

desserts

PINA COLADA <i>d, e</i> Chocolate Coconut, Coconut Mousse, Flor de Cana, Pineapple, Mango and Passionfruit Coulis	18
BASQUE CHEESECAKE <i>d, g, e, n</i> Milk Chocolate Sauce, Pistachio, Toasted Kadayifi	18
MATCHA PAVLOVA <i>d, e</i> Fresh Raspberry, Matcha Crèmeaux, Crisp Meringue	18
FRENCH MACARON <i>d, n</i> Two Pieces, Chef's Daily Selection	12

Please inform your server of any food allergies or restrictions
d dairy *g* gluten *v* vegan *e* egg *n* nuts

snug afters

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

hot beverages

B52 <i>1.5 oz</i> Kahlua, Baileys, Grand Marnier, Coffee, Whipped Cream	15
IRISH COFFEE <i>1.5 oz</i> Jameson, Coffee, Whipped Cream	15
BLUEBERRY TEA <i>1.5 oz</i> Amaretto, Grand Marnier, Orange Pekoe tea	15
MONTE CRISTO <i>1.5 oz</i> Kahlua, Grand Marnier, Coffee, Whipped Cream, Sugar Rim	15



handcrafted cocktails

SEA TO SKY 25

Arbutus Blue Gin, SOV Quadruple Sec, Grapefruit, Lemon, Basil Syrup, Soda

THE DANGER ZONE 30

Flor de Cana 12yr Rum, Green Chartreuse, Grand Marnier, Pineapple, Passionfruit, Lime, Coconut Milk, Coconut Syrup

SALISH SOUR 35

Patron Silver Tequila, Aperol, Maraschino Cherry Liqueur, Lemon, Egg Whites, Mole Bitters

EL BESO DEL DIABLO 30

Habanero & Pepper Infused Mezcal, SOV Quadruple Sec, Watermelon, Passionfruit, Lime

KUROSHIO OLD FASHIONED 30

Suntory Toki Japanese Whiskey, Sanctuary Vancouver Island Whisky, Amaro Montenegro, Almond & Orange Bitters

OB BARREL-AGED SAZERAC 100

Son's of Vancouver Rye, Remy Martin XO, Courvoisier VSOP, Maraschino Cherry Liqueur, Grand Marnier, Absinthe, Peychaud's Bitters

*All cocktails include 2oz of alcohol.
Taxes not included.*

vodka

DILLONS VODKA 10

STOLI ELIT 10

SONS OF VANCOUVER 11

KETEL ONE 13

BELVEDERE 13

GREY GOOSE 13

gin

DILLONS GIN 10

TANQUERAY 11

BOMBAY SAPPHIRE 11

SHERINGHAM SEASIDE 11

HENDRICK'S 12

tequila

TROMBA BLANCO 10

ESPOLON BLANCO 10

DON JULIO REPOSADO 20

HERRADURA REPOSADO 20

PATRON SILVER 25

PATRON GOLD 30

CLASE AZUL REPOSADO 50

rum

FLOR DE CAÑA WHITE 10

FLOR DE CAÑA DARK 10

FLOR DE CAÑA ANEJO 12YR 14

CAPTAIN MORGAN'S SPICED 10

HAVANA ANEJO 11

KRAKEN DARK SPICED 11

BRUGAL AÑEJO 12

ZAYA 16

single malt whisky

ABERLOUR A'BUNADH <i>Cask Strength</i>	25
ARBEG <i>10 Year</i>	25
BOWMORE <i>12 Year</i>	15
DALWHINNIE <i>15 Year</i>	25
DALMORE <i>12 Year</i>	30
GLENLIVET <i>12 Year</i>	16
GLENFIDDICH <i>12 Year</i>	16
GLENMORANGIE <i>10 Year</i>	16
GLENKINCHIE <i>12 Year</i>	16
GLEN GRANT <i>12 Year</i>	15
GLENFARCLAS <i>17 Year</i>	18
HIGHLAND PARK <i>18 Year</i>	50
LAPHROAIG <i>Quarter Cask</i>	20
OBAN <i>14 Year</i>	25

blended whisky

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

Canadian whisky

JP WISER'S DELUXE	10
BEAR FACE	10
CROWN ROYAL	10
LOT 40 RYE	11
CANADIAN CLUB	12
FORTY CREEK	13
SANCTUARY VANCOUVER ISLAND	15

