



Friday, February 21st

BREAKFAST & LUNCH until 4pm ~daily~

DINNER 4-10pm ~daily~

Winter Salad

balsamic vinaigrette, herb & panko crusted goat cheese,
candied almonds, roasted beets, organic greens

13

add: Dungeness crab cake // cajun snapper // kalamari // local chicken breast +7.5

Confit Turkey Club

bacon, Comox brie, cranberry relish, tomato, lettuce & aioli

on Portofino: **sourdough // multigrain // marbled rye**

cup of daily soup // organic greens with Dijon-shallot vinaigrette // house cut kennebec fries

12

Quiche

1. chorizo, fingerling potatoes, arugula, shallots & fresh oregano

2. cambozola, roasted red peppers, roasted garlic & fresh chives

organic greens with Dijon-shallot vinaigrette

12

Today's Soup

Split Pea & Ham

Dessert

Vanilla Crème Brûlée

or

Pear & Walnut Bread Pudding

house made vanilla ice cream & caramel

8

LUNCH WINES

Stag Hollow Syrah Okanagan Valley

Howling Bluff Pinot Gris Okanagan Valley

6oz glass 8.5 // 9oz glass 13.5

On Tap

Nightwatch Coffee Lager 5% Lighthouse, Esquimalt

Helios Golden Lager 6% Hoyne, Victoria

Eastern Promises Czech Pilsner 5% Russell, Surrey

Short Wave Pale Ale 5% Phillips, Victoria

Y2 Hazy Pale Ale 5.4% Russell, Surrey

Parting Kiss Bourbon Ale 7% Twa Dogs, Saanich

Chillmatic I.P.A 6% Whistle Buoy, Victoria

Naughty Hildegard E.S.B 6.5% Driftwood, Victoria

'The Dude' Russian White Stout 5% Bridge Brewing, Vancouver

HAPPY HOUR

3-5pm & 8-10pm **Daily**

Breakfast Happy Hour coming soon

LIVE MUSIC:

BLUES, GYPSY JAZZ, FUNK & SOUL

Monday @ 6:30pm Friday and Saturday @ 7pm

Next Pairing Dinner

Love & Marriage

3 COURSE MENU paired with Cocktails, Beer & Wine

Saturday, February 29th