

Daily Features

Daily Rotating Beer Special 20oz pint for 6.50



Soups

cup 8 ~ bowl 12

Cream of Mushroom or Split Pea and Hickory Ham

Fresh baked Goose Bun & Butter +2

Roasted Kale and Feta Salad ~ 18

Maple-balsamic dressing, savory toasted walnuts, black plums, apples and shaved red onions

Hawaiian Pizza ~ 20

Ham, pineapple, green pepper, house made tomato sauce, mozzarella cheese.

Fish Tacos ~ 16

Two flour tortillas, beer battered cod, Fresno aioli, pineapple salsa and coleslaw

Desserts ~ 9.5

Chocolate Brownie

House made vanilla ice cream, chocolate & caramel sauce

Lemon Cream Pie

Lemon curd and mixed berry compote

On Tap

glass 5.25 ~ 20oz pint 8.5

Tiger Shark Citra Pale Ale 4.7% Phillips

Life Partner Pale Ale 5% Riot

Island Lager 5% VIB

Pilsner 5.3% Hoyne

Heroica Red Ale 5.9% Steamworks

Strongbow 5.3%

Dino Sour 4.3% Phillips~ Victoria

Fat Tug 7% Driftwood~ Victoria

Table Saison 5% Red Arrow ~ Victoria

Dark Matter 5.3% Hoyne ~ Victoria

Cocktails

Moscow Mule ~12.5 Double

Finlandia Vodka, Ginger Beer, fresh lime

Dark & Stormy ~13 Double

Lamb's Navy Rum, Ginger Beer, fresh lime

Boozy Lemonade ~13.5 Double

fresh lemon, simple syrup, splash of soda

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

Interurban Lemonade ~13.5 Double

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

Peach Raspberry Lemonade ~14 Double

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

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

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

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

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