

Smoke 'n Features

Daily Rotating Beer Special 20oz pint for 6.50

Cocktail

Paloma ~ 12

Don Julio Reposado, fresh lime juice,
agave nectar, grapefruit juice



Soups

cup 8 ~ bowl 12

Cream of Mushroom or Parmesan-Potato, Bacon and Corn with Grilled scallion-sour cream
Fresh baked Goose Bun & Butter +2

Panko Fried Tuna Tacos ~ 19

Two corn tortillas, fresh pineapple salsa, Fresno aioli and shredded lettuce

Smoked Meatloaf Sandwich ~ 17

Baked with cheddar cheese, goose mustard, pickled cabbage, aioli on an artisan sub bun

Pulled Pork and Pickled Peach Pizza ~ 19

House BBQ sauce, roasted red peppers, red onions and mozzarella cheese

Desserts ~ 9.5

Chocolate Brownie

House made vanilla ice cream, chocolate & caramel sauce

Apple Cranberry Crumble

Served warm with vanilla ice cream

On Tap

glass 5.25 ~ 20oz pint 8.5

Islander Lager 5% V.I.B ~ Victoria

Tiger Shark Citra Pale Ale 4.7% Phillips ~ Victoria

Kustom Kolsch 5% Red Arrow ~ Duncan

Fat Tug 7% Driftwood ~Victoria

Eastern Promises Pilsner 5% Russell ~Vancouver

Corsairs Revenge 10% Driftwood ~ Esquimalt

Can You Peel the Love 4.8% Russel ~ Vancouver

Finnegans Irish Stout 5.1% Hoyne~ Victoria

Strawberry Banana Sour 7% Moon ~ Victoria

Pipers Pale Ale 4.6% VIB ~ Victoria

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

Cocktails

Old Fashioned ~16 Double

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

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

Jack Daniel's Old No. 7 Tennessee Whiskey, Triple Sec, fresh lemon juice & soda

Boozy Lemonade ~13.5 Double

fresh lemon, simple syrup, splash of soda

Sheringham Rhubarb Gin ~ **Stoli Blueberry** ~ **Stoli Raspberry**

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

Sangria ~ 12.50

Apricot brandy, Peach Schnapps, wine, soda, fresh fruit, choice of red or white wine

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

Secret Cellar Pinot Grigio ~6oz **9.75** ~9oz **14.5** ~Bottle **40** 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

Saltram Cabernet Sauvignon ~6oz **10.5** ~9oz **15** ~Bottle **40** Australia

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

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

Domaine Basquet Malbec ~ **45** Argentina Marichel Estate Syrah ~**45** Okanagan

Wakefield Clare Valley Shiraz ~ **45** Australia Trapiche Eccentric Cabernet Sauvignon ~ **40** Argentina

ROSÉ

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

BUBBLY

Hungaria Grande Cuvee Brut ~glass **9.5** ~Bottle **36**