

fingers \$7⁵⁰

Singapore style **Beef Jerky**
Goat Cheese Popsicle with bacon *or* fresh herbs
Popcorn with sesame glazed pistachios
Marinated **Olives** with chili, herbs, orange & garlic
Hummus & foccacia

forks

Roasted water **Chestnuts** stuffed with blue cheese & wrapped in bacon with sweet chili aioli \$13⁵⁰
Chicken **Liver Pate** with baguette croutons, mustard & pickled beet relish \$14⁵⁰
Warm **Artichoke Dip** with asiago, herbs & cream smoked paprika served with sourdough & prosciutto chips \$15⁵⁰
Pan seared **Halloumi** with a honey balsamic reduction, crushed pecans and fresh basil \$16⁵⁰
House made **Perogies** with sweet chili sour cream, chives & jalapenos \$15⁵⁰
Roasted **Portobella Salad** with goat cheese, avocado, pickled eggplant, potatoes & mixed greens tossed in a pesto vinaigrette \$18⁵⁰
Three room temperature **Cheeses** with roasted pecans, olives, pickled pumpkin, & baguette croutons \$17⁵⁰
Three **Cured Meats** served with mustard, cornichons & baguette croutons \$17⁵⁰
Duck Confit served with sour cherries, pecans and pesto dressed greens \$16⁵⁰
Mussels simmered with cream, herbs & fresh tomatoes with house made bread \$19⁵⁰
Pan seared lemon **Ling Cod** with confit potato, green beans & zucchini tartar sauce \$19⁵⁰
Spatzle **Mac & Cheese** in a creamy gouda & white cheddar sauce, baked with panko \$19⁵⁰

Twisted Fork Kitchen

Corey, Spencer, Russell, Dan, Michael, Damon, Jerry, Reese, Caitlin, Andrii & Darius

libations \$14⁵⁰

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
Blue 75 – 3/4oz blue caracao, 3/4oz citron vodka, lemon, simple syrup & bubbles
Dark & Stormy – 1.5oz Spiced Rum, ginger beer & lime
Raspberry Margarita – 1oz tequila, 1/2oz grand marnier, raspberry, lemon & lime

bubbly stuff \$9⁷⁵

Granddaddy Mimosa – 1oz dark rum, 4oz bubbles, OJ & lemon
Paloma Mosa – 1/2oz tequila, 4oz bubbles, lime juice & OJ
Brunch Derby – 1oz bourbon, 4oz bubbles & grapefruit juice
Best Summer Ever – 1oz vanilla vodka, 4oz bubbles & pineapple juice
Slinky Mink – 7oz bubbles, raspberry coulis & lime
Aperol Spritz – 1.5oz aperol, 4oz bubbles, orange & soda water

on Tap \$9⁷⁵

Red or White wine	(5oz)
Salt Spring Wild Apple Cider	(14oz/6.8%)
Fernie Finish Line Lime IPA	(14oz/4%)
Main St Hula Hula Shake Sour	(14oz/4%)
Off the Rail Czeckmate Pilsner	(14oz/5.2%)
Smugglers Trail Wedgewood Kolch	(14oz/5%)
Parkside Humans IPA	(14oz/6.5%)
Container Depravity Chocolate Porter	(14oz/5.3%)
Parallel 49 Tricycle Grapefruit Radler	(14oz/3.5%)
Main Island Rotator	(14oz)

mocktails/near beer \$8²⁵

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

all prices include applicable taxes