

FRUIT + GRANOLA 14½ V

House-made granola, fresh fruit salad, Babe's honey + lavender vanilla bean yogurt

BACK TO BASICS 15½ V

Fresh-cut fruit salad, house-baked croissants & banana bread

THE NEW YORKER 16½

Multi-grain bagel, smoked salmon cream cheese, red onion, capers + fresh fruit salad

OATMEAL + FRESH FRUIT SALAD 13 V

Raisins, brown sugar & milk

THE FORAGER OMELETTE 18 GF

Three eggs, bacon, red onion, mushrooms, arugula + fresh herbs, aged cheddar, Kennebec potatoes

CANDIED SALMON + DILL OMELETTE 18½ GF

House-candied salmon, fresh dill + goat cheese, herbed Kennebec potatoes

VEGETABLE EGG WHITE FRITTATA 17 GF V

Market veggies, greens + Qualicum feta

WEST CANADIAN BREAKFAST 18 GF

Two eggs, bacon, sausage, herbed Kennebec potatoes, multi-grain toast

OCEAN POINTE BENEDICT 18½

Back bacon, brioche or English muffin, Kennebec potatoes, béarnaise

INNER HARBOUR BENEDICT 19

Smoked salmon, brioche or English muffin, Kennebec potatoes, béarnaise

FLORENTINE BENEDICT 18

Spinach, pesto, tomato relish, Brioche, Kennebec potatoes, béarnaise

LURE BREAKFAST HASH 18½ GF

Kennebec potatoes, kale, bacon, poached eggs, parmesan & smoked tomato hollandaise

HARBOURSIDE FRENCH TOAST 17 V

Yogurt, house-made granola, berry compote

DOCKSIDE EGG SANDWICH 16½

Scallion scrambled eggs, bacon, lettuce, tomato, aged cheddar, brioche bun + fresh fruit salad

BAKED GOODS 4½ V

Muffin, mini danish, croissants, toast

MORE PLEASE

House-made Granola, or Oatmeal 7
 Vanilla Yogurt 5
 Bagel 5, with cream cheese 7
 Fresh Fruit Salad 7
 Sausage, Bacon, Back Bacon 5
 Herbed Kennebec Potatoes 5
 Egg 4
 Pulled Pork 6
 Avocado half / Sliced Tomato 4
 Fruit Compote 2
 Smoked Salmon 8

WAKE ME UP

Starbucks™ Coffee, Tazo™ Tea 4¼
 Hot Chocolate 4¼
 Espresso, Americano 4½
 Cappuccino, Latte, Mocha 5½

REFRESH 4¼

Orange, Apple, Cranberry, Grapefruit, Tomato, V8 Juice

DAILY BLEND 6

Fresh Fruit Smoothie

If you have any concerns regarding food allergies, please alert your server prior to ordering

GF = Gluten Free V = Vegetarian options available upon request

Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

An automatic gratuity of 18% will be added to your bill (pre-tax) to parties of 8 or more

START THE DAY RIGHT

SWEET TREATS

VANILLA CHEESECAKE BRULEE 11
Balsamic pickled cherries

DARK CHOCOLATE POT DE CREME 12 GF
Dry caramel

FALL FRUIT COBBLER 10
Oatmeal crumble, vanilla creme fraiche

HOUSE MADE SORBET 8 GF
Chef's house made selection

LURE HAPPY HOUR 3pm-6pm

SIDE ARTISAN GREENS SALAD 5

SIDE CAESAR SALAD 5

YAM FRIES 6

HERB FRIES 6

CRISPY MAC + CHEESE BITES 11

CHARRED BRUSSEL SPROUTS 9

MAPLE BOURBON PORK RIBS 12

CHICKEN WINGS 13

GRILLED CHICKEN SANDWICH 16

BACON CHEDDAR BURGER 17

PILSNER BATTERED FISH + CHIPS 21

HI-BALLS 5

DRAFT SLEEVES 5

FEATURE WINE (5oz) 5

\$2 OFF ALL 9oz WINE POURS

BRUNCH FAVOURITES

FRUIT + GRANOLA 14½ V

House-made granola, fresh fruit salad, Babe's honey + lavender vanilla bean yogurt

THE FORAGER OMELETTE 18 GF

Three eggs, bacon, red onion, mushrooms, arugula + fresh herbs, aged cheddar, Kennebec potatoes

