



BREAKFAST

9 AM—4 PM MONDAY—FRIDAY | 8:30 AM—4 PM SATURDAY & SUNDAY

QUICHE

ORGANIC GREENS WITH DIJON-SHALLOT VINAIGRETTE 10

CROQUE MADAME

GRILLED HAM & CHEESE SANDWICH ON SOURDOUGH, TOPPED WITH A SUNNY FRIED FREE RUN EGG & MORNAY SAUCE 13

CROQUE MONSIEUR

GRILLED HAM & CHEESE SANDWICH ON SOURDOUGH 10

CHOICE OF DAILY SOUP, PAN-FRIES, SALAD OR FRIES
CHOWDER (+1), CAESAR SALAD (+2), POUTINE (+4) OR FRENCH ONION SOUP (+4)

HOLLANDAISE FROM HEAVEN

HASHES TOPPED WITH POACHED FREE-RUN EGGS, HOLLANDAISE SAUCE & TOAST

PORTABELLA & ROASTED GARLIC HASH	ROASTED PORTABELLA & BUTTON MUSHROOMS, RED ONION, ROASTED GARLIC RED PEPPERS, GRUYÈRE CHEESE, FRIED POTATO & FRESH THYME	13
CHORIZO SAUSAGE HASH	CARAMELIZED ONION, TOMATO, PORTABELLA & BUTTON MUSHROOMS, SHARP CHEDDAR CHEESE, FRIED POTATO & FRESH ROSEMARY	13
DUNGENESS HASH	LOCAL CRAB, SHRIMP, SMOKED SALMON, GREENS & CHERRY TOMATOES WITH FRIED POTATOES, CARAMELIZED ONIONS, POACHED FREE RUN EGGS, TOAST & HOLLANDAISE	15
PULLED PORK HASH	SLOW-BRAISED PORK, SMOKED CHEDDAR CHEESE & CHIPOTLE-ONION RELISH WITH FRIED POTATOES, CARAMELIZED ONIONS, POACHED FREE RUN EGGS, TOAST & HOLLANDAISE	14

BENEDICTS WITH PAN-FRIES • SUBSTITUTE ORGANIC SALAD OR FRESH FRUIT 2

CLASSIC BENNY	ALL NATURAL HAM (½ 9)	13
SMOKED SALMON BENNY	SMOKED SOCKEYE SALMON, LEM. HORSERADISH CREAM CHEESE + CRISPY CAPERS (½ 10)	14
STILTON & BACON BENNY	STILTON CHEESE, LOCAL BACON & SAUTÉED BUTTON MUSHROOM (½ 10)	14
PULLED PORK BENNY	COLESLAW GARNISH & HOMEMADE BBQ SAUCE (½ 10)	14
TOMATO & AVOCADO BENNY	GRILLED TOMATO & GUACAMOLE (½ 10)	13
DUNGENESS BENNY	CRAB & LOCAL BABY SHRIMP WITH SHALLOT, CILANTRO & ROASTED RED PEPPER (½ 10)	14
PORTABELLA & SMOKED CHEDDAR BENNY	ROASTED PORTABELLA & BUTTON MUSHROOMS, RED PEPPERS & GREEN ONIONS WITH SMOKED CHEDDAR (½ 10)	14

CLASSICS

BLUE COLLAR	THREE FREE RUN EGGS, BACON & SAUSAGE, PAN-FRIES & TOAST	12
GRILLED TOMATO	FREE RUN EGG, GRILLED TOMATO, PAN-FRIES & TOAST	6
QUICK START	FREE RUN EGG, 2 BACON OR 1 SAUSAGE, PAN-FRIES & TOAST	7
CLASSIC	TWO FREE RUN EGGS, PAN-FRIES, TOAST, BACON OR SAUSAGE	10
HOMEMADE FRENCH TOAST	CANADIAN MAPLE SYRUP & FRESH FRUIT (ADD BACON OR SAUSAGE 4)	11

