



**Signature Cocktails**

- Gin Bang 1.5oz - \$16  
beefeater gin, campari, soda, angostura bitters, castelvetro olives
- Harbour Cup 1.5oz - \$16  
pimm's, lemon, blackberry, cucumber, ginger ale
- G.S.T. - 2oz - \$18  
ampersand gin, ginger & orange shrub, lime, fever tree tonic
- Shine Through - 2oz - \$18  
esquimalt dry vermouth, the woods spirit co. chiaro amaro, berry shrub, crabapple bitters, lemon & soda
- Non-Alcoholic - Pineapple Mojito - \$14  
juice, fresh pineapple sage, mint

*Beer 16oz draught*

- Small God – german pilsner – \$9 Sooke Ocean
- Side – renfrew red ale – \$8.5 Vancouver Island
- west coast trail ipa – \$9

*Can or Bottle*

- Stella Artois – pilsner – bottle 375 ml - \$9
- Chef Can – lager – Can 355 ml - \$8
- Non alcoholic Heineken – bottle - \$8
- Cider - gls \$16 (16 oz) - btl \$34 (750 ml)
- Victoria Cider Co. – dry apple or ginger apple
- Salt Spring Wild – pear

**Wine By The Glass**

<i>Sparkling</i>	<i>5oz Glass</i>	<i>Bottle</i>
N/V Unsworth Charme de l'île Rosé, Vancouver Island	\$16.00	\$72.00
2019 Fitzpatrick Family Vineyards Fitz Brut, Okanagan Valley	\$20.00	\$90.00
<i>White</i>	<i>6oz Glass</i>	
2021 Monte Creek 'Living Land' Riesling, Thompson Valley	\$15.00	\$60.00
2023 Alderlea Vineyards Pinot Gris, Cowichan, Vancouver Island	\$15.00	\$60.00
2023 Astrolabe Sauvignon Blanc, Marlborough, New Zealand	\$16.25	\$65.00
2022 Hester Creek Chardonnay, Golden Mile Bench, Okanagan Valle.	\$15.00	\$60.00
2022 San Michelin 'Gorgo' Custoza DOC, Veneto, Italy	\$17.50	\$70.00
<i>Rosé</i>	<i>6oz Glass</i>	
2022 Phantom Creek Rosé, Oliver	\$16.25	\$65.00
2022 Domaine de la Bégude, Bandol AOC, France	\$22.00	\$108.00
<i>Red</i>	<i>6oz Glass</i>	
2021 Stag's Hollow Merlot, Okanagan Valley	\$16.25	\$65.00
2020 Altovinum 'Evodia' Old Vines Garnacha, Catalunya, Spain	\$17.25	\$69.00
2022 Meyer Pinot Noir, Okanagan Valley	\$17.50	\$70.00
2018 Fattoria di Piazzano 'Blend 2' Toscana IGT, Italy	\$18.75	\$75.00
2021 Black Sage Cabernet Franc, Naramata Bench	\$18.75	\$75.00