

COCKTAILS

CLASSIC REVISED

Modern take on classic cocktails.

Vieux Carré 14

Rittenhouse Rye Whiskey, Sweet Vermouth, B & B, Amaro Ramazzotti, Peychaud's bitters, Angostura Bitters
Named for the French Quarter in New Orleans this sophisticated, spirits-driven cocktail is a lot like the Big Easy itself: a fun and potent blend of diverse elements.

Not Far From Princeton, BC 14

Tanqueray Gin, Odyssey III Port, orange bitters.
The first recipe for the Princeton cocktail was published in 1895 *Modern American Drinks*. Our version uses Odyssey III Port from Gray Monk Winery "not far" from Princeton, BC.

Elderflower Martini 14

St. Germain Elderflower Liqueur, Ketel One Vodka, freshly squeezed lemon juice.
This martini is rounded out by the full-bodied light sweetness of the elderflower.

BC Seaside Martini 14

Sheringham Seaside Gin - #1 Contemporary gin in the world, Dry Vermouth, salt, nori, pickled sea asparagus.
Our version of the classic Gibson Martini. A complex range of savoury, salty, fresh, mineral and grassy notes throughout.

Maple Port Manhattan 14

Crown Royal Whiskey, Odyssey III Port, maple syrup, bitters.
Here, rye whiskey teams up BC port and maple syrup to bring you this strong yet slightly sweet version of the classic cocktail.

Matador 14

El Jimador Blanco, Cointreau, pineapple juice, freshly squeezed lime juice.
Tequila goes rather well with pineapple juice, but we should've guessed we were not the first to notice this, and in fact it is a well-known cocktail. Here is our version of the recipe from *Trader Vic's Bartending guide* (1947).

Knickerbocker 12

Captain Morgan Dark Rum, Cointreau, freshly squeezed lemon juice, raspberry.
Fresh and fruity drink from New York in the mid-1800's.

Cucumber Hendrix 14

Hendrick's Gin, cucumber, simple syrup, freshly squeezed lime juice.
In addition to the traditional juniper infusion, Hendrick's uses Bulgarian rose and cucumber to add flavour. The cucumber juice we add makes this cocktail taste like summer in a glass.

Smokey Old Fashioned 14

Bulleit Bourbon, Laphroaig Single Malt Whisky, simple syrup, bitters.
We spice up the Old Fashioned by bringing in smoky single malt. This spin on the traditional recipe will make you fall in love with the classic all over again.

SPARKLING COCKTAILS

Sparkling Limoncello 14

Limoncello Liqueur, sparkling wine, berries.
Tart, refreshing and just plain wonderful!

Aperol Spritz 12

Aperol, sparkling wine, soda water.
Light and refreshing with the perfect balance of sweet and bitter

Liquorice Lemonade 12

Sambuca Nera, Cointreau, freshly squeezed lemon juice. H2O, CO2.
So those of you who think ugh, licorice! I challenge you to give this a try! It is sweet with a deep flavor, complemented by fresh lemon and orange.

Casablanca Mojito 12

Captain Morgan Rum, Casablanca Mint Green Tea Cordial, freshly squeezed lime juice, orange bitters, H2O, CO2.
Cooling and fresh.

WHITE WINE

3 oz. | 6 oz. | 9 oz. | Bottle

Sauvignon Blanc, *Kim Crawford, NZ* 7.25 | 14.50 | 21.75 | 55
A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

Pinot Gris, *Sandhill, Okanagan, BC VQA* 6 | 12 | 18 | 54
Clean and vibrant on the palate with only a slight hint of tropical fruit. This is what a good, honest Pinot Gris should taste like.

Pinot Grigio, *Folonari, Italy* 6 | 12 | 18 | 50
Bouquet of exotic fruit and wild flower, with a touch of honey; dry, balanced, fruity flavour with an attractive lingering aftertaste of apples and banana.

Chardonnay, *Red Rooster, Naramata Bench, BC* 6 | 12 | 18 | 50
This light to medium-bodied Chardonnay is a refreshing fruit-forward style, showing plenty of apple, pineapple, yellow plum and honeydew melon flavours. Notes of lemon, green apple and white peach are accented by a delicate touch of oak on the finish.

House Rose 5.25 | 10.75 | 15.75 | 44
Please ask your server for today's selection.

House White 4.5 | 9 | 13.5 | 39
Please ask your server for today's selection.

By the Bottle

Rose, *Quill, Blue Grouse, Cowichan Valley* 45
68% Gamay Noir, 32% Pinot Noir
A complex, full flavoured rose which boasts aromas of wild forest strawberries and herbs with peppery kick on the palate. Pairs perfectly with fish and chicken.

