HAPPY HOUR DAILY 4PM - 6PM & 9PM - 11PM

HAPPY HOUR DRINK

local draught beer $6
peller estates chardonnay & merlot $6
well high balls $6
seasonal spritzer $10

HAPPY HOUR FOOD

CHILI HUMMUS $8
pickled wine grapes • toasted naan bread

SPINACH DIP $8
herb garlic cheese • crostini

GRAIN MEAT BALLS $12
san marzano tomato sauce • parmesan • crostini

CHIPOTLE CHICKEN NACHOS $15
salsa verde • tomato salsa • jalapeno • sour cream
smoked gouda • avocado

FEATURED FLIGHT

STONE BOAT VINEYARDS $15
sparkling rose brut
pinot noir
pinot blanc blend
TASTING FLIGHTS

LOCAL CRAFT BEER  choice of three  $7
red truck lager
strange fellows ‘talisman’ west coast pale ale
parallel 49 ‘trash panda’ hazy IPA
hoyne dark matter
central city super solar IPA

VQA WHITE WINE  choice of three  $16
okanagan crush pad • rose
mission hill estate series • pinot gris
maverick • sauvignon blanc
stone boat • pinot blanc blend
cedar creek • chardonnay

VQA RED WINE  choice of three  $17
stone boat • pinot noir
crush pad ‘narrative’ • cabernet franc / merlot
quails’ gate • cabernet sauvignon
stag’s hollow ‘white label’ • syrah
conviction ‘dreamers & schemers’ •
merlot / cabernet franc / gamay noir
Tasting Flights

Canadian Whisky choice of three $15

Alberta Premium | 100% rye
Central City 'Lohin McKinnon' | Malted barley
Collingwood | Corn • Barley • Rye
Lot No. 40 | 100% Rye
Forty Creek 'Double Barrel Reserve' | Rye • Barley • Corn

British Columbia Vodka choice of three $14

Odd Society 'East Van' | 100% Malted Barley
Sid's Handcrafted | 90% Wheat • 10% Malted Barley
Wayward Distillery 'Unruly' | 100% Honey
Okanagan Spirits | 100% Fruit
Sons of Vancouver | 75% Spring Wheat • 25% Malted Barley

British Columbia Gin choice of three $15

Central City 'Queensborough' | Citrus • Juniper • Spruce Tips
Odd Society 'Wallflower' | Floral • Juniper • Spice
Victoria Spirits | Juniper • Coriander • Orris Root
Wayward Distillery 'Unruly' | Juniper • Cedar • Lavender
Long Table Distillery 'London Dry' | Juniper • Citrus • Fennel
Hops & Barley

Draught Craft Beers  (16 oz)
red truck lager $7
strange fellows ‘talisman’ west coast pale ale $7
parallel 49 ‘trash panda’ hazy IPA $7
hoyne dark matter $7
central city super solar IPA $7

Bottled Craft Beers
vancouver island ‘juan de fuca’ cerveza $7.50
bridge bourbon blood orange wheat ale $7.50
mill st. organic lager $7.50
steam whistle pilsner $7.50
glutenberg gluten free pale ale $8

Domestic & Import Bottled Beers
molson canadian $7
budweiser $7
coops light $7
corona extra $7
stella artois $8
kronenbourg blanc $8
guinness stout $8
Cocktails

Inspired Selection

The North Shore Sour (2 oz) $13
sons of vancouver amaretto • collingwood maple whisky • lemon • cardamom bitters • egg white

Ginger Pear Martini (2 oz) $15
odd society vodka • okanagan spirits pear brandy • sweet & sour • house-made ginger syrup • fresh pear

Cloud 9 (2 oz) $14
bacardi dark rum • captain morgan’s spiced rum • lemon • pineapple juice • orange juice • fresh mint

Golden Hour (1.5 oz) served warm $14
golden coconut milk • victoria gin • black sage fortified wine • black pepper tincture • vanilla

Casa de Oro (2 oz) $15
resposado tequila • lustau sherry • carrot syrup • pineapple juice • lemon juice • angostura bitters
COCKTAILS

