



SUNDAY, NOVEMBER 29TH

PRE DINNER COCKTAIL

DARK & STORMY ~ 12

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

TO START

HOUSE SALAD

MIXED ORGANIC GREENS, GRANNY SMITH APPLE, GRAPES, TOASTED SEEDS, DIJON-SHALLOT VINAIGRETTE

OR

MEDITERRANEAN OLIVES

HOUSE BREAD

Main

PRIME RIB & YORKSHIRE PUDDING

9OZ. CERTIFIED ANGUS RIBEYE, ROASTED CARROTS & BUTTERNUT SQUASH WITH SAUTÉED RAINBOW CHARD,
YORKSHIRE PUDDING, RED WINE PAN GRAVY, BUTTERMILK MASHED POTATOES & HORSERADISH

Dessert

NEW YORK CHEESECAKE

BLACKBERRY COMPOTE

or

APPLE & CINNAMON CRUMBLE

VANILLA BEAN ICE CREAM

3 course ~ 50 - main course ~ 37

ON TAP TONIGHT

Company Lager 5% ~ Lighthouse, Victoria

Harvest Saison 4.5% ~ Ace Brewing, Courtenay

Belgian Brut 6.7% ~ V.I.B, Victoria

Classic Pale Ale 5% ~ Off The Rail, Vancouver

Raised By Wolves I.P.A. 7% ~ Driftwood, Victoria

Low Vis Hazy I.P.A. 6.2% ~ Whistle Buoy, Market Square

Red Sky I.P.A. 7.5% ~ Lighthouse, Esquimalt

Peanut Butter Brownie Porter 5.3% ~ Off The Rail, Vancouver

Vortex Robust Porter 6% ~ Riot Brewing, Chemainus

CIDER

500mL Bottles

PARADISE PEAR ~ SEMI-SWEET PEAR & APPLE **CALVILLE BLANC** ~ SEMI-SWEET APPLE

7% **Twisted Hills** Similkameen Valley ~11

Razz ~ Apple Raspberry 7% **Scenic Road Cider co.** Naramata Bench ~12

SPARKLING

HOWLING BLUFF FAUX PAW FRIZZANTE	9.75/ 14 / 38
JAUME SERRA CAVA	9.75/ 14 / 38
FITZPATRICK BLANC DE BLANCS	55
JAILLANCE CRÉMANT DE BORDEAUX	45
PERRIER-JOUËT GRAND BRUT	110

WHITES

6oz / 9oz / BTL

HOWLING BLUFF SAUV BLANC-SÉMILLON	9.75/ 14 / 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 / 38
LA PIERRELÉE CHABLIS	65
UNSWORTH PINOT GRIS	9.75/ 14 / 38
TERRE DI CHIETI PINOT GRIGIO	45

ROSÉ

6oz / 9oz / BTL

QUAIL'S GATE ROSÉ	9.75/ 14 / 38
DOMAINE HOUCART CÔTES DE PROVENCE	38

REDS

6oz / 9oz / BTL

QUILL PINOT NOIR	12.25/ 18 / 48
QUAIL'S GATE CAB SAUVIGNON	12.25/ 18 / 48
MARICHEL 'ESTATE' SYRAH	11.5/ 17 / 45
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 TETRE 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

JOHNNY WALKER BLACK, CAMPARI, CINZANO, DASH OF KAHLUÁ, SHAKEN, LEMON TWIST ~ 12

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

TOFINO DISTILLERY ABSINTHE, FRESH LEMON, FRESH MINT, FENTIMAN'S GINGER BEER ~ 12

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, FENTIMAN'S 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