



## AMERICAN THANKSGIVING

THURSDAY NOVEMBER 26TH

### *BEFORE DINNER COCKTAIL*

#### **BISTRO 75 ~ 14**

AVIATION AMERICAN GIN, FRESH LEMON & A TOUCH OF SIMPLE SYRUP, TOPPED WITH CRÉMANT DE BORDEAUX  
OR

#### **WOODFORD RESERVE OLD FASHIONED ~ 14**

2 FINGERS OF STRAIGHT KENTUCKY WHISKEY, AGOSTURA BITTERS, MARASCHINO CHERRY, FRESH ORANGE

## Thanksgiving Dinner

### STARTER

#### **AUTUMN SALAD**

ORGANIC GREENS, CHÈVRE, ORANGE CORIANDER VINAIGRETTE, CANDIED PECANS, APPLE, HERTEL'S BACON  
OR

#### **BOSTON CLAM CHOWDER**

RICH & CREAMY WITH SCALLOPS AND CLAMS

OR

#### **BISTRO BOARD**

GHERKINS, BREAD & BUTTER PICKLES, OLIVES, LOCAL RADISHES, HOUSE PICKLED ONIONS

### MAIN

#### **TURKEY WITH ALL THE FIXIN'S**

ROSSDOWN FARMS FREE-RUN TURKEY, APPLE & SAGE STUFFING,  
MASHED POTATOES, GRAVY, GREEN BEAN CASSEROLE, FRESH BUTTERMILK BISCUIT, CRANBERRY SAUCE

### DESSERT

#### **APPLE CRUMBLE**

HOME MADE VANILLA ICE CREAM

OR

#### **CHOCOLATE-BOURBON PECAN PIE**

WHIPPED CREAM

MAIN COURSE \$30 ~ 3 COURSE \$45

WINES FROM THE PACIFIC NORTH WEST:

**BERINGER 'KNIGHTS VALLEY' CABERNET SAUVIGNON** CALIFORNIA ~90

**SOKOL BLOSSER PINOT NOIR** OREGON ~75

**SONOMA-CUTRER 'RUSSIAN RIVER RANCHES' CHARDONNAY** CALIFORNIA ~55

**9 BEERS ON TAP**

<u>SPARKLING</u>	6oz / 9oz / BTL	<u>ROSÉ</u>	6oz / 9oz / BTL
<b>HOWLING BLUFF</b> FAUX PAW <b>FRIZZANTE</b>	<b>9.75/ 14 / 38</b>	<b>QUAIL'S GATE</b> ROSÉ	<b>9.75/ 14 / 38</b>
<b>JAUME SERRA</b> CAVA	<b>9.75/ 14 / 38</b>	<b>DOMAINE HOUCART</b> CÔTES DE PROVENCE	38
<b>FITZPATRICK</b> BLANC DE BLANCS	55		
<b>JAILLANCE</b> CRÉMANT DE BORDEAUX	48		
<b>PERRIER-JOUËT</b> GRAND BRUT	110		

<u>WHITES</u>	6oz / 9oz / BTL	<u>REDS</u>	6oz / 9oz / BTL
<b>HOWLING BLUFF</b> SAUV BLANC-SÉMILLON	<b>9.75/ 14 / 38</b>	<b>QUILL</b> PINOT NOIR	<b>12.25 / 18 / 48</b>
<b>BURROWING OWL</b> SAUVIGNON BLANC	55	<b>SOKOL BLOSSOR</b> PINOT NOIR	75
<b>JOSEPH MELLOTT</b> PUILLY-FUMÉ	60	<b>JOSEPH DROUHIN</b> CÔTE DE BEAUNE	100
<b>UNSWORTH</b> PINOT GRIS	<b>9.75/ 14 / 38</b>	<b>MARICHEL</b> 'ESTATE' SYRAH	<b>11.5 / 17 / 45</b>
<b>TERRE DI CHIETI</b> PINOT GRIGIO	45	<b>STAG'S HOLLOW</b> SYRAH	45
<b>JOIE</b> NOBLE BLEND	45	<b>BASTIDE DE MIRAFLORES</b>	55
<b>ARROWLEAF</b> RIESLING	36	<b>SERAFINO</b> SHIRAZ	55
<b>FITZPATRICK</b> CHARDONNAY	<b>9.75/ 14 / 38</b>	<b>RAVENSWOOD</b> 'OLD VINES' ZIN	48
<b>SONOMA CUTRER</b> CHARDONNAY	55	<b>MUGA RESERVA</b> RIOJA	55
<b>LA PIERRELÉE</b> CHABLIS	65	<b>BURROWING OWL</b> MERLOT	55
		<b>LAS ACEQUIAS</b> MALBEC	50
		<b>SYNCHROMESH</b> TETRE ROUGE	48
		<b>QUAIL'S GATE</b> CAB SAUVIGNON	<b>12.25/ 18 / 48</b>
		<b>PENTÂGE HIATUS</b> BORDEAUX BLEND	48
		<b>TRUCHARD</b> CABERNET SAUVIGNON	75
		<b>BERINGER</b> 'KNIGHTS VALLEY' CAB SAUV	90
		<b>CHÂTEAU CAP LÉON</b> VERYIN	100

## COCKTAILS

### **DR. STILLGOOD**

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

### **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 HERRADURA REPOSDAO ~ 17 DON JULIO ~ 20 SPLASH OF GRAND MARNIER, FRESH LIME & LEMON

### **TENNESSEE OR MOSCOW MULE ~ 12**

JACK DANIELS OR RUSSIAN STANDARD VODKA WITH FENTIMANS GINGER BEER & FRESH LIME

### **DARK & STORMY ~ 12**

GOSLING'S BLACK RUM 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 WHISKEY** ~ 15

**CROWN ROYAL WHISKY** ~11 **STILLHEAD WHISKY** ~13

## 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