FRESH SELECTION

**Coriander Collins** (2 oz) $13
- long table gin
- coriander-chili syrup
- lime
- soda water
- cucumber

**Sea to Sky** (2 oz) $14
- queensborough gin
- st. germain elderflower liqueur
- basil
- lime
- grapefruit juice

**Evergreen** (1.5 oz) $14
- East van vodka
- sage leaves
- green apple syrup
- lemon juice
- soda

**Bubbly Bramble** (3.5 oz) $15
- unruly gin
- chambord
- sparkling wine
- lemon juice

**Orange Monarch** (2 oz) $14
- egg white
- blood orange vanilla syrup
- sparkling wine
- bulleit bourbon
- orange bitters
- angostura bitters
COCKTAILS

BOOZY SELECTION

SMOKE & MIRRORS (2 oz) $14
johnnie walker red label • burnt caramel syrup •
black pepper tincture • black walnut bitters

CHAI GUEVARA (3 oz) $15
chai infused whisky • aperol • seared orange simple syrup •
sweet vermouth • flamed orange zest

deepest manhattan (3 oz) $15
house-made burdock spiced bourbon • averna amaro •
woodford reserve bourbon • bowmore 12yr • hop tincture

GRAIN MARTINI (3 oz) $14
long table gin • wallflower gin •
house-blended winter vermouth
**SPARKLING**

STONE BOAT ‘PINOT HOUSE’
rose brut • oliver
$16 $80

**WHITE WINE**

CRUSH PAD ‘NARRATIVE’
rose • black sage bench
$14 $20 $58

RED ROOSTER
gewürztraminer • penticton
$15 $22 $60

MISSION HILL ‘ESTATE SERIES’
pinot gris • kelowna
$14 $20 $58

MAVERICK
sauvignon blanc • oliver
$16 $23 $70

STONE BOAT
pinot blanc blend • oliver
$15 $22 $60

PELLER ESTATES
chardonnay • kelowna
$9 $12 $40

CEDAR CREEK
chardonnay • kelowna
$15 $22 $60
# Red Wine

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>6 oz</th>
<th>9 oz</th>
<th>Bottle</th>
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<tbody>
<tr>
<td><strong>Stone Boat</strong></td>
<td>$15</td>
<td>$22</td>
<td>$65</td>
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<tr>
<td>Pinot Noir • Oliver</td>
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<tr>
<td><strong>Crush Pad ‘Narrative’</strong></td>
<td>$14</td>
<td>$20</td>
<td>$60</td>
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<tr>
<td>Cabernet Franc / Merlot • Black Sage Bench</td>
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<tr>
<td><strong>Burrowing Owl</strong></td>
<td>$17</td>
<td>$25</td>
<td>$90</td>
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<td>Pinot Noir • Oliver</td>
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<tr>
<td><strong>Peller Estates</strong></td>
<td>$9</td>
<td>$12</td>
<td>$40</td>
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<tr>
<td>Merlot • Kelowna</td>
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<tr>
<td><strong>Burrowing Owl</strong></td>
<td>$17</td>
<td>$25</td>
<td>$85</td>
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<td>Merlot • Oliver</td>
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<tr>
<td><strong>Quails’ Gate</strong></td>
<td>$15</td>
<td>$22</td>
<td>$65</td>
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<tr>
<td>Cabernet Sauvignon • Kelowna</td>
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<tr>
<td><strong>Mission Hill ‘Estate Series’</strong></td>
<td>$15</td>
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<td>$60</td>
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<tr>
<td>Cabernet / Merlot • Kelowna</td>
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<tr>
<td><strong>Stag’s Hollow ‘White Label’</strong></td>
<td>$17</td>
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<tr>
<td>Syrah • Okanagan Falls</td>
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<tr>
<td><strong>Conviction ‘Dreamers &amp; Schemers’</strong></td>
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<td>$58</td>
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<tr>
<td>Merlot / Cabernet Franc / Gamay Noir • Kelowna</td>
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# Spirits

