

Sandstone Lounge Menu

Available After 2pm Daily

Fireweed Bourbon Chicken Wings

Crispy wings glazed with a fireweed honey, bourbon BBQ sauce, with a roasted garlic aioli
14

Vegetable Spring Rolls

Hand rolled and served with sweet chili dipping sauce
12

Char-Grilled Prawns

Grilled tiger prawns tossed in a coriander, roasted tomato aioli
Half Pound 15/ Full Pound 26

Sandstone Nachos

Tri-colour tortilla chips, with two cheeses, tomatoes, black olives, red onion, tomato salsa, house made guacamole and sour cream
17

Artisan Cheese Plate

Trio of cheese served with sliced baguette and quince jam
18

Braised Mussels

Prince Edward Island mussels simmered in Big Rock Traditional Ale with smoked bacon, roma tomato, chopped fresh cilantro
15

Chicken Al Pastor Quesadilla

Corn and flour tortillas filled with pulled chicken, Monterey Jack cheese and roasted tomato salsa
15

Angus Burger

Grilled 8oz Alberta Beef burger, crisp lettuce, sliced tomato and red onion, mustard herb dip
15

Grilled Alberta Striploin Sandwich

Fresh arugula, Cambozola cheese, sautéed mushrooms served open faced on garlic buttered Focaccia
19

English-Style Club Sandwich

Shaved Turkey, smoked bacon, fried egg, Dijon spread
15

Dungeness Crab

Fresh avocado, butter leaf lettuce, nicoise olives, roma tomatoes, cucumber, shaved red onion, red wine tarragon vinaigrette
18

Wines by the Glass

Chardonnay & Other Whites

Quail's Gate Chenin Blanc, Canada	12
Alois Lageder Pinot Grigio, Italy	14
Kim Crawford Sauvignon Blanc, New Zealand	13
Nobilo Sauvignon Blanc, New Zealand	10
Meridian Chardonnay, California	10
Kendall-Jackson VR Chardonnay, California	13
Nino Franco Prosecco, Italy	12
Beringer White Zinfandel, California	9

Reds & More Reds

Babich Pinot Noir, New Zealand	12
CedarCreek Merlot, Canada	14
Blackstone Merlot, California	11
Frescobaldi Nipozzano, Italy	13
Peter Lehman Shiraz, Australia	11
Sterling Cabernet Sauvignon, California	11
Rodney Strong Cabernet Sauvignon, California	14
Ravenswood Zinfandel, California	12

Sandstone Featured Draught

Wild Rose Brewery, Rose's Red Wheat Ale	7.5
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On Tap

Sleeman Honey Brown	Big Rock Grasshopper	
Big Rock Traditional	Coors Light	7
Kilkenney	Stella Artois	
Alexander Keith's	Guinness	
Steam Whistle Pilsner		7.5

Bottled Beer & Coolers

Bud Light	Budweiser	Kokanee	
Odoul's Amber	Molson Canadian		
Sleeman Cream	Sleeman Clear		6
Heineken	Corona		
Smirnoff Ice	Strongbow		6.5

Single Malts (1.25oz)

Glenmorangie 10yr/Port Wood Finish	9.5
Talisker 10yr	9.5
Glenfiddich 12yr/15yr	8.5/10.5
Glenlivet 12yr/18yr	8.5/14
Macallan 12yr	12
Oban 14yr	12
Highland Park 12yr	9.5
Lagavulin 16yr	12
Auchentoshan 21yr	18
Bowmore 25yr	24
Laphroaig	9.5

Diamond Cocktail Series

Diamond Spiced Rum Daiquiri (2 oz)

Captain Morgan Original Spiced Rum, fresh lime juice, simple syrup
9

Diamond Mimosa (2 oz)

Grand Marnier, sparkling wine, fresh orange juice
9

Diamond Apple Pie Martini (2 oz)

Level vodka, Tuaca, apple juice, fresh lemon juice
9

Diamond Iced Tea (2 oz)

Smirnoff vodka, Beefeater Gin, Cruzan Rum, Triple Sec, sweet and sour, topped with Pepsi
9

Featured Specialties

Sandstone Shaker (2 oz)

Long time favorite served up with Effen vodka, Chambord, pineapple and cranberry juice
9

Effen Pomegranate Martini (2 oz)

Effen vodka, pomegranate puree, splash of Cointreau, drizzled with fresh lime juice
9

Starbucks Turn Down (2 oz)

Starbucks Coffee and Cream liquor over ice, chilled espresso, decaf or regular.
9

Blood Orange Royal (2 oz)

Crown Royal, blood orange puree, squeeze of lemon, splash of cranberry
9

Desserts

Crème Brulee

Quebec Maple syrup infused crème brulee, white chocolate biscotti, dried cranberries
9

Sticky Pudding

Warm Moroccan date pound cake, Kahlua ice cream, butter scotch sauce
9

White Chocolate & Pumpkin Mousse

Cointreau anglaise, apple-fig compote
9

Dark Chocolate Brownie

Vanilla ice cream, cinnamon flavored banana, creamy caramel sauce
9

New York Style Cheese Cake

Raspberry coulis
9

Frozen Lemon Yogurt Parfait

Lemon yogurt parfait served, white chocolate sauce and almond crisps
9

Ice Cream

Ask your server for today's homemade flavors, served with chocolate almond biscotti
7

Port & Dessert Wine (2 oz)

Taylor Fladgate LBV 2000	7
Fonseca 10 Year Tawny	8
Fonseca 20 Year Tawny	12
Taylor Fladgate 30 Year Tawny	19
Taylor Fladgate 40 Year Tawny	24
Bonny Doon Framboise	9
Magnotta Vidal Ice Wine	15
Inniskillin Riesling Ice Wine	14
Vineland Vidal Ice Wine	16

Brandy & Cognacs (1 oz)

Courvoisier VSOP	12
Remy Martin VSOP	12
Lapostolle XO Armagnac	15
Martell Cordon Blue	14
Remy Martin XO	22
Hennessy XO	22
Remy Martin Louis XIII	100