

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

Singapore style **Beef Jerky**

**Goat Cheese Popsicle** dipped in bacon *or* fresh herbs

**Popcorn** with sesame glazed pistachios

Marinated **Olives** with chili, herbs, orange and garlic

Maple glazed **Peanuts** with bacon

## Forks

Cast iron cooked Swiss **Raclette** cheese with mustard, cornichons & house sourdough \$15<sup>50</sup>

Chili spiced **Asparagus** with basil bocconcini, avocado, brioche croutons & balsamic \$14<sup>50</sup>

Beef **Cheese Burger** in a house brioche bun, with tomato, pickle, onion and drenched with melted gouda & cheddar cheese \$14<sup>50</sup>

Loic's **Chicken Liver Pate** with baguettes, fried shallots, dijon mustard & pickled red onion \$13<sup>50</sup>

Three **Cured Meats** served with mustard cornichons & baguette croutons \$15<sup>50</sup>

Three **Room Temperature Cheeses** served with olives, pickled pumpkin, roasted pecans & 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>

## On Tap \$7<sup>50</sup>

Red or White wine	(5oz)
Salt Spring Wild <b>Apple Cider</b>	(14oz/6.8% ABV)
Fernie <b>Java the Hut</b> coffee milk stout	(14oz/5% ABV)
Main Street <b>Kingpin</b> pale ale	(14oz/5.5% ABV)
Parallel 49 <b>Craft Pilsner</b>	(14oz/5% ABV)
Strange Fellows <b>Rotator</b>	(14oz)
Steel & Oak <b>Dark Lager</b>	(14oz/5% ABV)
Parkside <b>Humans</b> IPA	(14oz/6.3% ABV)
Good Company <b>Lager</b>	(14oz/5% ABV)
Mayne Island <b>Rotator</b>	(14oz)

## Twisted Fork Kitchen

Corey, Spencer, Russell & Dan

## 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

**Cerveza Breeze** – 12oz lager, 1oz cazadores, lime & grapefruit juice

**Dark & Stormy** – 1.5oz Spiced Rum, ginger beer & lime

**Raspberry Margerita** – 1.5oz tequila, 1/2oz grand marnier, raspberry, lemon & lime

## Bubbly stuff 9<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

## Patio Bottles \$42<sup>00</sup>

'19 **Pentage Fizz Blanc** – bubbling juicy pears, bright lemon and grapefruit, the day is gonna get better

'19 **Orofino Cab Franc Rose** – soft and delicate with shiny red fruit – sip or guzzle, either method works

'20 **Deep Roots Parentage White** – light & juicy with enough fruit for speedy imbibing. Day drunk anyone?

## 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*