## Single Malt

<table>
<thead>
<tr>
<th>Brand</th>
<th>Year</th>
<th>Price</th>
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<tbody>
<tr>
<td>Glenfiddich</td>
<td>12 year</td>
<td>$10</td>
</tr>
<tr>
<td>The Glenlivet</td>
<td>12 year</td>
<td>$10</td>
</tr>
<tr>
<td>Glenmorangie</td>
<td>10 year</td>
<td>$12</td>
</tr>
<tr>
<td>Bowmore</td>
<td>12 year</td>
<td>$11</td>
</tr>
<tr>
<td>Laphroaig Quarter Cask</td>
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<td>$13</td>
</tr>
<tr>
<td>Talisker</td>
<td>10 year</td>
<td>$14</td>
</tr>
<tr>
<td>Macallan</td>
<td>12 year Double Cask</td>
<td>$14</td>
</tr>
<tr>
<td>Balvenie</td>
<td>12 year Doublewood</td>
<td>$14</td>
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<tr>
<td>Dalwhinnie</td>
<td>15 year</td>
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<tr>
<td>Aberlour a’bunadh Cask Strength</td>
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<td>$18</td>
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<tr>
<td>Lagavulin</td>
<td>16 year</td>
<td>$19</td>
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<tr>
<td>Oban</td>
<td>14 year</td>
<td>$19</td>
</tr>
<tr>
<td>Dalmore</td>
<td>15 year</td>
<td>$20</td>
</tr>
<tr>
<td>The Glenlivet</td>
<td>18 year</td>
<td>$20</td>
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</table>

## Blended Scotch

<table>
<thead>
<tr>
<th>Brand</th>
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<tbody>
<tr>
<td>Ballantine’s finest</td>
<td>$8</td>
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<tr>
<td>Johnnie Walker Red Label</td>
<td>$9</td>
</tr>
<tr>
<td>Chivas Regal 12 year</td>
<td>$11</td>
</tr>
<tr>
<td>Johnnie Walker Black Label</td>
<td>$12</td>
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</tbody>
</table>
Spirits

Canadian Whisky

alberta premium $8
collingwood $9
crown royal $9
lot no. 40 $10
forty creek double barrel reserve $11
central city ‘lohin mckinnon’ $14

American Whiskey

jim beam 4 year $8
jack daniel’s old no. 7 $8
bulleit bourbon $10
bulleit rye $10
maker’s mark $12
basil hayden’s $12
knob creek $12
woodford reserve $12
**SPIRITS**

**GIN**

beefeater $8
bombay sapphire $9
tanqueray $9
central city ‘queensborough’ $10
hendricks $12
odd society ‘wallflower’ $11
long table $11
victoria $12
wayward ‘unruly’ $12

**VODKA**

stolichnaya $8
sid’s $9
ketel one $9
sons of vancouver $9
tito’s $9
okanagan $10
grey goose $12
odd society ‘east van’ $12
wayward ‘unruly’ $12
Shared Plates

4:00 pm – 11 pm

**Jumbo Tiger Prawns** $18
light curry rub • puffed rice • mango

**Chipotle Chicken Nachos** $20
salsa verde • tomato salsa • jalapeno • sour cream • smoked gouda • avocado

**Deep Dish Stuffed Garlic Bread** $12
brie cheese • parmesan • caramelized onion

**Grain Meat Balls** $18
san marzana tomato sauce • parmesan • crostini

**Chicken Chorizo Jambalaya** $17
chorizo • peruvian peppers • onion • cajun spiced rice

**Waffle Fry Bites** $14
st. albert cheese curds • chipotle bbq sauce

**Chili Hummus** $10
pickled wine grapes • toasted naan bread

**Steak and Rings** $26
chipotle sauce • chive crème fresh

**Spinach Dip** $10
herb garlic cheese • crostini

**Chicken Wings (Choice Of)** $14
hot buffalo • bbq • salt & pepper
PLATES
4:00 pm - 11 pm

AHI TUNA COBB SALAD $22
spinach • baby kale • heirloom tomato • pickled cucumber • crispy quails egg • avocado • confit ahi tuna • guanciale • pecorino • lemon vinaigrette

TUNA POKE $18
wasabi peas • carrots • beets • edamame • kimchi • avocado • wakame • rice crisps

FLATBREADS $14

MARGARITA
fior di latte • san marzano tomato • crispy basil

PROSCIUTTO
arugula • fontina • pecorino • balsamic

BBQ CHICKEN
smoked chicken • chipotle bbq sauce • caramelized onion • avocado • fontina • pecorino

CHARCUTERIE & CHEESE BOARD

marinated olives • truffle honey • candied nuts • crostini

HALF ORDER $15
FULL ORDER $26

CHARCUTERIE ROOM

chips piccante
calabrese
finochiona
saucisson sec

CHEESE CAVE

guinness cheddar
bleu claire
buffalo brie