

desserts

MILK CHOCOLATE MOUSSE *d, e, n* 18
Dipped in dark chocolate, caramelized hazelnut and cacao nib tuile,
vanilla anglaise, whiskey-poached pear, flourless chocolate cake

BASQUE CHEESECAKE *d, e* 18
Dark cherry sauce

HONEY CAKE *d, e, g* 18
Dipped in dulce de leche chocolate, cacao nibs,
Grand Marnier orange anglaise, honeycomb tuile

FRENCH MACARON *d, n* 12
Two Pieces, Chef's Daily Selection

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

hot beverages

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



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*

5oz	btl
13	/
16	75
21	100

white

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

3oz	6oz	9oz	btl
8	14	20	50
9	16	23	60
10	18	26	65
10	18	26	65
12	20	29	75
13	21	30	80
15	24	34	90
17	31	43	115

red

TIME-LAPSE *Cabernet, Spain*
VINAS DE MENDOZA *Malbec, Argentina*
SCORCHED EARTH *Pinot Noir, BC*
KETTLE VALLEY *Cabernet Merlot, BC*
BARTIER BROS *Cabernet Franc, BC*
GIOVANNI ROSSO *Nebbiolo, Italy*
MISSION HILL *Meritage, BC*
JOSEPH DROUHIN *Bourgogne, France*

3oz	6oz	9oz	btl
8	14	20	50
11	19	27	70
11	19	27	70
11	19	27	70
12	20	29	75
13	23	32	85
16	28	37	100
21	36	46	125

rosé

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

3oz	6oz	9oz	btl
10	18	26	65
11	19	27	70
11	19	27	70

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

draught a true 20 oz pint

PHILLIPS *Tiger Shark, Pale Ale* 10
STEAMWORKS *Hazy IPA* 10
VANCOUVER ISLAND BREWING *Pilsner* 10
SMALL GODS BREWING *Promised Land Hazy Pale Ale* 10
33 ACRES *of Life Amber Ale* 10
DRIFTWOOD *Fat Tug IPA* 10
HOYNE *Svec Czech Half Dark Lager* 10
SALT SPRING WILD *Apple Cider* 10
GUINNESS *Irish Stout* 11

bottled + canned

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

spirit free

BEACHSIDE COLADA 12
 Pineapple, Passionfruit, Orange, Coconut Syrup, Milk

ISLAND SUNSET SPRITZ 15
 Martin Vibrante, Watermelon, Lemon, Non-Alc Mionetto Prosecco

CHILLI MANGO MARGARITA 15
 HP Juniper Agave NA Tequila, Chilli Infused Mango, Lime, Agave

NO-GRONI 15
 Free Spirit Gin, NOA Bitters & Sweet Vermouth

MIONETTO *Non-Alcoholic Prosecco, ITA, 5oz* 14
PHILIPS IOTA *Non-Alcoholic Beer - Pilsner, Pale Ale, Hazy IPA, 355ml* 8
ATHLETIC *Non-Alcoholic Beer - IPA, 355ml* 8