

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 mayo

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, Goose mayo, 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 ~ 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:

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

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

Apérol Spritz ~9.5

Sparkling, Apérol, soda, fresh orange

Ask your Server about our feature Crooked Cocktail

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

Rhubarb ~ Blueberry or Raspberry Lemonade ~13.5 Double

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

Sangria ~ 12.50

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

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

Secret Cellar Pinot Grigio ~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

Secret Cellar Pinot Grigio ~ **40** South Africa

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

ROSÉ

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

BUBBLY

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