Chardonnay, *Nk' Mip Cellars, BC VQA* 45
Rich in stone fruit, vanilla and melon notes. This enjoyably soft and full wine shows a crisp, fruit-forward flavour with a smooth finish.

Sauvignon Blanc, *Whitehaven, New Zealand* 50
Displays lifted gooseberry, passionfruit and blackcurrants, with hints of jalapeno, freshly cut herbs and lemongrass. A full flavoured, medium bodied wine, with an abundance of currant, citrus and gooseberry flavours that persist on the lengthy finish.

Viognier, *Moraine, BC VQA* 50
This Viognier has a bountiful cocktail of aromas, blending citrus and honeysuckle, into a complementary mélange with a subtle hint of minerality, which culminates in a crisp and dry

Sauvignon Blanc, *Cloudy Bay, New Zealand* 85
Notes of elderflower, green lime zest, and stone fruit. The palate is ripe, fine and succulent, offering zesty ripe citrus flavours coupled with an edge of minerality and sweet herbs. A small barrel ferment component gives balancing flesh to the wine's crisp refreshing acidity.

RED WINE

●
: 3 oz. | 6 oz. | 9 oz. | Bottle :
●

Cabernet Sauvignon, Louis M. Martini, CA USA 7 | 14 | 21 | 55

This superbly balanced wine has ripe flavors of black plum, jam and black currant. Hints of oak and a touch of baking spice support the fruit.

Merlot, Petit Verdot, Sin Cera, Howling Bluff, Naramata Bench, BC VQA 7 | 14 | 21 | 55

In ancient Rome, craftsmen would use wax to cover imperfections in their marble sculptures, "Sine Cera" means "without wax" and that was a phrase commonly used by those presenting the sculptures. Therefore, a sculpture "without wax" would mean honesty in its perfection.

Cabernet Merlot, Sandhill, BC VQA 7 | 14 | 21 | 55

Flavours of rich, sweet, black fruits and sweet spice fill the mouth. A lingering finish of spicy oak and juicy black fruits entices.

Merlot, Red Rooster, Naramata Bench, BC VQA 6 | 12 | 18 | 50

This Rooster is sleek, suave and seductive. His aromatic presence reveals juicy black cherry, smoke, charred oak barrel, leather and sweet spice. This is a dry, medium-bodied Merlot.

Pinot Noir, Conviction, Okanagan, BC VQA 6 | 12 | 18 | 50

This light to medium-bodied wine is perfect for casual sipping with its juicy red fruit, smooth mouth-feel and an elegant finish.

Pinot Noir, Mirassou, CA, USA 6 | 12 | 18 | 50

Flavours of strawberries, pomegranates and cherries balanced with delicate floral notes.

Malbec, Trapiche Reserve, Argentina 5.5 | 11 | 16.5 | 45

Dark red fruit flavours complimented by a velvety texture and a sweet, lingering finish.

Shiraz, McGuigan Private Bin, Australia 4.5 | 9 | 13.5 | 39

This wine features delightful dark cherry and plum aromas integrated with some smoky vanilla and cinnamon characters from the oak influence.

House Red 4.5 | 9 | 13.5 | 39

Please ask you server for today's selection.

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: By the Bottle :
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Zinfandel, Ravenswood, CA, USA 50

Aromas of cherry and black pepper lead into a taste of sour cherry, chocolate, and raspberry. Pairs well with red meat and pasta.

Il Ducale, Blend, Ruffino, Italy 50

60% Sangiovese, 20% Merlot, 20% Syrah. The very long finish brings notes of ripe fruit with aromas of vanilla and balsamic herb. 90 points – Wine spectator.

Merlot "La Droite", Rollingdale, BC VQA 70

Smooth, soft and elegant palate leaving hints of spice, cherry, plum, black olive, vanilla and light floral notes.

One, Sandhill Small Lots, BC, VQA 85

54% Cabernet Sauvignon, 24% Malbec, 19% Petit Verdot. Full-bodied wine with velvety tannins, moderate acidity and a terrific mouth-feel. Rich black fruit flavours are enhanced by notes of cedar, vanilla extract, roasted nuts and charred oak barrel.

Cabernet Sauvignon, Louis M. Martini, Napa, CA 85

Deep burgundy color and complex aromas of dark fruit, smoky cedar and dried herbs. Rich and broad in the mouth, this Napa Cabernet has an expansive mid-palate, silky tannins and sought-after balance. Finely etched flavours of black cherry and blackberry are framed by licorice and toast on the long finish.

BEER + SPIRITS

BEER

On Tap

A variety of local handcrafted brewery offerings. Please ask your server.

