

# wine

## bubbles

|                                               | 5oz | bt/ |
|-----------------------------------------------|-----|-----|
| 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

|                                            | 3oz | 6oz | 9oz | bt/ |
|--------------------------------------------|-----|-----|-----|-----|
| SUNSHINE BAY <i>Sauvignon Blanc, NZ</i>    | 8   | 14  | 20  | 50  |
| CEDAR CREEK <i>Riesling, BC</i>            | 9   | 16  | 23  | 60  |
| BLUE GROUSE <i>Ortega, BC</i>              | 10  | 18  | 26  | 65  |
| HILLSIDE <i>Unoaked Pinot Gris, BC</i>     | 10  | 18  | 26  | 65  |
| MISSION HILL <i>Reserve Chardonnay, BC</i> | 12  | 20  | 29  | 75  |
| ATTEMS <i>Sauvignon Blanc, Italy</i>       | 13  | 21  | 30  | 80  |
| ANTINORI BRAMITO <i>Chardonnay, Italy</i>  | 15  | 24  | 34  | 90  |
| SIMONNET-FEBVRE <i>Chablis, France</i>     | 17  | 31  | 43  | 115 |

## red

|                                           | 3oz | 6oz | 9oz | bt/ |
|-------------------------------------------|-----|-----|-----|-----|
| TIME-LAPSE <i>Cabernet, Spain</i>         | 8   | 14  | 20  | 50  |
| VINAS DE MENDOZA <i>Malbec, Argentina</i> | 11  | 19  | 27  | 70  |
| SCORCHED EARTH <i>Pinot Noir, BC</i>      | 11  | 19  | 27  | 70  |
| KETTLE VALLEY <i>Cabernet Merlot, BC</i>  | 11  | 19  | 27  | 70  |
| BARTIER BROS <i>Cabernet Franc, BC</i>    | 12  | 20  | 29  | 75  |
| GIOVANNI ROSSO <i>Nebbiolo, Italy</i>     | 13  | 23  | 32  | 85  |
| MISSION HILL <i>Meritage, BC</i>          | 16  | 28  | 37  | 100 |
| JOSEPH DROUHIN <i>Bourgogne, France</i>   | 21  | 36  | 46  | 125 |

## rosé

|                                 | 3oz | 6oz | 9oz | bt/ |
|---------------------------------|-----|-----|-----|-----|
| DIRTY LAUNDRY <i>BC</i>         | 10  | 18  | 26  | 65  |
| MISSION HILL <i>BC</i>          | 11  | 19  | 27  | 70  |
| FABRE EN PROVENCE <i>France</i> | 11  | 19  | 27  | 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 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               |
| Phillips <i>Tiger Shark 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 |
| <b>NEGRONI</b> <i>gin, sweet vermouth, Campari, orange zest</i>             | 20  |
| <b>OLD FASHIONED</b> <i>bourbon, demerara syrup, bitters, orange zest</i>   | 20  |
| <b>MARGARITA</b> <i>tequila, triple sec, simple syrup, lime</i>             | 18  |
| <b>APEROL SPRITZ</b> <i>Aperol, sparkling wine, sparkling water</i>         | 18  |
| <b>WHISKEY SOUR</b> <i>whiskey, lemon, simple syrup, egg white, bitters</i> | 18  |
| <b>SHAFT</b> <i>vodka, Baileys, coffee liqueur, cold brew espresso</i>      | 18  |
| <b>MARTINI</b> <i>vodka or gin, dirty or dry, olive or lemon twist</i>      | 18  |

## house crafted cocktails

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

## spirit-free

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

## afters

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

|                                 |    |
|---------------------------------|----|
| 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 <span>D, E</span>                                                                                                                                           | 21 |
| tossed with chopped truffle and parmesan,<br>served with garlic aioli                                                                                                     |    |
| BAKED BRIE <span>D</span>                                                                                                                                                 | 28 |
| rhubarb jam, garlic crostini <span>G</span>                                                                                                                               |    |
| CRAB CAKES <span>D, G, E, S</span>                                                                                                                                        | 29 |
| wasabi tartar sauce, lemon, local organic<br>greens, sherry vinaigrette                                                                                                   |    |
| CRISPY CHICKEN WINGS <span>G</span>                                                                                                                                       | 24 |
| pickled vegetables, sesame, spring onions<br>and Korean style sauce                                                                                                       |    |
| CALAMARI <span>D, S</span>                                                                                                                                                | 28 |
| cornmeal crusted Humboldt squid,<br>cilantro-lime crema                                                                                                                   |    |
| SAUTÉED PRAWNS <span>D, G, S</span>                                                                                                                                       | 28 |
| sherry and garlic butter sauce, Calabrian chili breadcrumbs                                                                                                               |    |
| SNUG BURGER <span>D, G, E</span>                                                                                                                                          | 34 |
| charbroiled angus chuck patty, melted brie,<br>crispy onions, bacon jam, signature burger sauce,<br>potato bun, served with your choice of<br>french fries or green salad |    |
| + SUBSTITUTE SIDE CAESAR SALAD                                                                                                                                            | 6  |
| + SUBSTITUTE CUP OF CHAR-ROAST TOMATO SOUP                                                                                                                                | 6  |
| + SUBSTITUTE TRUFFLE FRIES                                                                                                                                                | 7  |

# desserts

|                                                                                                                                         |    |
|-----------------------------------------------------------------------------------------------------------------------------------------|----|
| MILK CHOCOLATE MOUSSE <span>D, E, N</span>                                                                                              | 18 |
| dipped in dark chocolate, caramelized hazelnut and cacao nib tuile,<br>vanilla anglaise, whiskey-poached pear, flourless chocolate cake |    |
| BASQUE CHEESECAKE <span>D, E</span>                                                                                                     | 18 |
| dark cherry sauce                                                                                                                       |    |
| HONEY CAKE <span>D, E, G</span>                                                                                                         | 18 |
| dipped in dulce de leche chocolate, cacao nibs,<br>Grand Marnier orange anglaise, honeycomb tuile                                       |    |

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.