CANDIED SALMON + DILL OMELETTE 18½ GF

House-candied salmon, fresh dill + goat cheese, herbed Kennebec potatoes

OCEAN POINTE BENEDICT 18½

Back bacon, brioche or English muffin, Kennebec potatoes, béarnaise

INNER HARBOUR BENEDICT 19

Smoked salmon, brioche or English muffin, Kennebec potatoes, béarnaise

FLORENTINE BENEDICT 18

Spinach, pesto, tomato relish, Brioche, Kennebec potatoes, béarnaise

HARBOURSIDE FRENCH TOAST 17 V

Yogurt, house-made granola, berry compote

VEGETABLE EGG WHITE FRITTATA 17 GF V

Market veggies, greens + Qualicum feta

DOCKSIDE EGG SANDWICH 16½

Scallion scrambled eggs, bacon, lettuce, tomato, aged cheddar, brioche bun + fresh fruit salad

LURE BREAKFAST HASH 18½ GF

Kennebec potatoes, kale, bacon, poached eggs, parmesan & smoked tomato hollandaise

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LIVELY * FRESH * LOCAL

WEEKEND BRUNCH

11am-2pm

Delta Hotels Victoria Ocean Pointe Resort | www.lurevictoria.com 250-360-5873 | 100 Harbour Road, Victoria, BC

APPETIZERS & SMALL PLATES - Great for sharing

CHARCUTERIE + CHEESE 28 GF

Whole Beast cured meats, cheese, pepper jelly, chicken liver pate, Raincoast crisps, grapes + nuts

PULLED PORK FLAT BREAD 18

House pulled pork, chipotle BBQ sauce, pickled red onion + ranch

FETA + VEGGIE FLAT BREAD 17 V

Whipped Little Qualicum feta, spinach, crispy artichokes, Piquillo pepper, olive powder

EDAMAME 9 GF V

Chimichurri + chili spiced pumpkin seeds

THREE CHEESE TASTER 18 GF V

Hand selected cheese, grapes + Raincoast crisps

LAMB MEATBALLS 14

Chipotle BBQ

EXTRA HOUSE SAUCES 2

House fermented hot sauce
Roasted garlic aioli
Preserved lemon aioli
Tartar sauce
Chimichurri
House Ranch

BEVERAGES

Cappuccino, Latte or Mocha 5½

Starbucks™ Coffee / Tazo Tea™, Hot Chocolate 4¼

Espresso, Americano 4½

Orange, cranberry, apple, grapefruit, tomato, v8, or pineapple juice 4¼

Daily fruit smoothie 6

Mimosa 11

LURE Sangria Saturdays, Red or White 6

LURE Caesar Sundays
Single 6 Double 7.95

"The Morning After" Caesar 18.95
Double Caesar, 4 lamb meatballs, 4 garlic prawns + a jumbo pickle

SNACKS

YAM FRIES 8½ V

Roasted garlic aioli

HERB FRIES 8½ V

Herbs, parmesan + preserved lemon aioli

DIRTY ALMONDS 8 GF V

Spiced + served warm

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ALL DAY FAVOURITES

SWEET POTATO + COCONUT BISQUE 10 GF V

Cilantro, green onion, chili oil + fried onion

WEST COAST SEAFOOD CHOWDER 14½

Local market white fish, candied steelhead + double smoked bacon

CAESAR SALAD 14 GF V

Romaine, baby kale, roasted garlic dressing, Parmesan + House croutons

ARTISAN GREENS 14 GF V

House cucumber dill vinaigrette, shaved vegetables + spiced pumpkin seeds

ROASTED BEET SALAD 16 GF V

Whipped Feta, pistachio butter + arugula

PULSE SUPER SALAD 16 GF V

Du Puy lentils, chickpeas, beans, dried apricot, pomegranate molasses, tahini preserved lemon vinaigrette

ADD TO ANY SALAD:

Columbia River Steelhead 10 GF

Grilled Chicken 7 GF

Seared Selva Prawns 8 GF

Artisan bread (2 pieces) 2

HOYNE PILSNER BATTERED HALIBUT 24

Kennebec fries + house-made tartar sauce

BACON CHEDDAR BURGER 20 GF

Prime rib patty, aged cheddar, bacon, lettuce, tomato, red onion, pickle, burger sauce + fries GF

PULLED PORK BUN 18 GF

Brussel slaw, Chipotle BBQ + fries

GRILLED CHICKEN SANDWICH 19½ GF

Brie, lettuce, tomato, arugula pesto, bacon + fries

LURE EXPRESS 18 GF

Half grilled chicken sandwich, Artisan greens + cup of soup

IQBAL'S FAMOUS CHANNA MASALA 24 V

Naan, raita + cumin scented brown rice, chickpeas

We are very proud of our partnerships with LOCAL producers & suppliers!

