



SATURDAY, NOVEMBER 21<sup>ST</sup>

**DARK & STORMY ~ 12**

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

TO START

**Olive Tapenade**

house made crostini

or

**Trio of Effingham Oysters**

horseradish, mignonette & lemon

MAIN

**Chicken Chasseur**

Rosstown chicken supreme, confit leeks and fingerling potatoes, hunter sauce,  
seared wild mushrooms, kale chips

PAIR WITH: **NICHOL PINOT GRIS 35** OKANAGAN VALLEY

DESSERT

**New York Cheesecake**

blackberry compote

or

**Chocolate Domed Mousse**

cranberry coulis

**3 Course ~ 41 Main Course ~ 26**

ON TAP

Phoenix Gold Lager 5% ~ Phillips, Victoria

Dominion Dark Lager 5.5% V.I.B, Victoria

Blonde Ale 4.8% ~ Mt. Arrowsmith, Parksville

Classic Pale Ale 5% ~ Off The Rail, Vancouver

Jet Fuel I.P.A 7% ~ Ace Brewing, Courtenay

Jagged Face I.P.A 7.2% ~ Mt. Arrowsmith, Parksville

Red Sky Red 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

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

WHITES

6oz / 9oz / BTL

<b>HOWLING BLUFF</b> SAUV BLANC-SÉMILLON	9.75/ 14 / 38
<b>KIM CRAWFORD</b> SAUVIGNON BLANC	40
<b>JOSEPH MELLOTT</b> PUILLY-FUMÉ	60
<b>BURROWING OWL</b> SAUVIGNON BLANC	55
<b>JOIE</b> NOBLE BLEND	45
<b>ARROWLEAF</b> RIESLING	36
<b>SONOMA CUTRER</b> CHARDONNAY	55
<b>FITZPATRICK</b> CHARDONNAY	9.75/ 14 / 38
<b>LA PIERRELÉE</b> CHABLIS	65
<b>UNSWORTH</b> PINOT GRIS	9.75/ 14 / 38
<b>TERRE DI CHIETI</b> PINOT GRIGIO	45

ROSÉ

6oz / 9oz / BTL

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

REDS

6oz / 9oz / BTL

<b>QUILL</b> PINOT NOIR	12.25/ 18 / 48
<b>QUAIL'S GATE</b> CAB SAUVIGNON	12.25/ 18 / 48
<b>MARICHEL</b> 'ESTATE' SYRAH	11.5/ 17 / 45
<b>MUGA</b> RESERVA RIOJA	55
<b>BASTIDE DE MIRAFLORS</b>	55
<b>SERAFINO</b> SHIRAZ	5
<b>STAG'S HOLLOW</b> SYRAH	45
<b>BURROWING OWL</b> MERLOT	55
<b>TRUCHARD</b> CABERNET SAUVIGNON	75
<b>LAS ACEQUIAS</b> MALBEC	50
<b>CHÂTEAU CAP LÉON VERYIN</b>	100
<b>SYNCHROMESH</b> TETRE ROUGE	50
<b>BERINGER</b> KNIGHTS VALLEY CAB SAUV	90
<b>PENTÂGE HIATUS</b> BORDEAUX BLEND	50
<b>SOKOL BLOSSOR</b> PINOT NOIR	75
<b>JOSEPH DROUHIN</b> CÔTE DE BEAUNE	100
<b>RAVENSWOOD</b> 'OLD VINES' ZIN	48

COCKTAILS

**NAVAL NEGRONI ~ 12**

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 ~ 12**

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**