ADDITIONAL OPTIONS SHOWN ON FEATURE BOARDS

∞ VEGETARIAN & CELIAC OPTIONS ARE AVAILABLE – PLEASE ASK YOUR SERVER HOW WE CAN BEST ACCOMMODATE YOUR NEEDS

LIVE JAZZ & BLUES MONDAY & FRIDAY • \$10 OFF ALL BOTTLES OF WINE MONDAY
OYSTERS & A PINT FRIDAY • SEAFOOD SATURDAYS SATURDAY • PRIME RIB & CABERNET SUNDAY
50% OFF BURGERS & SANDWICHES WITH DRINK PURCHASE SUNDAY—THURSDAY 8PM—10PM



LUNCH

9 AM—4 PM MONDAY—FRIDAY | 8:30 AM—4 PM SATURDAY & SUNDAY

FISH & CHIPS

KENNEBEC POTATOES & TEMPURA BEER BATTERED FISH OF THE DAY	1 PC	12
WITH COLESLAW AND HOMEMADE TARTAR SAUCE	2 PC	16

POUTINE

DUCK POUTINE	SLOW-COOKED DUCK CONFIT, GREEN ONIONS & HOUSE GRAVY (LARGE 16)	14
CLASSIC POUTINE	THE UNADORNED QUEBEC CLASSIC (LARGE 9)	7
MUSHROOM & MANCHEGO POUTINE	SAUTEED PORTABELLA & BUTTON MUSHROOMS WITH CRISPY ONION RINGS & MANCHEGO CHEESE (LARGE 15)	13
PULLED PORK POUTINE	SLOW-BRAISED PORK TOPPED WITH HOMEMADE BBQ SAUCE (LARGE 13)	11
BACON & BLUE POUTINE	BACON, GREEN ONION & STILTON CHEESE (LARGE 13)	11

SALADS & SOUPS

	ADD KALAMARI OR CRAB CAKE 6	
	ADD COWICHAN BAY CHICKEN OR DUCK CONFIT 7	
HOUSE SALAD	SAANICH ORGANIC GREENS, APPLE, GRAPES, SEEDS, LARDONS & DIJON-SHALLOT VINAIGRETTE	8
CAESAR SALAD	FRIED CAPERS, LARDONS, HOUSE CROUTONS & FRESH SHAVED MANCHEGO CHEESE TOSSED WITH CLASSIC CAESAR VINAIGRETTE (½ 6.5)	10
SOUP, SALAD & FRESH BAKED BREAD	SMALL HOUSE SALAD & DAILY SOUP WITH OUR HOMEMADE BREAD & BUTTER	10
CHICKEN AVOCADO SALAD	COWICHAN BAY CHICKEN BREAST, AVOCADO, FREE-RUN EGG, TOMATO, CRUMBLED STILTON CHEESE AND STILTON VINAIGRETTE	15
DUNGENESS CRAB CAKES	LOCALLY CAUGHT DUNGENESS CRAB & SHRIMP MIXED WITH ROASTED RED PEPPERS GARLIC, SHALLOTS & CILANTRO; SERVED WITH A SMALL HOUSE SALAD	14
FRITTO MISTO	CRISPY BATTERED SQUID, SNAPPER & VEGETABLES WITH SMOKED PAPRIKA AÏOLI	11
CREAMY CHOWDER	NEW ENGLAND-STYLE CLAM & SCALLOP CHOWDER (½ 5)	7
FRENCH ONION SOUP	CARAMELIZED ONION & RICH BEEF BROTH WITH MELTED GRUYÈRE CHEESE	9

