

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

Braised **Lamb Shank** with roasted tomatoes, brown butter spatzle, french beans & pickled pumpkin \$22⁵⁰

Twisted Fork Kitchen

Corey, Spencer, Russell, Dan, Michael, Damon, Jerry,
Reese, Loic & Caitlin

libations \$13⁵⁰

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 \$9²⁵

Granddaddy Mimosa – 1oz dark rum, 4oz bubbles, OJ & lemon

Three Musketeer – 1/2oz brandy, 1/2oz grand marnier, 4oz bubbles & 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 \$9²⁵

Red or White wine (5oz)

Salt Spring Wild **Apple Cider** (14oz/6.8% ABV)

Fernie **Finish Line** lime IPA (14oz/5% ABV)

Main St **Secret Krush** Lager (14oz/4.5% ABV)

Parallel 49 **Craft Pilsner** (14oz/5% ABV)

Container **3 Legged Mare** Brown Ale (14oz/5.2%ABV)

Parkside **Humans** IPA (14oz/6.3% ABV)

Mayne Island **Rotator** (14oz)

mocktails/near beer \$7⁵⁰

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