● By The Bottle

- **Import**
- Budweiser 8.5
- Guinness 9.5
- Heineken 9
- Sol 9
- **Import Light**
- Bud Light 8.5
- Miller Light 8.5
- **Import Cider**
- Strongbow 9
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● Domestic

- GIB Pilsner 8.5
- GIB English Bay Pale Ale 8.5
- GIB West Coast IPA 8.5
- Rickard's Red 8.5
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- **Domestic Light**
- Coors Light 8
- Keystone Light 8
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CHAMPAGNE + SPARKLING

WINES



Mumm, Carte Classique	150
<i>Champagne, France</i>	
Blanc De Blanc Brut	8 40
<i>Cuvee Jean Louis, France</i>	
Bolla	12 60
<i>Prosecco, Italy</i>	
Henkell Trocken Piccolo 200ml	11

SPIRITS



● Vodka

- Absolute Elyx 11 | 20
- Grey Goose 11 | 20
- Belvedere 11 | 20
- Kettle One 8 | 14
- Merridale Frizz 8 | 14
- Fruit Flavoured
- Smirnoff 7 | 12
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● Rum

- Gosling's Black Seal 8 | 14
- Sailor Jerry Spiced 8 | 14
- Captain Morgan 7 | 12
- Captain Morgan Dark 7 | 12
- Appleton's Estate 7 | 12

● Tequila

- Don Julio Reposado 14 | 26
- Herradura Reposado 13 | 24
- 1800 Reposado 8 | 14
- El Jimador Blanco 8 | 14

● Gin

- Empress 1908, 10 | 18
- Victoria, BC
- New Tom, 10 | 18
- Victoria, BC
- Victoria, 10 | 18
- Victoria, BC
- Seaside, 10 | 18
- Victoria, BC
- Stump, 10 | 18
- Victoria, BC
- Plymouth 10 | 18
- Hendricks Dry 10 | 18
- Bombay 8 | 14
- Tanqueray 7 | 12
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● Absinthe

- Lucid Absinthe 12

SCOTCH, WHISKEY, +



SINGLE MALTS

Macallan 18 Year	45 88
Highland Park 18 Year	26 50
Lagavulin 16 Year	22 42
Oban 14 Year	22 42
Macallan 12 Year	14 26
Bowmore Darkest	16 30
Islay 15 Year	
Glenmorangie Nectar	16 30
d'Or	
Glenmorangie Quinta	14 26
Ruban	
Laphroaig Quarter	14 26
Cask	
Dalmore 12 Year	14 26
Auchentoshan 12 Year	14 26
Cardhu 12 Year	14 26

AMERICAN WHISKEYS

Maker's Mark 46	14 26
Bourbon	
Rittehouse Rye	12 22
Woodford Reserve	10 18
Bourbon	
Basil Hayden's	10 18
Bourbon	
Buffalo Trace Bourbon	9 16
Maker's Mark Bourbon	9 16
Bulleit Bourbon	9 16
Jack Daniel's Tennessee 8.5	15 15
Jim Beam Bourbon	8 14

BRANDY + COGNAC

Hennessy XO	40 78
Hennessy VSOP	18 34
Hennessy VS	16 30
Grand Marnier	26 50
Centenaire	
Grand Marnier	10 18
Cordon Rouge	
St. Vivant Armagnac	14 26
Calvados – Pere Magloire	14 26
Marquis de Villard	8 14

SCOTISH BLENDS

Johnnie Walker Black	12 22
12 Year	
Chivas Regal 12 Year	10 18
Johnnie Walker Red	8 14

CANADIAN WHISKEYS

Crown Royal	10 18
Special Reserve	
Crown Royal	7 12

IRISH WHISKEYS

Red Breast 12 Year	12 22
Jameson	8 14

DESSERT + APÉRITIF

DESSERT

Fire & Water Vanilla Bean Crème Brûlée	10
House Made Ice Cream or Sorbet	10
Choice of three; please ask your server for today's flavours	
Flourless Chocolate Cake	10
Salted caramel and rosemary crème Anglaise	
Warm Rhubarb and Peach Cobbler	10
House-made rum and raisin ice cream	

APÉRITIF



Martini Dry	8
Martini Rosso	8
Lillet	8
Dubonnet	8
Punt e Mes	8
Alvear Amontillado	8

PORT



Taylor Fladgate 20 Year Old Tawny	16
Taylor Fladgate 10 Year Old Tawny	15
Gray Monk Odyssey III Port, BC	8

LATE HARVEST



Errazuriz Late Harvest Sauvignon Blanc	7 39
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