

Fingers \$7⁵⁰

Singapore style **Beef Jerky**

Goat Cheese Popsicle dipped in bacon *or* fresh herbs

German **Soft Pretzel Sticks** with dijon mustard

Popcorn with sesame glazed pistachios

Marinated **Olives** with chili, herbs, orange and garlic

Jar of **Cubed Cheese**

Maple glazed **Peanuts** with bacon

On Tap \$7⁵⁰

| | |
|--|-----------------|
| Red or White wine | (5oz) |
| Salt Spring Wild Apple Cider | (14oz/6.8% ABV) |
| Fernie Java the Hut coffee milk stout | (14oz/5% ABV) |
| Main Street Kingpin pale ale | (14oz/5.5% ABV) |
| Parallel 49 Craft Pilsner | (14oz/5% ABV) |
| Strange Fellows Rotator | (14oz) |
| Steel & Oak Dark Lager | (14oz/5%ABV) |
| Parkside Humans IPA | (14oz/6.3% ABV) |
| Bomber Skyline Lager | (14oz/5% ABV) |
| Mayne Island Rotator | (14oz) |

Libations \$10⁵⁰

Absinthe Pie – 1oz absinthe, 1oz butter ripple schnapps, 3oz apple cider, 3oz bubbles & cinnamon stick

Old fashioned – 2oz whisky, bitters & sugar

Negroni – 1oz gin, 1oz compari & 1/2oz sweet vermouth

Canada Dry – 1.5oz spiced rye, lemon & ginger beer

French 75 – 1oz gin, 7oz bubbles, lemon & simple syrup

Sangria Blanco – 3oz white wine, 1oz grand marnier, OJ, pineapple juice & lemon

Mocktails/near beer \$6⁵⁰

Bitter Citrus – lemon, lime cordial, bitters & soda

Frenchies Lemonade – OJ, lemon, maple syrup & soda

Raspberry Ginger Fizz – raspberry, lemon & ginger beer

DINE OUT \$34⁰⁰

pick three items

Roasted **Tomato Soup** topped with Parmesan and Brioche Croutons

Cast iron cooked Swiss **Raclette** cheese with mustard, cornichons & house sourdough

Warm **Spaghetti Squash and Chorizo Salad** mixed with feta, parsley, arugula, fried capers & pesto vinaigrette on top of tomato sauce

Mama's **Wild Boar Sloppy Joe's** with mushrooms, ketchup & spices, served on sourdough

Loic's **Chicken Liver Pate** with baguettes, fried shallots, dijon mustard & pickled sweet cherries

Three **Cured Meats** served with mustard cornichons & baguette croutons

Three **Room Temperature Cheeses** served with olives, pickled pumpkin, roasted pecans & baguette croutons

Mussels simmered with cream, herbs & fresh tomatoes

Spatzle Mac and Cheese in a creamy gouda & white cheddar sauce, baked with panko

Dark **Chocolate Brownie** served with maple ice cream & raspberry coulis

Silky **Lemon Curd** served with vanilla sponge cake with fresh blueberry & raspberry coulis

Twisted Fork Kitchen Corey, Spencer, Russell, Dan & Loic

all prices include applicable taxes