

HOUSE MARTINIS (2 oz.) 15

The Classic- Gin or Vodka
 Cosmopolitan- Vodka, G.Marnier, Cranberry & Lime
 Lemon Drop- Vodka, Limoncello, Triple Sec
 Ruby Slipper- Vodka, Raspberry Liqueur & Cranberry
 Emerald City- Vodka, Melon Liqueur, Triple Sec & Lemon
 Sweet Baby Jane- Gin or Vodka, Cassis & Pineapple
 Chocolate Martini- Vodka, White Crème De Cacao
 Negroni- Gin, Campari & Sweet Vermouth
 Rob Roy- Scotch, Sweet Vermouth & Angostura
 Manhattan- Rye, Sweet Vermouth & Angostura
 Pimms- Pimms & Ginger Ale
 Harvest Moon- Bacardi, Apple Sourz, Angostura & Caramel
 Georgia on Mind- Vodka, Peach Schnapps & Orange
 Anna Banana- Vodka, Banana Liqueur, Pineapple & Orange
 Amore- Vodka, Triple Sec & Cassis
 Screaming Peach- Vodka, Peach Schnapps & Melon Liqueur
 Sour Apple- Vodka, Apple Sourz & Triple Sec
 Pick Me Up- Vodka, Baileys & Espresso
 Nutty Martini- Vodka, Amaretto & Frangelico

SPARKLING WINE (25 oz.)

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| Henkell Piccolo (200ml) | 13 |
| Oyster Bay-Cuvee Brut (NWZ) | 60 |
| Ruffino-Prosecco (ITA) | 48 |

WHITE WINE (6 oz.)**G B**

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| Bacchus Reserve-Chaberton (BC) | 11 | 44 |
| Chardonnay- Mondavi Woodbridge (USA) | 10 | 40 |
| Gewurztraminer Riesling-J. Triggs (BC) | 10 | 40 |
| Pinot Grigio- Inniskillin (BC) | 11 | 44 |
| Pinot Gris- See Ya Later (BC) | 11 | 44 |
| Rose-Quails Gate (BC) | 12 | 46 |
| Dry Riesling- Quails Gate (BC) | 12 | 46 |
| Sauvignon Blanc- Sumac Ridge (BC) | 9 | 38 |

HOUSE COCKTAILS (1 oz.) 12

Bloody Caesar- Vodka & Clamato
 Bloody Mary- Vodka & Tomato Juice
 Chi Chi, Vodka, Coconut Syrup & Pineapple
 Pina Colada- Rum, Coconut Syrup & Pineapple
 Tom Collins- Gin, Lemon, Lime & Soda
 Old Fashion- Rye, Bitters, Sugar & Soda
 Daiquiri- Rum, Lime & Lemon
 Mojito- Rum, Fresh Mint, Sugar & Soda
 L.I. Tea- White Liquor, Lime & Coke

HOUSE COCKTAILS (1.5 oz.) 13

Singapore Sling-Gin & Fruit Brandy
 Rusty Nail- Scotch & Drambuie
 Black Russian- Vodka & Kahlua
 Bellini- Peach Schnapps & Cassis
 Margarita- Tequila, Triple Sec, Lime & Lemon
 Paralyzer- Vodka, Kahlua & Coke
 Rum Punch-Rum, Lime, Pineapple & Bitters
 Gladiator-Amaretto, Southern Comfort & Orange
 Scorpion-Rum, Brandy, Amaretto & Lemon
 Brandy Alexander- Brandy, Crème de Cacao & Cream

CHAMPAGNE COCKTAILS (5 oz.) 12

Mimosa-Sparkling Wine & Orange Juice
 Kir Royale- Sparkling Wine & Cassis
 Blue Sky- Sparkling Wine & Blue Curacao
 Champagne Cocktail- Sparkling Wine & Brandy

