

Late Night Crooked Hour

8:55pm to close ~ Monday thru Saturday

7:55pm to close ~Sunday

Goose Chips ~ 5.5

Homemade lemon pepper Potato Chips, garlic aioli

House Cut Fries~5

with garlic aioli

Garlic Fries~ 8

House fries tossed in garlic butter & smoked garlic with garlic aioli

Tater Tots~ 6

with garlic aioli

Dirty Tots~ 12.5

Potato taters with jalapenos, bell peppers, Cajun spices, scallions & cheddar topped with Fresno aioli and avocado ranch

Tater Tot Poutine~ 13.5

Tater tots, rich beef gravy, cheese curds

Classic Poutine~ 11/15

House cut fries, rich beef gravy, cheese curds

Add: pulled pork +6

Chicken Wings ~14.5

House Fresno Hot Sauce ~ The Works ~ Fresno Blue Cheese ~ Thai Honey Garlic ~ Salt & Pepper

Add: Garlic aioli, Fresno aioli, buttermilk ranch, blue cheese +1.5

Smoked Rib Tips ~13

tossed in Thai honey garlic

Fried Corn Dog ~6

Nathan's original Coney Island dog served with Goose mustard

Flatbread & Dip ~ 15.5

Smoked cream cheese and gouda dip; house made flatbread

Smoked Meat Lover's ~ 20

House smoked back bacon, house sausage, smoked beef, mozzarella, tomato sauce

Margherita Pizza ~ 13

tomatoes, mozzarella, basil oil, homemade tomato sauce

Fresno Chicken Pizza ~ 15

smoked chicken, house hot sauce, corn, mozzarella, avocado ranch

Feature Pizza ~ Ask your server about our daily pizza special



ON TAP: Pints ~6.5

Islander Lager 5% V.I.B ~ Victoria

Eastern Promises 5% Russell ~ Surrey Kustom Kolsch 5% Red Arrow ~ Duncan

Tiger Shark Citra Pale Ale 4.7% Phillips ~Victoria Fat Tug 7% Driftwood ~ Esquimalt

+ 5 more that are always rotating (your server will let you know)

WINE: 1 Red, 1 White & 1 Rosé

6oz 9 ~ 9oz 13.25 ~ ½ Litre 22

COCKTAILS: Ask your Server about our feature Crooked Cocktail

Blackberry Gin & Tonic -single 5.5 -double 9.5

Stillhead Blackberry Gin, Tonic, fresh lime

Dark & Stormy ~10 Double

Lamb's Navy Rum, Ginger Beer, fresh lime

Interurban Lemonade ~10 Double

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

Apérol Spritz ~9.5

Sparkling, Apérol, soda, fresh orange

Other 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

Boozy Lemonade ~13.5 Double

fresh lemon, simple syrup, splash of soda

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

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**