SWEET TREATS

VANILLA CHEESECAKE BRULEE 11
Balsamic pickled cherries

DARK CHOCOLATE POT DE CREME 12 GF
Dry caramel

FALL FRUIT COBBLER 10
Oatmeal crumble, vanilla creme fraiche

HOUSE MADE SORBET 8 GF
Chef's house made selection

LURE HAPPY HOUR 3pm-6pm

SIDE ARTISAN GREENS SALAD 5

SIDE CAESAR SALAD 5

YAM FRIES 6

HERB FRIES 6

CRISPY MAC + CHEESE BITES 11

CHARRED BRUSSEL SPROUTS 9

MAPLE BOURBON PORK RIBS 12

CHICKEN WINGS 13

GRILLED CHICKEN SANDWICH 16

BACON CHEDDAR BURGER 17

PILSNER BATTERED FISH + CHIPS 21

HI-BALLS 5

DRAFT SLEEVES 5

FEATURE WINE (5oz) 5

\$2 OFF ALL 9oz WINE POURS

APPETIZERS, SMALL PLATES + SNACKS - Great for sharing

CHARCUTERIE + CHEESE 28 GF
Whole Beast cured meats, cheese, pepper jelly, chicken liver pate, Raincoast crisps, grapes + nuts

ALBACORE TUNA POKE 19 GF
Sooke kelp, avocado "wasabi", soy, radish, spruce-pickled apple + crispy kelp wontons

CRISPY FRIED CHICKEN WINGS 16
Choice of: Hot, Chipotle BBQ, Salt + Pepper, or Cajun Dusted. Served with House Ranch

CHARRED BRUSSEL SPROUTS 12 GF
Parmesan, chili, lime + roasted garlic aioli

MAPLE BOURBON PORK RIBS 14 GF
Slow roasted + glazed

LAMB MEATBALLS 14
Chipotle BBQ

THREE CHEESE TASTER 18 GF V
Hand selected cheese, grapes + Raincoast crisps

EDAMAME 9 GF V
Chimichurri + chili spiced pumpkin seeds

PULLED PORK FLAT BREAD 18
House pulled pork, chipotle BBQ sauce, pickled red onion + ranch

FETA + VEGGIE FLAT BREAD 17 V
Whipped Little Qualicum feta, spinach, crispy artichokes, Piquillo pepper, olive powder

CRISPY MAC + CHEESE BITES 14
Chorizo + spicy pepper jelly

CAJUN FRIED CAULIFLOWER 11 GF V
House yum yum pickles + lemon aioli

HERB FRIES 8½ V
Herbs, parmesan + preserved lemon aioli

YAM FRIES 8½ V
Roasted garlic aioli

DIRTY ALMONDS 8 GF V
Spiced + served warm

EXTRA HOUSE SAUCES 2
House fermented hot sauce
Roasted garlic or preserved lemon aioli
Tartar sauce, Chimichurri, House Ranch

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ALL DAY

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LIGHTER FARE

SWEET POTATO + COCONUT BISQUE 10 GF V

Cilantro, green onion, chili oil + fried onion

WEST COAST SEAFOOD CHOWDER 14½

Local market white fish, candied steelhead + double smoked bacon

CAESAR SALAD 14 GF V

Romaine, baby kale, roasted garlic dressing, Parmesan + House croutons

ARTISAN GREENS 14 GF V

House cucumber dill vinaigrette, shaved vegetables + spiced pumpkin seeds

ROASTED BEET SALAD 16 GF V

Whipped Feta, pistachio butter + arugula

PULSE SUPER SALAD 16 GF V

Du Puy lentils, chickpeas, beans, dried apricot, pomegranate molasses, tahini preserved lemon vinaigrette

ADD TO ANY SALAD:

Columbia River Steelhead 10 GF

Grilled Chicken 7 GF

Seared Selva Prawns 8 GF

Artisan bread (2 piece) 2

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MAINS

BACON CHEDDAR BURGER 20 GF

Prime rib patty, aged cheddar, bacon, lettuce, tomato, red onion, pickle, burger sauce + fries