BURGERS & SANDWICHES

	CHOICE OF DAILY SOUP, PAN-FRIES, SALAD OR FRIES	
	FANCY FRIES (+2), CHOWDER (+1), CAESAR SALAD (+2), POUTINE (+4) OR FRENCH ONION SOUP (+4)	
ROASTED VEGETABLE SANDWICH	ROASTED PORTABELLA & BUTTON MUSHROOM, RED ONION & RED PEPPER, WITH SMOKED CHEDDAR, TOMATO & WHOLE GRAIN MUSTARD ON HOUSE BREAD	12
STEAK SANDWICH	PAN-SEARED CERTIFIED ANGUS BEEF WITH CARAMELIZED ONION & MUSHROOM ON HOUSE BREAD, TOPPED WITH BALSAMIC BUTTER	18
SNAPPER & BACON PO'BOY	CAJUN SPICED LOCAL SNAPPER & HERTEL'S BACON WITH LOCAL VEGETABLE CHOW-CHOW & GARLIC AÏOLI ON FRENCH BAGUETTE	12
PULLED PORK SANDWICH	WITH OUR SIGNATURE KANSAS CITY-STYLE BBQ SAUCE AND COLESLAW	13
FAT BUOY BURGER	NATURALLY RAISED B.C. RANCLANDS BEEF BURGER WITH CHIPOTLE ONION RELISH	12
SSI LAMB BURGER	NATURALLY RAISED LOCAL LAMB, STILTON CHEESE & CHIPOTLE ONION RELISH	14
COWICHAN BAY CHICKEN BURGER	WITH PORTABELLA & BUTTON MUSHROOMS & GRUYÈRE CHEESE	15

ADD: SAUTÉED MUSHROOMS (+1), CHEESE (+1.5), HERTEL’S BACON (+2), WORKS (+4)

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BURGERS & SANDWICHES

4:30 PM 7 DAYS A WEEK

CHOICE OF DAILY SOUP, PAN-FRIES, SALAD OR FRIES
FANCY FRIES (+2), CHOWDER (+1), CAESAR SALAD (+2), POUTINE (+4) OR FRENCH ONION SOUP (+4)

COWICHAN BAY CHICKEN BURGER 15

WITH PORTABELLA & BUTTON MUSHROOMS, GRUYÈRE CHEESE & HOUSE BBQ SAUCE

FAT BUOY BURGER 12

NATURALLY RAISED B.C. RANGLANDS BEEF BURGER WITH CHIPOTLE ONION RELISH

SSI LAMB BURGER 14

NATURALLY RAISED LOCAL LAMB WITH STILTON CHEESE & CHIPOTLE ONION RELISH

ADD: SAUTÉED MUSHROOMS (+1), CHEESE (+1.5), HERTEL’S BACON (+2), WORKS (+4)

SNAPPER & BACON Po'Boy 12

CAJUN SPICED LOCAL SNAPPER & HERTEL'S BACON
WITH LOCAL VEGETABLE CHOW-CHOW & GARLIC AÏOLI ON FRENCH BAGUETTE

PULLED PORK SANDWICH 14

SLOW-BRAISED PORK SHOULDER WITH OUR SIGNATURE KANSAS CITY-STYLE BBQ SAUCE & COLESLAW

CROQUE MADAME 14

GRILLED HAM & CHEESE SANDWICH ON SOURDOUGH, TOPPED WITH A SUNNY FRIED FREE RUN EGG & MORNAY SAUCE

ROASTED VEGETABLE SANDWICH 12

ROASTED PORTABELLA & BUTTON MUSHROOM, RED ONION & RED PEPPER
WITH SMOKED CHEDDAR, TOMATO & WHOLE GRAIN MUSTARD ON HOUSE BREAD

MAINS

N.Y. STEAK FRITES

CERTIFIED ANGUS BEEF N.Y. STRIP LOIN, CUT TO ORDER
WITH CHIMICHURRI SAUCE, FRIES & GARLIC AÏOLI
6 OZ 24 | 8 OZ 28 | 10 OZ 31 | 12 OZ 34 | ADD LOCAL VEGETABLES 4

COWICHAN BAY CHICKEN & DUMPLINGS 22

WITH MUSHROOMS, LEEKS & MANCHEGO-SEMOLINA DUMPLINGS

MOULES FRITES 19 • PALOURDES FRITES 22

LOCAL GULF ISLAND MUSSELS OR CLAMS & HAND-CUT FRENCH FRIES
CHOICE OF BROTHS:
WHITE WINE, GARLIC & PARSLEY • VINDALOO CURRY & CILANTRO • LEEKS, BACON, TOMATO, CREAM & THYME

