROAD 13</b> <i>Chenin Blanc, BC</i>	<b>21</b>	<b>100</b>

## white

	5oz	8oz	btl
<b>CEDAR CREEK</b> <i>Riesling, BC</i>	<b>14</b>	<b>23</b>	<b>60</b>
<b>MT. BOUCHERIE</b> <i>Semillon, BC</i>	<b>15</b>	<b>24</b>	<b>65</b>
<b>HILLSIDE</b> <i>Unoaked Pinot Gris, BC</i>	<b>15</b>	<b>24</b>	<b>65</b>
<b>MISSION HILL</b> <i>Reserve Chardonnay, BC</i>	<b>16</b>	<b>26</b>	<b>70</b>
<b>ATTEMS</b> <i>Sauvignon Blanc, France</i>	<b>17</b>	<b>28</b>	<b>75</b>
<b>ANTINORI BRAMITO</b> <i>Chardonnay, Italy</i>	<b>20</b>	<b>32</b>	<b>90</b>
<b>SIMONNET-FEBVRE</b> <i>Chablis, France</i>	<b>21</b>	<b>34</b>	<b>100</b>

## red

	5oz	8oz	btl
<b>GARDEN OF GRANITE</b> <i>Malbec, BC</i>	<b>14</b>	<b>23</b>	<b>60</b>
<b>SCORCHED EARTH</b> <i>Pinot Noir, BC</i>	<b>16</b>	<b>26</b>	<b>70</b>
<b>KETTLE VALLEY</b> <i>Cabernet Merlot, BC</i>	<b>16</b>	<b>26</b>	<b>70</b>
<b>BARTIER BROS</b> <i>Syrah, BC</i>	<b>17</b>	<b>28</b>	<b>75</b>
<b>MARQUE DU RISCAL</b> <i>Rioja, Spain</i>	<b>19</b>	<b>30</b>	<b>85</b>
<b>MISSION HILL</b> <i>Meritage, BC</i>	<b>20</b>	<b>32</b>	<b>90</b>
<b>JOSEPH DROUHIN</b> <i>Bourgogne, France</i>	<b>27</b>	<b>45</b>	<b>125</b>

## rosé

	5oz	8oz	btl
<b>DIRTY LAUNDRY</b> <i>BC</i>	<b>14</b>	<b>23</b>	<b>60</b>
<b>MISSION HILL</b> <i>BC</i>	<b>15</b>	<b>24</b>	<b>65</b>
<b>FABRE EN PROVENCE</b> <i>France</i>	<b>16</b>	<b>26</b>	<b>70</b>

Ask your server for the full list of wines by the bottle.

# beer

## draught a true 20 oz pint

<b>STEAMWORKS</b> <i>Hazy IPA</i>	10
<b>VANCOUVER ISLAND BREWING</b> <i>Pilsner</i>	10
<b>SMALL GODS BREWING</b> <i>Promised Land Hazy Pale Ale</i>	10
<b>33 ACRES</b> <i>of Life Amber Ale</i>	10
<b>DRIFTWOOD</b> <i>Fat Tug IPA</i>	10
<b>HOYNE</b> <i>Svec Czech Half Dark Lager</i>	10
<b>SALT SPRING WILD</b> <i>Apple Cider</i>	10
<b>LIGHTHOUSE BREWING</b> <i>Pacific Pale Ale</i>	10
<b>GUINNESS</b> <i>Irish Stout</i>	11

## bottled + canned

<b>OKANAGAN</b> <i>Peach, Pear or Apple Cider, 355 ml</i>	8
<b>KILKENNY</b> <i>Irish Cream Ale, 500 ml</i>	9
<b>SOMMERSBY</b> <i>Apple Cider, 473 ml</i>	9
<b>SMALL GODS BREWING</b> <i>Neverending German Pilsner, 473ml</i>	9

