

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 and garlic
Hummus & foccacia

forks

Ham **Croquettes** with a sweet chili aioli \$10⁰⁰
Cast iron cooked Swiss **Raclette** cheese with mustard, cornichons & house sourdough \$15⁵⁰
Ancho marinated **Prawns** with a tomato, corn, mango & avocado salsa with a vanilla bean vinaigrette \$15⁵⁰
Warm Salad of roasted cauliflower, roasted red peppers, swiss chard & tomato in a bacon vinaigrette \$15⁵⁰
Beet Salad with pecans, green apple, goat cheese, arugula with a cider vinaigrette \$15⁵⁰
House made lamb **Meatballs** served with sage, honey and dill yogurt \$15⁵⁰
Beef **Bourguignon** with carrots, pearl onions, mushrooms & potato puree \$18⁵⁰
Mussels simmered with cream, herbs & fresh tomatoes served with house made bread \$18⁵⁰
Three **Cured Meats** served with mustard, cornichons & baguette croutons \$15⁵⁰
Three **Room Temperature Cheeses** with roasted pecans, olives, pickled pumpkin, & baguette croutons \$17⁵⁰
Spatzle **Mac and Cheese** in a creamy gouda & white cheddar sauce, baked with panko \$15⁵⁰
Duck Confit served with sour cherries, pecans and pesto dressed greens \$16⁵⁰

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

libations \$12⁵⁰

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
French 75 - 1oz gin, lemon, simple syrup & bubbles
Canada Dry - 1.5oz spiced rye, lemon & ginger beer
Sangria Blanco - 3oz white wine, 1oz grand marnier, OJ, pineapple juice & lemon
Dark & Stormy - 1.5oz Spiced Rum, ginger beer & lime
Raspberry Margerita - 1oz tequila, 1/2oz grand marnier, raspberry, lemon & lime

bubbly stuff 8⁵⁰

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 \$8⁵⁰

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 St Kingpin Pale Ale (14oz/5.5% ABV)
Parallel 49 Craft Pilsner (14oz/5% ABV)
Strange Fellows Jongleur Wit (14oz/4.5%ABV)
Steel & Oak Dark Lager (14oz/5%ABV)
Parkside Humans IPA (14oz/6.3% ABV)
Good Company Lager (14oz/5% ABV)
Mayne Island Rotator (14oz)

Twisted Fork Kitchen

Corey, Spencer, Russell, Dan, Michael, Damon, Jerry, Sean & Reese

all prices include applicable taxes