SPAGHETTI BOLOGNAISE 15

MADE WITH CERTIFIED ANGUS BEEF IN A RICH TOMATO SAUCE WITH GRATED MANCHEGO

CHEF'S VEGETARIAN PLATE PRICE WILL VARY

ASK YOUR SERVER ABOUT TODAY’S FEATURE

FISH OF THE DAY PRICE WILL VARY

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To Start

4:30 PM 7 DAYS A WEEK

LOCAL OYSTERS	FRESH-SHUCKED LOCAL OYSTERS (½ DOZEN) WITH LOUISIANA HOTSAUCE, LEMON & SHAVED HORSERADISH OR HOUSE MIGNONETTE (EA 2.5, DOZEN 22)	12
CRAB & SHRIMP CAKES	PAN-FRIED CAKES OF LOCALLY CAUGHT DUNGENESS CRAB & SHRIMP WITH SAANICH ORGANIC GREENS & CAPER REMOULADE	14
FRENCH ONION SOUP	CARAMELIZED ONIONS & RICH BEEF BROTH WITH MELTED GRUYÈRE	9
FRITTO MISTO	CRISPY BATTERED SQUID, SNAPPER & VEGETABLES WITH SMOKED PAPRIKA AÏOLI	11
CLAM CHOWDER	NEW ENGLAND-STYLE CLAM & SCALLOP CHOWDER (CUP 5)	7
ROASTED GARLIC & BLUE JULIETTE	SALTSPRING ISLAND BLUE JULIETTE GOAT CHEESE, ROASTED GARLIC & CROSTINIS	7.5
BISTRO PLATTER	HOUSE PÂTÉ, WHOLE GRAIN MUSTARD, ROASTED GARLIC, MIXED OLIVES MANCHEGO CHEESE, HOUSE PICKLED VEGETABLES & CROSTINIS	19
HOUSE PÂTÉ	HOUSE PÂTÉ, WHOLE GRAIN MUSTARD, CORNICHONS & CROSTINIS	7.5
MOULES & PALOURDES	1 LB. OF STEAMED LOCAL GULF ISLAND MUSSELS	15
	1 LB. OF STEAMED LOCAL GULF ISLAND CLAMS	18
	CHOICE OF BROTHS:	
	WHITE WINE, GARLIC & PARSLEY VINDALOO CURRY & CILANTRO LEEKs, BACON, TOMATO, CREAM & THYME	
MARINATED OLIVES	MIXED MEDITERRANEAN OLIVES & PEPPERS WITH HOUSE BREAD	6

SALADS

ADD KALAMARI OR CRAB CAKE 6

ADD COWICHAN BAY CHICKEN OR DUCK CONFIT 7

HOUSE SALAD	ORGANIC LETTUCES, GALA APPLE, TOASTED SEEDS & LARDONS (SMALL 5)	8
CAESAR SALAD	FRIED CAPERS, LARDONS, HOUSE CROUTONS & FRESH SHAVED MANCHEGO CHEESE TOSSED WITH CLASSIC CAESAR VINAIGRETTE (½ 6.5)	10
CHICKEN AVOCADO SALAD	COWICHAN BAY CHICKEN BREAST, AVOCADO, FREE-RUN EGG, TOMATO CRUMBLed STILTON CHEESE AND STILTON VINAIGRETTE	15

FRIES & POUTINE

HOUSE FRIES	HAND-CUT KENNEBEC POTATOES & GARLIC AÏOLI	5
FANCY FRIES	SHAVED MANCHEGO CHEESE & TRUFFLE OIL	8
DUCK POUTINE	SLOW-COOKED DUCK CONFIT, GREEN ONIONS & HOUSE GRAVY (LARGE 16)	14
CLASSIC POUTINE	THE UNADORNED QUEBEC CLASSIC (LARGE 9)	7
MUSHROOM & MANCHEGO POUTINE	SAUTEED PORTABELLA & BUTTON MUSHROOMS WITH CRISPY ONION RINGS & MANCHEGO CHEESE (LARGE 15)	13
PULLED PORK POUTINE	SLOW-BRAISED PORK TOPPED WITH HOMEMADE BBQ SAUCE (LARGE 13)	11
BACON & BLUE POUTINE	BACON, GREEN ONION & STILTON CHEESE (LARGE 13)	11

