



## **TAKE OUT DINNER FOR TWO**

### **FEATURE**

(THIS IS IN ADDITION TO OUR ENTIRE DINNER MENU)

#### STARTER

### **Saanich Organics Greens**

large house salad with Granny Smith apple, red grapes, toasted seeds, Hertel's bacon lardons  
& Dijon-shallot vinaigrette

or

### **Bacon, Cheddar, Potato Soup**

16oz ...2 cups

#### MAIN

### **Seared Albacore Tuna**

local tuna, grilled asparagus, roasted fingerling potatoes & grape tomatoes  
green goddess dressing

~ built for 2

#### DESSERT

### **Walnut Chocolate Brownie**

house made hot fudge ~ built for 2

3 Course for 2 ~ 50    Main Course for 2 ~ 30

#### **ADD to YOUR ORDER:**

**6 Fresh Baked Buns for \$6**

250ml Jar ~ **Chokeslam Hot Sauce** ~ 7

500ml Jar ~ **Chipotle Onion Relish** ~ 8

750ml Jar ~ **Bread & Butter Pickles** ~ 9

**FEATURE SOUP** 16oz ~ \$12    1 litre ~ \$20

**NEW ENGLAND SCALLOP & CLAM CHOWDER** 16oz ~\$15    1 LITRE ~\$25

**Walnut Chocolate Brownie** ~\$12

#### BOTTLES OF WINE

CHECK OUT OUR WINE LIST BELOW FOR OUR SELECTION OF  
WINES FROM AROUND THE WORLD.

#### PACKAGED BEER & CIDER

6 Packs of Fat Tug & 6 Packs of Race Rocks ~\$16

**500ml Ciders ~ \$9**

**Paradise Pear** ~ Semi-Sweet Pear & Apple    **Calville Blanc** ~ Semi-Sweet Apple 7%

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

**650ml Single Bottles of Beer ~ \$8.75**

Sartori Harvest I.P.A    Fat Tug I.P.A    Dark Matter    Hoyne Pilsner

**Potatoes, asparagus and tomatoes**

comes in an OVEN SAFE aluminum dish.

**Roast for 15 minutes or until desired temperature at 350 F**

**Hot Fudge Brownie**

comes in an OVEN SAFE aluminum dish.

**Reheat for 10-15 minutes or until desired temperature at 350 F**

# **\$15 OFF ALL BOTTLES**

FOR TAKE OUT & DELIVERY

## SPARKLING

<b>HOWLING BLUFF</b> FAUX PAW <b>FRIZZANTE</b>	9.75/ 14 / 38
<b>JAUME SERRA CAVA</b>	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 MELLOT</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 RESERVA RIOJA</b>	55
<b>BASTIDE DE MIRAFLORES</b>	55
<b>SERAFINO</b> SHIRAZ	55
<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</b> VERYIN	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

### FEATURES:

#### **Volcanic Hills Syrah** ~45

Okanagan Valley  
2014

#### **Nichol Pinot Gris** ~35

Naramata, British Columbia  
2019