



HERON ROCK BISTRO
DINE AROUND ~ 3 COURSE MENU ~

FEBRUARY 27TH

STARTERS

CLAM CHOWDER

NEW ENGLAND STYLE CLAM & SCALLOP CHOWDER

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ORGANIC GREENS

TOASTED SEEDS, RED GRAPES, GRANNY SMITH APPLE, DIJON-SHALLOT VINAGRETTE

COCKTAIL PAIRING:

BISTRO 75 ~ 14

STILLHEAD DISTILLERY WILD BLACKBERRY GIN, FRESH LEMON & SIMPLE SYRUP
TOPPED WITH HOWLING BLUFF FAUX PAW FRIZZANTE

BEER PAIRING:

VIEWFIELD BRETT SAISON ~ ½ PINT 5.5 ~ PINT 8

DRIFTWOOD

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MAINS

PAN SEARED HALIBUT

LOCAL HAIDA GWAI HALIBUT, GRAPEFRUIT-SHALLOT RISOTTO, BROCOLINNI,
CHARRED CITRUS VINAGRETTE

3 COURSE ~ 50 MAIN ONLY ~ 36

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PRIME RIB SPAGHETTI BOLOGNESE

CERTIFIED ANGUS RIBEYE IN A RICH TOMATO SAUCE, MANCHEGO CHEESE

3 COURSE ~ 35 MAIN ONLY ~ 21

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SPAGHETTI PUTTANESCA

FRESH GARLIC, CAPERS, OLIVES, BLISTERED GRAPE TOMATOES, FRESH DILL, MANCHEGO CHEESE

3 COURSE ~ 32 MAIN ONLY ~ 18

WINE PAIRING:

NICHOL PINOT GRIS

6OZ ~9.75 9OZ ~ 14.5 BOTTLE ~ 38

OR

QUAIL'S GATE CABERNET SAUVIGNON

6OZ ~12.5 9OZ ~ 18.5 BOTTLE ~ 48

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DESSERTS

PEANUT BUTTER & CHOCOLATE BREAD PUDDING

HOUSE MADE VANILLA ICE CREAM & CARAMEL SAUCE

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TIRAMISU

WHIPPED MASCARPONE CHEESE, ESPRESSO & KAHLÚA SOACKED LADY FINGERS, DARK RUM INFUSED WHIP CREAM

COCKTAIL PAIRING:

ESPRESSO MARTINI ~ 13

TOFINO DISTILLERY ESRESSO VODKA, GALLIANO, DISARONNO, FRESH BREWED ESPRESSO, LEMON TWIST

BEER PAIRING:

KEEPER'S STOUT ~ ½ PINT 5.5 ~ PINT 8

LIGHTHOUSE BREWERY



ON TAP

Islander Lager 5% ~ V.I.B.,Victoria
Arcus Pilsner 5% ~ Driftwood,Victoria
Pointbreak Sour 5% ~ V.I.B.,Victoria
Viewfield Brett Saison 6.2% ~ **Driftwood, Victoria**
A Wee Angry Scotch Ale 6.5% ~ Russell, Surrey
Double I.P.A 7.8% ~ Riot, Chemainus
Hazy I.P.A 6.6% ~ Saltspring Island Brewing
Low Pressure Porter 6% ~ Mt. Arrowsmith, Parksville
Keeper's Stout 5.1% ~ Lighthouse, Esquimalt

SPARKLING

HOWLING BLUFF FAUX PAW **FRIZZANTE** 9.75/ 14.5 / 38
JAUME SERRA CAVA 9.75/ 14.5 / 38
JAILLANCE CRÉMANT DE BORDEAUX 45
PERRIER-JOUËT GRAND BRUT 110

WHITES

HOWLING BLUFF SAUV BLANC-SÉMILLON 9.75/ 14.5 / 38
KIM CRAWFORD SAUVIGNON BLANC 40
JOSEPH MELLOTT PUILLY-FUMÉ 60
BURROWING OWL SAUVIGNON BLANC 55
JOIE NOBLE BLEND 45
ARROWLEAF RIESLING 36
SONOMA CUTRER CHARDONNAY 55
FITZPATRICK CHARDONNAY 9.75/ 14.5 / 38
LA PIERRELÉE CHABLIS 65
NICHOL PINOT GRIS 9.75/ 14.5 / 38
TERRE DI CHIETI PINOT GRIGIO 45

ROSÉ

QUAIL'S GATE ROSÉ 9.75/ 14.5 / 38
DOMAINE HOUCART CÔTES DE PROVENCE 40

REDS

SUMMERHILL PINOT NOIR 12.5/ 18.5 / 48
QUAIL'S GATE CAB SAUVIGNON 12.5/ 18.5 / 48
MARICHEL 'ESTATE' SYRAH 12.5/ 18.5 / 48
MUGA RESERVA RIOJA 55
BASTIDE DE MIRAFLORS 55
SERAFINO SHIRAZ 55
STAG'S HOLLOW SYRAH 45
BURROWING OWL MERLOT 55
TRUCHARD CABERNET SAUVIGNON 75
LAS ACEQUIAS MALBEC 50
CHÂTEAU CAP LÉON VERYIN 100
SYNCHROMESH TERTRE ROUGE 50
BERINGER KNIGHTS VALLEY CAB SAUV 90
PENTÂGE HIATUS BORDEAUX BLEND 50
SOKOL BLOSSOR PINOT NOIR 75
JOSEPH DROUHIN CÔTE DE BEAUNE 100
RAVENSWOOD 'OLD VINES' ZIN 48

COCKTAILS

NAVAL NEGRONI ~ 12

JOHNNY WALKER BLACK, CAMPARI, CINZANO, DASH OF KAHLUÁ, SHAKEN, LEMON TWIST

BISTRO 75 ~ 14

WILD BLACKBERRY GIN, FRESH LEMON & A TOUCH OF SIMPLE SYRUP TOPPED WITH FAUX PAW FRIZZANTE

DARK & STORMY ~ 12

GOSLING'S BLACK RUM, FENTIMAN'S GINGER BEER, FRESH LIME

THE TOFINO TOOTH FAIRY ~ 12

TOFINO DISTILLERY ABSINTHE, FRESH LEMON, FRESH MINT, FENTIMANS GINGER BEER

MARGARITA GRANDE ON THE ROCKS

EL JIMADOR 12 ~ JOSE CUERVO 12 ~ HERRADURA REPOSDAO 17 ~ DON JULIO 20 ~ PATRON ANEJO 20

TENNESSEE OR MOSCOW MULE ~ 12

JACK DANIELS OR RUSSIAN STANDARD VODKA, FENTIMANS GINGER BEER & FRESH LIME

WHISKY OR WHISKEY SOUR

FRESH LEMON, EGG WHITES, BITTERS, FRESH ORANGE, MARASCHINO CHERRY

BULLEIT BOURBON WHISKEY ~11 **WOODFORD RESERVE BOURBON WHISKEY** ~ 15 **SINGLE BARREL JACK** ~ 15

CROWN ROYAL WHISKY ~11 **STILLHEAD WHISKY** ~13

Jameson Irish Whiskey ~ 11 **Glendalough Irish Whiskey** ~ 13 **Writer's Tears Irish Whiskey** ~ 15