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KIDS MENU

AVAILABLE ANYTIME

GRILLED CHEESE ON FRENCH BREAD 7
WITH FRIES, SOUP OR SALAD



SPAGHETTI & MEATY TOMATO SAUCE 7



BISTRO PLATTER 7
APPLES, GRAPES, CHEDDAR & CRACKERS



CHEESY PEROGIES WITH SOUR CREAM, BACON & ONIONS 7
GARNISHED WITH GREEN ONIONS & PARSLEY



KID'S CHEESEBURGER & FRIES 7



KIDS PULLED PORK SANDWICH 7
WITH FRIES, SOUP OR SALAD

DESSERT

ROOT BEER FLOAT 5



HOMEMADE ICE CREAM 5



BREAD PUDDING 7



STILTON CHEESECAKE 7

DRINKS

COLA, SPRITE & GINGER ALE 2



JUICE: ORANGE, CRANBERRY, PINEAPPLE & APPLE 2



SHIRLEY TEMPLE 2



DAD'S ROOT BEER 3



MILK 2



CHOCOLATE MILK 2.25

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WINE

ALL BOTTLES \$10 OFF ON LIVE MUSIC MONDAYS
ALL BOTTLES OF CABERNET \$10 OFF ON PRIME RIB SUNDAYS

HOUSE WINE	GLASS	½ LITRE	BOTTLE
PELLER ESTATES (BC)			
WHITE	6	17	32
RED	6	17	32
WHITES			
QUAILS' GATE DRY RIESLING (BC)	7.5	23.5	36
RED ROOSTER PINOT BLANC (BC)	7.5	23.5	36
PEAFFENHEIM PINOT GRIS (ALSACE, FRANCE)	8.5	25	40
ROCKY CREEK PINOT GRIS (COWICHAN VALLEY)	8.5	25	40
OYSTER BAY SAUVIGNON BLANC (NZ)	8	24	38
RED ROOSTER CHARDONNAY (BC)	7.5	23.5	36
REDS			
ROCKY CREEK PINOT NOIR (COWICHAN VALLEY)	8.5	27	40
LES COMBELLES (COTES DU RHONE, FRANCE)	7.5	23.5	36
ERRAZURIZ MAX RESERVA SYRAH (CHILE)	8.5	27	40
MT. BOUCHERIE SUMMIT MERLOT (BC)	8.5	27	40
SANDHILL CABERNET MERLOT (BC)	8.5	27	40
DON DAVID CABERNET SAUVIGNON (ARG)	7.5	23.5	36
BUBBLY			
PERGOLA PROSECCO (VENETO, ITALY)	7.5		36
'SEE YA LATER' BRUT (OKANAGAN VALLEY, BC)			50
PERRIER JOUET GRAND BRUT (CHAMPAGNE, FRANCE)			100
ROSÉ			
OYSTER BAY SPARKLING ROSÉ (MARLBOROUGH, NEW ZEALAND)			50
SANDHILL (OKANAGAN VALLEY, BC)	7.5	23.5	36
AROMATIC WHITES			
LUCIEN ALBRECHT GEWURZTRAMINER (ALSACE, FRANCE)			45
SANDHILL 'SMALL LOTS'VIOGNIER (OKANAGAN VALLEY, BC)			50
SAUVIGNON BLANC			
LES BARONNES (SANCERRE, FRANCE)			60
KIM CRAWFORD (MARLBOROUGH, NEW ZEALAND)			45