PULLED PORK BUN 18 GF

Brussel slaw, Chipotle BBQ + fries

GRILLED CHICKEN SANDWICH 19½ GF

Brie, lettuce, tomato, arugula pesto, bacon + fries

LURE EXPRESS 18 GF

Half grilled chicken sandwich, Artisan greens + cup of soup

HOYNE PILSNER BATTERED HALIBUT 24 GF

Kennebec fries + house-made tartar sauce

COLUMBIA RIVER STEELHEAD 29

Chimichurri, confit potatoes, avocado salsa

GINDARA SABLEFISH 34 GF

Meyer lemon emulsion, brown butter, confit potatoes, parsley oil, smoked almond

FARMHOUSE CHICKEN BREAST 28 GF

Burnt onion dip, everything biscuit crumbs, chili oil

STERLING SILVER STRIPLOIN STEAK SANDWICH 25

Horseradish mayo, arugula + pickled onion

STERLING SILVER BEEF 8oz STRIP LOIN 37 GF

Hasselback duck fat potatoes, roasted vegetables, cultured steak butter, charred eggplant puree

SELVA PRAWN FETTUCCINI 25

Vodka cream, fresh dill, toasted walnuts

FETTUCCINI PASTA + LAMB MEAT BALLS 25

Wild + cultivated mushrooms, rustic tomato sauce, pesto

IQBAL'S FAMOUS CHANNA MASALA 24 V

Naan, raita + cumin scented brown rice, chickpeas

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SPIRITS

VODKA (1oz)

STOLICHNAYA 6 (house brand)
STOLI VANIL / BLUEBERI / RAZBERI 7
ABSOLUT 7
KETEL ONE 8
TITOS 8
PER SE, Vancouver Island 9
CIROC / CIROC PINEAPPLE 9
BELVEDERE 10
GREY GOOSE 11
STOLICHNAYA ELIT LUXURY 12

GIN (1oz)

BEEFEATER 6 (house brand)
BOMBAY 7
TANQUERAY 7¼
AMPERSAND, Vancouver Island 8½
SHERINGHAM SEASIDE, Vancouver Island 8½
SHERINGHAM KAZUKI, Vancouver Island 8½
TANQUERAY "10" 9
VICTORIA GIN, Vancouver Island 9½
HENDRICKS 11

RUM (1oz)

HAVANA WHITE / HAVANA DARK 6 (house brand)
APPLETONS VX 7
MALIBU 7
CAPTAIN MORGAN SPICED 7
THE KRAKEN 8
DIPLOMATICO 10

TEQUILA (1oz)

EL JIMADOR 7
HORNETS BLACK BARREL 8¾
PATRON 17

WHISKY (1oz)

WISERS DELUXE 6 (house brand)
CROWN ROYAL 7
COLLINGWOOD Toasted Whisky 7
PIKE CREEK 10yr Double Barrelled 8
LOT NO 40 RYE Single Copper Pot Still 8
BEARFACE 7yr Triple Oak Canadian 8
JAMESON CASKMATES 8½
MAKERS MARK Kentucky Bourbon 9
KNOB CREEK Kentucky Straight Bourbon 10
WOODFORD RESERVE Distillers Select 10
BASIL HAYDEN'S Kentucky Bourbon 11

BLENDED + SINGLE MALT SCOTCH (1oz)

BALLANTINES 6 (house brand)
DEWARS 7
JW RED 8
JW BLACK 10
CHIVAS REGAL 10
GLENFIDDICH 10
LAPHROAIG 10yr 12
DALWHINNIE 15yr 14
OBAN 14yr 16
LAGAVULIN 16yr 18
GLENLIVET 18yr 22
HIGHLAND PARK 18yr 24

COGNAC / ARMAGNAC (1oz)

COURVOSIER VSOP 13
REMY MARTIN VSOP 14
HENNESSY VSOP 16

All prices listed are subject to applicable taxes

SIGNATURE COCKTAILS

All cocktails are hand-crafted using freshly squeezed lemon + lime juices

COCOJITO 9

Havana Club Anejo Rum, coconut cream, fresh lime, mint leaves, soda (1.5oz)

LEMONADO 9

Limoncello, Stoli, rhubarb bitters, fresh lemon, soda (2oz)

