



THURSDAY, OCTOBER 22

TENNESSEE MULE

JACK DANIELS WITH FENTIMANS GINGER BEER & FRESH LIME ~ 12

TO START

Autumn Salad

organic greens, chèvre, sun-dried cranberries, maple candied walnuts,
orange coriander vinaigrette

or

Marinated Olives

mixed Mediterranean olives with house bread

MAIN

Pan Seared Ling Cod

Tomato & squash salad with cous cous and fresh herbs, arugula,
dressed with olive oil & lemon

PAIR WITH: **CANTINA ZACCAGNINI** PINOT GRIGIO 45

TERRE DI CHIETI, ITALY

DESSERT

Pumpkin Cheesecake

vanilla-cinnamon whipped cream

or

Maple Walnut Bread Pudding

vanilla bean ice cream

3 course ~ 35 main course ~ 21

ON TAP TONIGHT

Arcus Pilsner 5% ~ Driftwood, Victoria

Comfortably Chum Hefe 5.5% ~ Mt. Arrowsmith, Parksville

Nightwatch Coffee Lager 5% ~ Lighthouse, Victoria

Island Hopper Tropical Hazy Pale Ale 5.5% ~ Ace Brewing Company, Courtenay

Ruby Tears N.W. Pale Ale 5% ~ Parallel 49, Vancouver

Buddha's Priest E.S.B. 5.5% ~ Off The Rail, Vancouver

'Explore B.C' I.P.A 6% ~ V.I.B & 5 Other Partnering Breweries Across B.C

Shipwreck I.P.A 6.5% ~ Lighthouse, Esquimalt

Nanaimo Bar Porter 6.2% ~ VIB, Victoria

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
CANTINA ZACCAGNINI PINOT GRIGIO	45

ROSÉ

	6oz / 9oz / BTL
QUAIL'S GATE ROSÉ	9.75/ 14 / 38
DOMAINE HOUCART CÔTES DE PROVENCE	40

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

COCKTAILS

DR. STILLGOOD

STILLHEAD WHISKEY & BLACKBERRY VODKA, FRESHED BREWED MOUTAINBERRY ICED TEA, SIMPLE SYRUP, FRESH MINT ~ 13

BISTRO 75 ~ 14

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

NAVAL NEGRONI

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

THE TOFINO TOOTH FAIRY

TOFINO DISTILLERY ABSINTHE, FRESH LEMON, FRESH MINT, FENTIMANS 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 WITH FENTIMANS GINGER BEER & FRESH LIME

WHISKEY OR WHISKY 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