

Smoke 'n Features



Cocktail

Peach Sangria ~ 12

white wine, citrus juices, peach schnapps and fresh peach slice

Soups

cup 8 ~ bowl 12

Cream of Mushroom or Chickpea & Vegetable Curry

Fresh baked Goose Bun & Butter +2

Features

Smoked Corn Cob Ribs ~ 10

BC corn smoked on the cob, finished with roasted garlic-Fresno chili butter

Grilled Chicken and Okanagan Peach Salad ~ 21

Smoked lemon-basil dressing, toasted almonds, pickled red onions, Feta cheese and mixed greens

Caramelized Leek and Bacon Pizza ~ 19

Roasted garlic cream, roasted mushrooms, fried sage leaves and aged white cheddar

Jerked Turkey Sausage and Tatar Tot Poutine ~ 14

House crumbled sausage, cheese curds, caramelized leeks and jerk sauce

Desserts ~ 9.5

Chocolate Brownie

House made vanilla ice cream, chocolate & caramel sauce

On Tap + 5 more Rotating Beers

glass 5.25 ~ 20oz pint 8.5

Islander Lager 5% **V.I.B** ~Victoria

Coastality Pale Ale 5% **Whistle Buoy** ~Old Market Square, Victoria

Dino Sour Stonefruit 4.2% **Phillips** ~Victoria

Crazy Train I.P.A 6.5% **Off The Rail** ~Vancouver

Eastern Promises Pilsner 5% **Russell** ~Vancouver

CIDERS ~Strongbow Cider 473 ml ~ 8.5 ~ No Boats on Sunday Apple Cider 473 ml ~ 8.5

Old Fashioned ~16 Double

Absinthe rinse, raw sugar, drop of water, dashes of Angostura bitters,
2 fingers of Kentucky Straight Rye Whiskey (**Sazerac**) or Kentucky Straight Bourbon (**Basil Hayden**)

Bourbon Sour ~Double

fresh lemon, egg whites, simple syrup, bitters and choice of bourbon:

Bulleit ~13 **Knob Creek** ~14 **Maker's Mark** ~14 **Buffalo Trace** ~15 **Woodford Reserve**~16

Peach Raspberry Lemonade ~14 ~Double

Stoli Raspberry Vodka, Chambord, Peach Schnapps, fresh lemon juice, simple syrup, topped with soda

Interurban Lemonade ~13.5 ~Double

Old No. 7 Tennessee Whiskey, Triple Sec, fresh lemon juice & soda

Rhubarb ~ Blueberry or Raspberry Lemonade ~13.5 Double

Sheringham Rhubarb Gin ~ **Stoli Blueberry** ~ **Stoli Raspberry**, fresh lemon, simple syrup, splash of soda

Kentucky Tea ~14 ~Double

fresh brewed cold Crooked tea, **Maker's Mark** bourbon, fresh lemon juice,
egg whites, simple syrup, 2 dashes of bitters

Dark & Stormy ~13 ~Double

Lamb's Navy Rum, Ginger Beer, fresh lime

The Cowichan Bay Cosmo ~13 ~Double

Stillhead Blackberry Gin, Cointreau, fresh lime and orange, splash of cranberry

Margarita Grande on the Rocks ~ Double

Choice of Tequilas , Grand Marnier, fresh lime juice, egg whites & simple syrup

El Jimador Blanco ~13.5 **Don Julio Reposado** ~20 **Patron Anejo** ~20

WHITES

House ~6oz 9.5 ~9oz 13.5 ~½ Litre 20

Second Wind Pinot Gris ~6oz **9.75** ~9oz **14.5** ~Bottle **38** Okanagan

Château St. Jean Chardonnay ~6oz **11.5** ~9oz **17** ~Bottle **45** California

Kim Crawford Sauvignon Blanc ~6oz **11.5** ~9oz **17** ~Bottle **45** New Zealand

REDS

House ~6oz 9.5 ~9oz 13.5 ~½ Litre 20

Volcanic Hills Magma Red 6oz ~**10.25** 9oz ~**15** Bottle ~**40** Okanagan

Ravenswood 'Old Vines' Zin ~6oz **11.5** ~9oz **17** ~Bottle **45** California

Match Book Cabernet Sauvignon ~**40** California

Summerhill Pinot Noir ~**45** Okanagan

Marichel Estate Syrah ~**45** Okanagan

ROSÉ

Domaine Houchart 6oz glass ~**11.5** 9oz glass ~**17** Bottle ~**45**

BUBBLY

Jaume Serra Cava glass ~**9.5** Bottle ~**36**