SCARLET SANGRIA 9

Red wine, Triple Sec, orange, lemon, ginger ale, 7-up (4.5oz)

PINEAPPLE MOJITO 12

Ciroc Pineapple Vodka, lime wedges, fresh pineapple, mint leaves, soda water (1.5oz)

STEEPED PEACH 11

Bearface Canadian Whisky, Peach Schnapps, Earl Grey tea, fresh lemon (2oz)

HIGHLAND SPRITZ 11

Aperol, Drambuie, fresh lime, pineapple juice (2oz)

MELON G+T 9

Beefeater Gin, Elderflower cordial, fresh honeydew, meyer lemon, Phillips' Cucumber Tonic (1.5oz)

CIROC COLADA 11

Ciroc Pineapple Vodka, fresh lime, coconut cream, soda (1.5oz)

RASMOPOLITAN 12

Stoli Vodka, Grand Marnier, Elephant Island Framboise, fresh lime (2oz)

TANGO 9

Stoli Vodka, Southern Comfort, mango puree, pineapple juice, lime (2oz)

MOSCOW MULE 11

Stoli Vodka, ginger beer, fresh squeezed lime (2oz)

WEST COAST MULE 11

Bearface Triple Oak Canadian Whisky, ginger beer, fresh squeezed lime (2oz)

CANADIAN OLD FASHION 12

Lot 40 Canadian Whisky, Collingwood Toasted Whisky, cinnamon-clove syrup, orange bitters + orange twist (2oz)

Plastic straws are in the Top 10 of marine debris items. In an effort to help save our oceans, all beverages are served with paper straws only upon request.

ZERO PROOF

REFRESCO 6

Fresh lime, barrel-aged bitters, Fentimans Ginger Beer

SPARKLING LEMON 6

Fresh lemon, rhubarb bitters, sparkling lemonade

PHILLIPS BREWING SODAS 5

Root Beer, Ginger Ale, Cucumber Tonic

PHILLIPS BREWING SPARKMOUTH MOCKTAILS 5

Mimosa, Margarita, Moscow Mule

O'DOULS 0% ALC. BEER 5

LUMETTE ALT GIN 5

SHOTS 5 (1oz)

BLACK FOREST	AFTER EIGHT	SHAFT	PB&J
BURT REYNOLDS	NUTKRAKEN	REDHEAD	OLMECA
FRENCH TOAST	FRANGELICO	NUTELLA	CUERVO
JAGERMEISTER	SAMBUCA	JAMESON	FIREBALL
BUTTER RIPPLE	SOUR PUSS	AMARETTO	BAILEYS
JACK DANIELS			

BEVERAGE MENU

LOCAL BEER ON TAP

FOUR FLIGHT TASTER 9

Choice of four 5oz samplers:

ISLANDER LAGER

Vancouver Island Brewing, Simple clean lager brewed with Island grown hops. Soft malt character 5% alc.

BROKEN ISLANDS HAZY IPA

Vancouver Island Brewing, Tropical fruit & citrus aroma, Wheat & oats add body and complexity. Perfectly balanced. (6% alc.)

BLUE BUCK

Phillips Brewing Company
A deep amber colour featuring a delicate hop aroma with a crisp finish 5% alc.

HOYNER PILSNER

Hoyne Brewing Company, Light, crisp & refreshing pilsner. Lots of citrus, floral honey, grass & hops 5.5% alc.

RACE ROCKS AMBER ALE

Lighthouse Brewing Company
Dark ale with subtle notes of caramel, chocolate, and a crisp finish 5.3% alc.

FAT TUG IPA

Driftwood Brewery
A northwest style India Pale Ale with an intense hop profile & notes of grapefruit, mango, melon and passion fruit 7% alc.

	20 oz pint	14 oz glass	60 oz. pitcher
ISLANDER LAGER	7½	6¼	20
BROKEN ISLANDS HAZY IPA	7¾	6¾	22
BLUE BUCK	7½	6¼	20
HOYNER PILSNER	8¼	7	23
RACE ROCKS AMBER ALE	8¼	7	23
FAT TUG IPA	8¼	7	23

BEER CANS, CIDER + MORE

ELECTRIC UNICORN WHITE IPA 7¼

Phillips Brewing, Sweet banana and fruit flavours are balanced against a citrus hop background with a dry finish 6.5% alc.

