

Happy Hour

Smoked Sablefish Brandade
Croquettes / \$16
garlic scape aioli, wild foraged herbs

Honey & Chili Glazed Pork Belly / \$16
vietnamese coriander, mint,
gooseberries, crispy shallots

Buttermilk Chicken and Waffles / \$19
maple bourbon glaze, black garlic,
celeriac

Caeser / \$15
gem lettuce, anchovy dressing,
parmigano reggiano, focaccia,
pancetta

8oz. Angus Beef Burger / \$22
smoked cheddar, onion pancetta jam,
everything milk bun, kennebec fries or
greens

Grilled Vegetable Focaccia / \$20
whipped feta, portabello mushroom,
zucchini, red pepper olive tapenade,
kennebec fries or greens

1/2 Dozen Raw Oysters / \$18
mignonette, fresh, daily

Kennebec Fries
garlic, parmesan reggiano, chives / \$12
House Made Breadbasket / \$6

Signature Cocktails

1.5 oz / \$10

Gin Bang

beefeater gin, campari, soda,
angostura bitters, castelvetro olives

Harbour Cup

pimm's, lemon, blackberry,
cucumber, ginger ale

2 oz / \$14

G.S.T.

ampersand gin, ginger & orange
shrub, lime & fever tree tonic

Shine Through

esquimalt dry vermouth, the woods
spirit co. chiaro amaro, sooke berries
shrub, crabapple bitters, lemon, soda
Non-Alcoholic

Pineapple Mojito / \$10

juice, fresh pineapple sage, mint

Alcohol free - Heineken / \$7

Wine

6 oz Glass

Charme de L'ile Rose / \$10

Alderlea Pinot Gris / \$11

Stag's Hollow Merlot / \$13

Ciders

16 oz Glass

Victoria Cider Co - dry apple or
ginger apple / \$12

Salt Spring Wild Cider - pear / \$12

Beers

Draught - 16 oz

Small God – german pilsner / \$7

Sooke Ocean Side - renfrew red ale -
16 oz / \$6.50

Vancouver Island – west coast trail ipa
16 oz / \$7

Bottle - Can

Stella Artois – pilsner – 375 ml / \$7

Chef Can – Lager – can 355 ml / \$6