



~ **HERON ROCK BISTRO** ~

**\$40 ~ 3 COURSE MENU ~**

**BEER PAIRING +16 ~ WINE PAIRING +22**

**COCKTAIL PAIRING +30 ~ MOCKTAIL PAIRING +15**

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LIBATIONS

**COCKTAIL: BISTRO 75**

STILLHEAD WILD BLACKBERRY GIN, SIMPLE SYRUP, FRESH LEMON, FAUX PAW FRIZZANTE

**BEER: POSEIDON PALE ALE** LIGHTHOUSE

**WINE: NICHOL PINOT GRIS** OR **SUMMERHILL PINOT NOIR**

**MOCKTAIL: GINGER SPRITZ**

MUDDLED MINT, FRESH LIME, FENTIMAN'S GINGER BEER

**TO START**

**MANHATTAN CLAM CHOWDER**

TOMATO BASE CHOWDER WITH VEGETABLES, CLAMS & SCALLOP

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**WINTER SALAD** (GF/VEG)

ORGANIC GREENS, ORANGE CORIANDER VINAIGRETTE, GOAT CHEESE, DRIED CRANBERRIES, TOASTED PECANS, APPLE

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**CHICKEN LIVER MOUSSE**

ROASTED GARLIC, GHERKINS, GRAINY DIJON MUSTARD, HOUSE MADE CROSTINI

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LIBATIONS

**COCKTAIL: YOU DON'T KNOW JACK**

SINGLE BARREL JACK DANIEL'S, COINTREAU, FRESH ORANGE & LIME, CRANBERRY

**BEER: GLITTER BOMB HAZY PALE ALE** PHILLIPS

**WINE: ARROWLEAF RIESLING** OR **VOLCANIC HILLS SYRAH**

**MOCKTAIL: BLOOD ORANGE TONIC**

FENTIMAN'S TONIC, APPLE JUICE, FRESH BLOOD ORANGE & MINT

**MAIN**

**LAMB SHANK**

MINT CHUTNEY, GARLIC MASHED POTATOES, ROASTED GRAPE TOMATOES & BROCCOLINI

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**CHICKEN SAUSAGE**

HOUSE MADE SAUSAGE, ROASTED PORTABELLA & BUTTON MUSHROOMS, YAM PURÉE,  
CELERIAC REMOULADE WITH PICKLED MUSTARD SEED

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**SPAGHETTI PUTTANESCA** (VEG)

FRESH GARLIC, CAPERS, OLIVES, PICKLED PORTABELLO MUSHROOM CAP,  
BLISTERED GRAPE TOMATOES, FRESH DILL, MANCHEGO CHEESE

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LIBATIONS

**COCKTAIL: ESPRESSO MARTINI**

TOFINO DISTILLERY ESPRESSO VODKA, GALLIANO, DISARONNO

**BEER: BLACKSTONE PORTER** DRIFTWOOD

**WINE: FITZPATRICK CHARDONNAY** OR **QUAIL'S GATE CABERNET SAUVIGNON**

**MOCKTAIL: FARM & FOREST TONIC**

FENTIMAN'S TONIC ON THE ROCKS TOPPED WITH FRESH FARM & FOREST ESPRESSO, LEMON TWIST

**DESSERT**

**MAPLE PECAN BREAD PUDDING**

HOUSE MADE VANILLA ICE CREAM & CARAMEL SAUCE

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**NEW YORK CHEESECAKE**

FRUIT COMPOTE