TIGER SHARK PALE ALE 7¼

Phillips Brewing, Citrus focused pale ale with juicy passion fruit flavour, without the bitter taste 4.7% alc.

BLUE BUCK 7¼

Phillips Brewing, A deep amber colour featuring a delicate hop aroma with a crisp finish 5% alc.

IMPLOSION PILSNER 7¼

Phillips Brewing, patiently cold aged, meticulously engineered to be clean, crisp and bright. Artfully refinded 5% alc.

DOWN EASY PALE ALE 7¼

Hoyne Brewing, Pacific Northwest pale amber ale with a fresh, floral hop aroma. Rich malt backbone is balanced with bright citrus and earthy hop spice for a dry finish 5.2% alc.

HOYNE DARK MATTER 7¼

Hoyne Brewing, Brown ale with a deep mahogany colour. Hints of roasted coffee and cocoa with a malty finish. Hops are very subtle, making this a smooth and rich mouthful 5.3% alc.

GUINNESS PUB DRAFT (15 oz. can) 9

Ireland. A unique balance of sweetness of the malt, bitterness of hops and distinctive richness of roasted barley.

OMISSION PALE ALE - GLUTEN FREE 8½

USA. A hoppy and easy drinking American pale ale. Its floral aroma is complemented by the caramel malt body.

SMIRNOFF ICE 8

STRONGBOW CIDER 8¼





NO BOATS ON SUNDAY ORIGINAL CIDER (16oz. can) 9

A crisp + refreshing cider, with notes of citrus + freshly pressed 100% BC apples, lightly infused with hops 5% alc #OARSUP

NO BOATS ON SUNDAY PEACH CIDER (16oz. can) 9

Fresh ripe peach + apple aromas. Refreshing mouthfeel has a touch of sweetness. Clean fresh finish + medium dry 5% alc.

WINE BY THE GLASS, HALF LITRE, BOTTLE

	6 oz	9 oz	.5 LTR	BTL
PERGOLO, TREVISO IT Mionetto Prosecco	10	-	-	45
VEUVE DU VERNAY, FR Brut	10	-	-	45
MISSION HILL, BC Estate Series Chardonnay	9	13	24¾	37
MISSION HILL, BC Sauvignon Blanc	9	13	24¾	37
PEAK CELLARS, BC  Pinot Gris	9	13	24¾	-
CHURCH & STATE, BC  Lost Inhibitions Blend - Chardonnay, Pinot Gris, Sauv Blanc, GEW	9	13	24¾	-
BURROWING OWL, BC Chardonnay				69
CEDAR CREEK, BC Chardonnay				45
KIM CRAWFORD, NZ Sauvignon Blanc				52
KETTLE VALLEY, BC Pinot Gris				57
MISSION HILL, BC Estate Series Rose	9	13	24¾	37
CEDAR CREEK ESTATE, BC Pinot Noir	12	18	34	50
MT. BOUCHERIE, BC  Merlot	11	16	31	-
MISSION HILL, BC Estate Series Cabernet Merlot	10	14	27	39
CHURCH & STATE, BC  Lost Inhibitions Blend - Cabernet Merlot	9	13	24¾	-
BERINGER, US Founders' Estate Cabernet	10	14	27	39
GRAFFIGNA, AR Malbec	10	14	27	39
ROAD 13 VINEYARDS, BC Seventy Four K, Syrah Merlot Blend	12	18	34	51
19 CRIMES, AU Shiraz Durif	11	16	31	48
MISSION HILL, BC Pinot Noir				56
BURROWING OWL, BC Merlot				79
HESTER CREEK, BC Cabernet Merlot				39
LAUGHING STOCK, BC Portfolio				93
OSOYOOS LAROSE, BC Petales D`Osoyoos				65

DAILY DRINK SPECIALS

CAESAR SUNDAYS

Single 6 Double 7.95

MONDAY INDUSTRY NIGHT

All pints 6½ Mojitos 6½

WINE TUESDAYS

Feature 5oz Red or White 6

COSMO WEDNESDAYS

Single 6 Double 7.95

THIRSTY THURSDAYS

All Draft Pitchers 18

OLD FASHION FRIDAYS 6

SANGRIA SATURDAYS

Red or White 6



HAPPY HOUR 3-5pm

\$5 Hi-balls

\$5 Draft Sleeves

\$5 Feature Wine 5oz

\$2 off All 9oz Wine Pours