

CROOKED HOUR

2:55pm to 5:10pm ~ Daily



Goose Chips~5.5

Homemade lemon pepper **Potato Chips**, Goose aioli

House Cut Fries~5

with Goose aioli

Chicken Wings ~14.5

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

Add: Garlic or Blue Cheese Dip +1.5

Smoked Rib Tips ~13

tossed in Thai honey garlic

Pulled Pork Sandwich ~ 10

smoked pork shoulder, aioli, coleslaw, Goose BBQ sauce

Margherita Pizza ~ 13

tomatoes, mozzarella, fresh basil, homemade tomato sauce

Fresno Chicken Pizza ~ 15

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

ON TAP: Pints ~6.5

Islander Lager 5% V.I.B ~ Victoria

Eastern Promises 5% Russell Dino Sour 4.2% Phillips ~Victoria

Coastality Pale Ale 5% Whistle Buoy ~Victoria Crazy Train IPA 6.5% Off the Rail ~ Vancouver

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

WINE:

Red, White & Rosé

6oz 9 ~ 9oz 13.25 ~ ½ Litre 22

COCKTAILS:

Blackberry Gin & Tonic -single 5.5 -double 9.5

Stillhead Blackberry Gin, Tonic, fresh lime

Kentucky Tea ~10 Double

Maker's Mark Bourbon, fresh brewed cold berry tea, lemon juice, egg whites, simple syrup, bitters

Dark & Stormy ~10 Double

Lamb's Navy Rum, Ginger Beer, fresh lime

Interurban Lemonade ~10 Double

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

Apérol Spritz ~9.5

Cava, Apérol, soda, fresh orange

Ask your Server about our feature Crooked Cocktail

Old Fashioned Sazerac ~16 Double

Absithe rinse, raw sugar, drop of water & 3 dashes of Angostura bitters,
2 fingers of Kentucky Straight Rye Whiskey

Bourbon Sour ~Double

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

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

Interurban Lemonade ~13.5 ~Double

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

Kentucky Tea ~14 ~Double

fresh brewed cold berry 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

Naval Negroni ~12 ~Double

Ardbeg Whisky, Campari, Cinzano & a touch of Kahlúa

The Cowichan Bay Cosmo ~12 ~Double

Stillhead Blackbery Gin, *Cointreau*, fresh squeeze of lime and orange, splash of cranberry

Rhubarb ~ Blueberry or Raspberry Lemonade ~13 Double

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

Margarita Grande on the Rocks ~ Double

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

El Jimador Blanco ~13 **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

Summerhill Pinot Noir ~**45** **Marichel Estate Syrah** ~**45** **Match Book Cabernet Sauvignon** ~**45**

ROSÉ

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

BUBBLY

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

CIDERS

Strongbow Cider 473 ml ~ **8** **No Boats on Sunday** 473 ml ~ **8**