Japanese whisky

TOKI SUNTORY	17
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classic cocktails

NEGRONI	20
Gin, Sweet Vermouth, Campari, Orange Zest	
OLD FASHIONED	20
Bourbon, Demerara Syrup, Bitters, Orange Zest	
MARGARITA	18
Tequila, Triple Sec, Simple Syrup, Lime Juice, Lime Wheel	
APEROL SPRITZ	18
Aperol, Sparkling Wine, Sparkling Water, Orange Wheel	
MOJITO	18
White Rum, Simple Syrup, Lime Juice, Mint, Sparkling Water	
WHISKY SOUR	18
Whisky, Lemon Juice, Simple Syrup, Egg White, Bitters	
COSMOPOLITAN	18
Vodka, Triple Sec, Cranberry Juice, Lime Juice	
SHAFT	18
Vodka, Baileys, Coffee Liqueur, Cold Brew Espresso	
MARTINI	18
Vodka or Gin, Dry Vermouth, Olive or Lemon Twist	

*All cocktails include 2oz alcohol.
Taxes not included.*

Craving a specific cocktail? Ask your server and we will do our best to recreate it!

bubbles

MONTELVINI *Semi-Sparkling, On Tap, ITA*
UNSWORTH *Charme de L'Île, BC*
ROAD 13 *Chenin Blanc, BC*

50z	btl	
13	/	
16	75	
21	100	

white

CEDAR CREEK *Riesling, BC*
BLUE GROUSE *Ortega, BC*
HILLSIDE *Unoaked Pinot Gris, BC*
MISSION HILL *Reserve Chardonnay, BC*
ATTEMS *Sauvignon Blanc, France*
ANTINORI BRAMITO *Chardonnay, Italy*
SIMONNET-FEBVRE *Chablis, France*

50z	80z	btl
14	23	60
15	24	65
15	24	65
17	28	75
18	29	80
20	32	90
22	39	115

red

VINAS D MENDOZA *Malbec, Argentina*
SCORCHED EARTH *Pinot Noir, BC*
KETTLE VALLEY *Cabernet Merlot, BC*
BARTIER BROS *Syrah, BC*
MARQUE DU RISCAL *Rioja, Spain*
MISSION HILL *Meritage, BC*
JOSEPH DROUHIN *Bourgogne, France*

50z	80z	btl
16	26	70
16	26	70
16	26	70
17	28	75
19	30	85
21	34	100
27	45	125

rosé

DIRTY LAUNDRY *BC*
MISSION HILL *BC*
FABRE EN PROVENCE *France*

50z	80z	btl
15	24	65
16	26	70
16	26	70

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

draught a true 20 oz pint

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

bottled + canned

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

spirit free

BEACHSIDE COLADA Pineapple, Passionfruit, Orange, Coconut Syrup, Milk	12
ISLAND SUNSET SPRITZ Martin Vibrante, Watermelon, Lemon, Non-Alc Mionetto Prosecco	15
CHILLI MANGO MARGARITA HP Juniper Agave NA Tequila, Chilli Infused Mango, Lime, Agave	15
NO-GRONI Free Spirit Gin, NOA Bitters & Sweet Vermouth	15
MIONETTO <i>Non-Alcoholic Prosecco, ITA, 50z</i>	14
PHILIPS IOTA <i>Non-Alcoholic Beer - Pilsner, Pale Ale, Hazy IPA, 355ml</i>	8
ATHLETIC <i>Non-Alcoholic Beer - IPA, 355ml</i>	8