

wine

bubbles

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

white

	5oz	8oz	btl
CEDAR CREEK <i>Riesling, BC</i>	14	23	60
HILLSIDE <i>Unoaked Pinot Gris, BC</i>	15	24	65
MISSION HILL <i>Reserve Chardonnay, BC</i>	17	28	75
ATTEMS <i>Sauvignon Blanc, Italy</i>	18	29	80
ANTINORI BRAMITO <i>Chardonnay, Italy</i>	20	32	90
SIMONNET-FEBVRE <i>Chablis, France</i>	22	39	115

red

	5oz	8oz	btl
VINAS D MENDOZA <i>Malbec, Argentina</i>	16	26	70
SCORCHED EARTH <i>Pinot Noir, BC</i>	16	26	70
KETTLE VALLEY <i>Cabernet Merlot, BC</i>	16	26	70
BARTIER BROS <i>Syrah, BC</i>	17	28	75
MARQUE DE RISCAL <i>Rioja, Spain</i>	19	30	85
MISSION HILL <i>Meritage, BC</i>	21	34	100
JOSEPH DROUHIN <i>Bourgogne, France</i>	27	45	125

rosé

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

beer

draught *a true 20oz pint*

STEAMWORKS <i>Hazy IPA</i>	10
VANCOUVER ISLAND BREWING <i>Pilsner</i>	10
SMALL GODS BREWING <i>Promised Land Hazy IPA</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, 500ml</i>	9
SOMERSBY <i>Apple Cider, 473ml</i>	9
SMALL GODS BREWING <i>Neverending German Pilsner, 473ml</i>	9

cocktails

classic cocktails

	2oz
NEGRONI <i>gin, sweet vermouth, Campari, orange zest</i>	20
OLD FASHIONED <i>bourbon, demerara syrup, bitters, orange zest</i>	20
MARGARITA <i>tequila, triple sec, simple syrup, lime</i>	18
APEROL SPRITZ <i>Aperol, sparkling wine, sparkling water</i>	18
WHISKEY SOUR <i>whiskey, lemon, simple syrup, egg white, bitters</i>	18
SHAFT <i>vodka, Baileys, coffee liqueur, cold brew espresso</i>	18
MARTINI <i>vodka or gin, dirty or dry, olive or lemon twist</i>	18

house crafted cocktails

	2oz
SEA TO SKY <i>Arbutus blue gin, SOV Quadruple Sec, grapefruit, lemon, basil syrup, soda</i>	25
THE DANGER ZONE <i>Flor de Cana 12yr rum, Green Chartreuse, Grand Marnier, pineapple, passionfruit, lime, coconut milk, coconut syrup</i>	30
SALISH SOUR <i>Patron silver tequila, Aperol, maraschino cherry liqueur, lemon, egg whites, mole bitters</i>	35
EL BESO DEL DIABLO <i>habanero & pepper infused mezcal, SOV Quadruple Sec, watermelon, passionfruit, Grand Marnier, lime</i>	30
KUROSHIO OLD FASHIONED <i>Suntory Toki Japanese Whiskey, Sanctuary Vancouver Island Whisky, Amaro Montenegro, almond & orange bitters</i>	30
OB BARREL-AGED SAZERAC <i>SOV Rye, Remy Martin XO, Courvoisier VSOP, maraschino cherry liqueur, Grand Marnier, absinthe, Peychaud's Bitters</i>	100

spirit-free

BEACHSIDE COLADA <i>pineapple, passionfruit, orange, coconut syrup, milk</i>	12
NO-GRONI <i>free spirit gin, NOA bitters, sweet vermouth</i>	17
ISLAND SUNSET SPRITZ <i>Martini Vibrante, watermelon, lemon, non-alcoholic Mionetto Prosecco</i>	15
PHILLIPS IOTA <i>non-alcoholic beer - pilsner, pale ale, or hazy IPA</i>	8
MIONETTO <i>non-alcoholic prosecco, Italy</i>	14

afters

GRAHAM'S TAWNY 10 Year , 2oz	12
GRAHAM'S TAWNY 20 Year , 2oz	20
MAGLOIRE FINE VS <i>Calvados</i> , 1oz	15
SONS OF VANCOUVER <i>Amaretto</i> , 1 oz	10
GRAPPA MOSCATO <i>Beniamino Maschio</i> , 1oz	14
COURVOISIER VSOP 1oz	25
REMY VSOP 1oz	14
D'USSÉ VSOP 1oz	20
CHATEAU DE LAUBADE XO <i>Armagnac</i> , 1oz	21
HENNESSY VS 1oz	20
HENNESSY XO 1oz	50

hot beverages

	1.5oz
B52 Kahlua, Baileys, Grand Marnier, coffee, whipped cream	15
IRISH COFFEE Jameson, coffee, whipped cream	15
BLUEBERRY TEA amaretto, Grand Marnier, orange pekoe tea	15
MONTE CRISTO Kahlua, Grand Marnier, coffee, whipped cream, sugar rim	15

Scotch whiskey

ABERLOUR A'BUNADH cask strength	25
ARDBEG 10 year	25
BOWMORE 12 year	15
DALWHINNIE 15 year	25
DALMORE 12 year	30
GLENLIVET 12 year	16
GLENFIDDICH 12 year	16
GLENMORANGIE 10 year	16
GLENKINCHIE 12 year	16
GLEN GRANT 12 year	15
GLENFARCLAS 17 year	18
HIGHLAND PARK 18 year	50
LAPHROAIG quarter cask	20
OBAN 12 year	25

blended whisky

CHIVAS REGAL	12
JOHNNIE WALKER Red	10
JOHNNIE WALKER Black	17
JOHNNIE WALKER Blue	45

Canadian whisky

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

small plates

TRUFFLE FRIES D, E	21
tossed with chopped truffle and parmesan, served with garlic aioli	
BAKED BRIE D	28
rhubarb jam, garlic crostini G	
CRAB CAKE D, G, E, S	29
wasabi tartar sauce, lemon, local organic greens, sherry vinaigrette	
CRISPY GOCHUJANG GLAZED CHICKEN WINGS G	26
pickled vegetables, sesame and spring onions	
CALAMARI D, G, S	28
cornmeal crusted Humboldt squid, cilantro-lime crema	
SAUTÉED PRAWNS D, G, S	28
sherry and garlic butter sauce, Calabrian chili breadcrumb	
SNUG BURGER D, G, E	34
charbroiled angus chuck patty, melted brie, crispy onions, bacon jam, signature burger sauce, potato bun, served with your choice of french fries or green salad	
+ SUBSTITUTE SIDE CAESAR SALAD	6
+ SUBSTITUTE CUP OF CHAR-ROAST TOMATO SOUP	6
+ SUBSTITUTE TRUFFLE FRIES	7

desserts

PINA COLADA D, E	18
chocolate coconut, coconut mousse, Flor de Caña, pineapple, mango and passionfruit coulis	
BASQUE CHEESECAKE D, G, E, N	18
milk chocolate sauce, pistachio, toasted kataifi	
MATCHA PAVLOVA D, E	18
fresh raspberry, matcha crèmeux, crisp meringue	

G contains gluten | D contains dairy | E contains eggs | N contains nuts | S contains seafood

Please inform our team member of any dietary restrictions. Deep-fried items contain traces of gluten, seafood, egg, and other allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu is subject to change based on availability of ingredients. A 20% gratuity will be automatically charged on tables of 8 guests or more. We are happy to offer split plating for an additional \$6 charge per item.