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WINE

ALL BOTTLES \$10 OFF ON LIVE MUSIC MONDAYS
ALL BOTTLES OF CABERNET \$10 OFF ON PRIME RIB SUNDAYS

CHARDONNAY	BOTTLE
HEGGIES (EDEN VALLEY, AUSTRALIA)	56
MARSANNY BLANC, CHARLES AUDOIN (CÔTES DE NUITS, BURGUNDY)	75
RODNEY STRONG 'CHALK HILL' (SONOMA COUNTY, CALIFORNIA)	54
MT. BOUCHERIE UN OAKED (OKANAGAN VALLEY, BC)	36
PINOT NOIR	
MEIOMI (COASTAL CALIFORNIA)	50
ROUX PÈRE & FILS (POMMARD, FRANCE)	90
WHITE HAVEN (MARLBOROUGH, NEW ZEALAND)	48
QUAILS' GATE STEWART FAMILY RESERVE (OKANAGAN VALLEY, BC)	80
ZINFANDEL/PRIMITIVO	
7 DEADLY ZINS (LODI, CALIFORNIA)	50
GRAN MAURO PRIMITIVO (ITALY)	36
RAVENSWOOD OLD VINES ZIN (LODI, CALIFORNIA)	46
GRENACHE/SYRAH/MOURVÈDRE/TEMPRANILLO	
MARQUÉS DE MURRIETA GRAN RESERVA (RIOJA, SPAIN)	60
BURROWING OWL SYRAH (OKANAGAN VALLEY, BC)	55
CLINE MOURVÈDRE (SONOMA, CALIFORNIA)	50
LES CLEFS D'OR (CHATEAUNEUF-DU PAPE, FRANCE)	75
FOCH	
QUAILS' GATE OLD VINES (OKANAGAN VALLEY, BC)	45
MERLOTS, CABERNETS & BORDEAUX BLENDS	
SANDHILL 'SMALL LOTS' MALBEC (OKANAGAN VALLEY, BC)	55
HOGUE 'GENESIS' MERLOT (COLUMBIA VALLEY, WASHINGTON)	45
BONTERRA CABERNET SAUVIGNON (PASO ROBLES, CALIFORNIA)	45
TRUCHARD CABERNET SAUVIGNON (NAPA VALLEY, CALIFORNIA)	56
EDGE CABERNET SAUVIGNON (NAPA VALLEY, CALIFORNIA)	60
PENFOLDS BIN 407 CABERNET SAUVIGNON (AUSTRALIA)	75
CHATEAU L'ARGILUS DU ROI (SAINT-ESTEPHE, FRANCE)	85
PENTAGE HIATUS (OKANAGAN VALLEY, BC)	45
OISOYOS LAROSE 'LE GRAND VIN' (OKANAGAN VALLEY, BC)	75
CHATEAU TOUR DU HAUT MOULIN (HAUT-MEDOC, FRANCE)	65

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BEER

LIGHTHOUSE BREWERY ON TAP

BEACON INDIA PALE ALE, RACE ROCKS ALE AND LIGHTHOUSE LAGER (ESQUIMALT)