RED WINE (6 oz.)**G B**

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| Cabernet Sauvignon-Inniskillin (BC) | 9 | 38 |
| Cabernet Merlot-Sumac Ridge (BC) | 10 | 42 |
| Chianti-Ruffino (ITA) | 12 | 45 |
| Malbec- Finca Los Primos (ARG) | 10 | 40 |
| Merlot- Mondavi Woodbridge (USA) | 11 | 42 |
| Pinot Noir- See Ya Later (BC) | 11 | 42 |
| Shiraz- Lindemans Bin 50 (AUS) | 9 | 38 |

FEATURE WINES BY THE BOTTLE

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| Quails Gate Chardonnay | 55 | Burrowing Owl Merlot (BC) | 60 |
| Kim Crawford Sauvignon Blanc (NZ) | 58 | Cassini Pinot Noir (BC) | 50 |

Extra Tax 10% PLT & 5% GST

DRAFT BEER (14 oz.) 8.8

Old Yale- Lakeside Lager Old Yale- Mango Wheat Old Yale- Off Trail Pale Ale

DOMESTIC BEER (11.5 oz.) 7.7

Budweiser, Bud Light, Canadian, Kokanee, Four Winds IPA, Steamworks Pale Ale, Sleemans Honey Brown, MGD

IMPORT BEER (11.5 oz.) 8.8

Corona, Stella, Heineken, Guinness (9)

COOLERS & CIDERS (11.15oz) 8.8

Growers Peach, Growers Pear, Growers Rose, Strongbow, Smirnoff Ice

Lite Fare Menu

Starters

Mussels, burnt lemon, thyme, garlic, shallots, white wine butter emulsion 23

Calamari, chili thread, lime, chili, scallion, chili cilantro yogurt 19

Nachos, tomato, green onion, pickled jalapeno, red onion, olive, 3 cheeses, salsa and sour cream 26

Dredged Chicken Wings, house Buffalo sauce or rosemary salt and pepper, farmhouse blue cheese dip 18

Charcuterie, local and imported artisan cheese, cured meats, marinated vegetables, chutneys, herb flat bread 30

Dry Pork Ribs, Asian spiced or salt and pepper 18

Salads

Baby Romaine Caesar Salad, asiago dressing, garlic filone, lemon 14

Blacken Chicken Cobb Salad, farmhouse blue cheese, tear drop tomato, 6 minute egg, avocado puree 15

Five Spice Seared Ahi Tuna, cooked rare, coconut rice, edamame, cherry tomato, cucumber, pea shoots, soy marinated egg, kim chi, sesame dressing, tempura 14

Heritage Greens, radish, cherry tomato, cucumber, goat cheese, almonds, maple sherry vinaigrette 13

Handhelds

Sides: House Salad or Fries

Crispy Chicken Sandwich, buttermilk marinated potato roll, sweet mustard slaw, buffalo sauce, pickle 21

Clubhouse, chicken breast, bacon, aged white cheddar, multigrain bread 21

Hand Smashed ground Chuck burger, cheddar, smoked bacon, lettuce, tomato, pickle, toasted potato bun 22

Crispy Cod Tacos, pickled red onion, tangy slaw, chili, cilantro cream 20

Beef Dip, shaved angus beef, au jus, Garlic 23

Roasted Portobello Burger, lettuce, tomato, caramelized onions, aged cheddar, potato bun 20

Pizzas

Pepperoni, red pepper, red onion 24

Honey bee pineapple and fennel sausage 23

Vegetarian with artichokes, olives, mushrooms and sundried tomato 22

Plates

Pan Seared 8oz Angus Beef New York Steak, yukon gold mash, grilled asparagus, cabernet jus 36

Seared Steelhead, maple miso glazed, coconut rice, bok choi 26

Mushroom Ravioli, gorgonzola cream, sauté mushrooms, crispy sage, truffle oil 22

Fish and Chips, beer battered cod, chips, tartar sauce 24