

Love Cider? \$8.00/330ml \$15.00/650ml

Bon-Dri	Fully dry, very light, delicate sparkle...almost more Prosecco than cider. Refreshingly, delightfully easy to enjoy.
Love Potion	Rose petals, lavender and damiana fuse into flavours that are more than the sum of their parts. Maybe magical, and at the very least, delicious.
Humulus Lupulus	Aromatic hopped, no bittering at all. Best in a glass so the hops fill the nose, followed by crisp off-dry cider. Ideal when cooking with fire.
Cidrus	Very slight bittering from zests of grapefruit, lemon and orange. Pairs with spicy and high-aromatic foods (eg., Thai, Indian) where a drink needs to hold its own.
Cider Noir	Blackberries, black cherries and black grapes blended with handcrafted cider to create a juicy mystery of which delight you taste first
Ginnish	Select gin botanicals that work so wonderfully in cider to build a flavor profile evocative of gin, but definitely with its own uniquely irresistible charisma.
Gingerella	Fresh ginger kissed with cardamom and peppermint and sweetened with a tiny bit of gingered caramelized apple juice.
Pøiple	Crisp dry handcrafted cider, blueberries, lemon zest and cinnamon, made radiant with butterfly pea blossoms. A unique pleasure to the eye and palate, and sultry as a pair of velvet pants. You don't have to admit it to anyone, but you're thinking about velvet pants now aren't you? This is that good.
Winter	Pairs well with curling up under a blanket by the fire, and being warmed of thoughts of all that is good in the world. Nutmeg, cinnamon, cloves, star anise, vanilla, maple molasses and maple syrup... tastes like a wink, a smile and a hug, exquisitely blended with snowflakes of crisp dry cider.
Community In Cider	Apples harvested by volunteer hands from Cowichan backyards & fields, transformed into cider and blended with fir tips in respect of the Grand Firs that surround and protect our orchards from inclement weather.

Love Soda? \$5.00/330ml

XoXo	Chocolate Vanilla (say it, it's Sho Sho)
Root	Birch, Sarsaparilla, Star anise
Ginnish	Gin Botanicals
Citrus	Grapefruit Lemon Bitter orange
Love Potion	Damian Rose Petal Lavender
Pöiple	Blueberry, cinnamon Lemon Zest
Gingerella	Ginger Cardamom Peppermint
Noir	BlackBerry Black Cherry

Ami la SanPellegrino \$2.50 330ml

San Pellegrino Limonata	With its intense bouquet of the tasty zest and squeezed juice of lemons, Limonata has a soothing opal white colour that is punctuated with clean, crisp bubbles.
San Pellegrino Clementina	Sanpellegrino Clementina opens with a lovely bouquet of ripe clementine and orange on the nose which forms the most refreshing and rich taste in the mouth, accentuated by the delightful flavour of clementine.

Love Wine? \$8.00/6oz

Blue Grouse Quill Red	This robust red wine exhibits aromas of caramel, black cherry, and licorice with rich cocoa and cloves on the finish.
Blue Grouse Quill White	A light to medium-bodied blend, with notes of white peaches, pineapple, and jasmine.

Love some Nuts? \$7.00/ flight of four

Roast Curry

Roasted peanuts with a blend of traditional Indian spices: fenugreek, coriander, cumin, chili powder, cinnamon.

Candy Curry

Candied roasted peanuts with a blend of traditional Indian spices.

Buffalo

Garlic, onion, paprika, and cayenne pepper combine for a spicy, savory, smoky kick to these peanuts.

Smoked Chipotle

Smoky, sweet, chocolatey, earthy spice.
