



CROOKED HOUR

2:55pm to 5:10pm ~ Daily

House Fried Potato Chips~7

tossed in lemon pepper served with garlic aioli

House Cut Fries~5

served with garlic 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 Pork Rib Tips ~13

quick fried and tossed in Thai honey garlic sauce

Pulled Pork Sandwich ~ 10

smoked pulled pork, aioli, coleslaw, Goose BBQ sauce

Margherita Pizza ~ 13

tomatoes, mozzarella, fresh basil, homemade tomato sauce & pizza crust

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 Dinosaur 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 8.5 ~ 9oz 12 ~ ½ Litre 22

COCKTAILS:

Kentucky Tea ~9.75 Double

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

Dark & Stormy ~9.75 Double

Lamb's Navy Rum, Ginger Beer, fresh lime

Interurban Lemonade ~9.75 Double

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

Apérol Spritz ~9

Cava, soda, Apérol, fresh orange

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 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

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 8.5 ~9oz 12.5 ~½ Litre 18.5

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 8.5 ~9oz 12.5 ~½ Litre 18.5

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

ROSÉ

Marichel Vineyard Rosé 6oz glass ~9.5 9oz glass ~14 Bottle ~36

BUBBLY

Jaume Serra Cava glass ~9.5 Bottle ~36

CIDERS

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