

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 Cyclhops Eclipse hazy	(14oz/6.8% ABV)
Steel & Oak Dark Lager	(14oz/5%ABV)
Parkside Humans IPA	(14oz/6.3% ABV)
Bomber Skyline Lager	(14oz/5% ABV)
Mayne Island Blonde Ale	(14oz/6% ABV)

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

Partake Beer – IPA *or* Blonde *or* Red Ale

Forks

Cast iron cooked Swiss **Raclette** cheese with mustard, cornichons & house sourdough \$15⁵⁰

Braised pork & whipped corn flour **Tamale's Carnitas**, stuffed, then steamed in corn husks, accompanied with chipotle roasted tomatillo salsa \$13⁵⁰

Beef **Cheese Burger** in a house brioche bun, with tomato, pickle, onion and drenched with melted gouda & cheddar cheese \$14⁵⁰

Brioche **Croque Monsieur** filled with cheddar, ham & foie gras served with tomato sauce \$16⁵⁰

Warm **Spaghetti Squash and Chorizo Salad** mixed with feta, parsley, arugula, fried capers & pesto vinaigrette on top of tomato sauce \$14⁵⁰

Mama's **Wild Boar Sloppy Joe's** with mushrooms, ketchup & spices, served on sourdough \$16⁵⁰

Loic's **Chicken Liver Pate** with baguettes, fried shallots, dijon mustard & pickled red onion \$13⁵⁰

Three **Cured Meats** served with mustard cornichons & baguette croutons \$15⁵⁰

Three **Room Temperature Cheeses** served with olives, pickled pumpkin, roasted pecans & baguette croutons \$17⁵⁰

Mussels simmered with cream, herbs & fresh tomatoes \$18⁵⁰

Spatzle Mac and Cheese in a creamy gouda & white cheddar sauce, baked with panko \$15⁵⁰

Sweets \$9⁵⁰

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

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

Caboose (2oz/20% ABV) fortified wine "port" from Kettle Valley

Haven de Vie – 1.5oz of port & 1oz brandy

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

all prices include applicable taxes