

## fingers \$7<sup>50</sup>

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  
Maple glazed **Peanuts** with bacon

## forks

Roasted butternut **Squash Soup** with peppercorn maple  
creme fraiche \$10<sup>00</sup>  
Cast iron cooked Swiss **Raclette** cheese with mustard,  
cornichons & house sourdough \$15<sup>50</sup>  
**Prawn Cocktail** – six tiger prawns served with cocktail  
sauce, the classic \$15<sup>50</sup>  
**Portobello Salad** topped with tomato, arugula & feta  
salsa \$15<sup>50</sup>  
Roasted **Beet Salad** with black sesame paste, oranges,  
roasted scallions & arugula \$15<sup>50</sup>  
House made lamb **Meatballs** served with sage, honey  
and dill yogurt \$15<sup>50</sup>  
Beef **Cheese Burger** in brioche bun, with tomato, pickle,  
onion with melted gouda & cheddar cheese \$14<sup>50</sup>  
**Mussels** simmered with cream, herbs & fresh tomatoes  
served with house made bread \$18<sup>50</sup>  
Three **Cured Meats** served with mustard, cornichons &  
baguette croutons 15<sup>50</sup>  
Three **Room Temperature Cheeses** with roasted pecans,  
olives, pickled pumpkin, & baguette croutons \$17<sup>50</sup>  
Spatzle **Mac and Cheese** in a creamy gouda & white  
cheddar sauce, baked with panko \$15<sup>50</sup>  
**Duck Confit** served with sour cherries, pecans and pesto  
dressed greens \$16<sup>50</sup>

### Twisted Fork Kitchen

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

## mocktails/near beer \$6<sup>50</sup>

**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\*\**

## libations \$12<sup>50</sup>

**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 campari & 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  
**Dark & Stormy** – 1.5oz Spiced Rum, ginger beer & lime  
**Raspberry Margerita** – 1.5oz tequila, 1/2oz grand marnier,  
raspberry, lemon & lime

## bubbly stuff 8<sup>50</sup>

**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 \$8<sup>50</sup>

**Red or White** wine (5oz)  
Salt Spring Wild **Apple Cider** (14oz/6.8% ABV)  
Fernie **Finish Line** Lime IPA (14oz/5% ABV)  
Main St **Hula Hula Shake** Sour Fruited (14oz/5.4% ABV)  
Parallel 49 **Craft Pilsner** (14oz/5% ABV)  
Strange Fellows **Jongleur** (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)

## beer 'tails \$13<sup>50</sup> (1oz liquor, 7oz beer)

**Scooby Doo** – IPA, fruited sour beer, vodka  
**Five Alive** – Fruited sour beer, vanilla vodka, pineapple juice  
& bubbles  
**Juggler's Gin & Juice** – Belgian Wit, gin & orange juice  
**Cerveza Breeze** – Lager, tequila & grapefruit juice  
**Sour Bite** – Lime hazy pale ale, apple cider & raspberry sour  
puss  
**Humans Punch** – IPA, dark rum & orange juice