GLASS 4 | PINT 6.5

BOTTLES

LIGHTHOUSE FISGARD 150 BAVARIAN LAGER (VICTORIA) 5

DRIFTWOOD FARMHAND ALE 650ML (VICTORIA) 9.5

PHILLIPS SLIPSTREAM CREAM ALE (VICTORIA) 5

LIGHTHOUSE SEASONAL 650ML (ESQUIMALT) 9.5

LIGHTHOUSE KEEPERS STOUT (ESQUIMALT) 5

HOYNER PILSNER 650ML (VICTORIA) 9.5

HERMANN’S DARK LAGER (VICTORIA) 5

PHILLIPS BLUE BUCK ALE (VICTORIA) 5

FRULI STRAWBERRY (BELGIUM) 5.5

KRONENBOURG BLANC (FRANCE) 6

LUCKY LAGER (CANADA) 5

PERONI LAGER (ITALY) 5.5

CORONA LIGHT (MEXICO) 5.5

NEGRO MODELO (MEXICO) 5.5

MERRIDAL MERRI BERRI CIDER (COBBLE HILL) 7.5

MERRIDAL TRADITIONAL APPLE CIDER (COBBLE HILL) 7.5

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‘PROPER’ DRINKS

SERVED AS DOUBLES

GIN MARTINI

BEEFEATER 8 | BOMBAY 10 | VICTORIA GIN 14

VODKA MARTINI

FINLANDIA 8 | ICEBERG 10 | STOLICHNAYA 10 | GREY GOOSE 14
ADD STILTON STUFFED OLIVES FOR 2

MANHATTAN

CANADIAN CLUB 8 | CROWN ROYAL 10 | WOODFORD RESERVE 14
SWEET VERMOUTH, BITTERS & MARASCHINO CHERRY

RUSTY NAIL 9

TEACHER’S HIGHLAND CREAM, DRAMBUIE ON THE ROCKS & MARASCHINO CHERRY

MOTHER THERESA 10

GIN, GRAND MARNIER, TEQUILA, FRESH LIME, LEMON & ORANGE

‘H ROCK’ CAESARS

SPICED WITH A KISS OF HORSERADISH, PEPPER, WORCESTERSHIRE & TABASCO

CAESARS ARE SINGLES, DOUBLES ADD 3

1 SLICE OF HERTEL’S BACON TO ANY CAESARS ADD 1

TRADITIONAL BLOODY CAESAR 5

VODKA, CLAMATO, CELERY, JUMBO OLIVE

DILL PICKLE CAESAR 5

VODKA, CLAMATO, PICKLE JUICE & A DILL PICKLE

BACON & BLUE CHEESE CAESAR 7

GIN, CLAMATO, STILTON CHEESE, HERTEL'S BACON, STILTON STUFFED OLIVE

TEQUILA OYSTER CAESAR 8

SAUZA GOLD, CLAMATO, HOUSE HOT SAUCE, GULF ISLAND OYSTER, CELERY

BLOODY MARY 5

VODKA, TOMATO JUICE, FRESH LEMON, CELERY, JUMBO OLIVE

WHISKEY CAESAR 5

CANADIAN CLUB, CLAMATO, FRESH LIME & CELERY

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‘TASTY’ LIBATIONS

SERVED AS DOUBLES

PRETTY LADY 9

VODKA, WHITE CRÈME DE CACAO, SPLASH OF CHAMBORD, CREAM & FRESH SHAVED NUTMEG

PICK UP ARTIST 9

VODKA, BAILEY’S, KHALÚA & FRESHLY BREWED ESPRESSO

ESPRESSO MARTINI 9

VODKA, KABLÚA & FRESHLY BREWED ESPRESSO

COSMO 8

VODKA, COINTREAU, FRESH LIME & ORANGE WITH A SPLASH OF CRANBERRY

MOSCOW MULE 8

FINLANDIA, JAMAICAN GINGER BEER, FRESH LIME & PINEAPPLE

DARK + STORMY 8

LAMB’S NAVY, JAMAICAN GINGER BEER, FRESH LIME & PINEAPPLE

FRESH MINT MOJITO 9

LAMB’S WHITE RUM, RAW SUGAR, SODA, FRESH LIME & MINT

MARGARITA 9

SAUZA TEQUILA, TRIPLE SEC, FRESH LIME, LEMON & ORANGE ON THE ROCKS

BUBBLY COCKTAILS

ANYTIME IS A GOOD TIME FOR BUBBLES

PERGOLA PROSECCO 7.5

BOTTLE 36

BELLINI 10

PEACH SORBET, PEACH SNAPPS, ICEBERG VODKA & FRESH LEMON

THE BUBBLY TART 10

VICTORIA GIN & FRESH GRAPEFRUIT

KIR ROYALE 10

CRÈME DE CASSIS & PROSECCO

ICED BLACKBERRY 10

ROCKY CREEK BLACKBERRY WINE, RIESLING ICE WINE & FRESH LEMON

LIVE JAZZ & BLUES MONDAY & FRIDAY • **\$10 OFF ALL BOTTLES OF WINE** MONDAY
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50% OFF BURGERS & SANDWICHES WITH DRINK PURCHASE SUNDAY—THURSDAY 8PM—10PM



DESSERTS

MADE WITH LOVE

STILTON CHEESECAKE 7

ROASTED PECANS & ROCKY CREEK BLACKBERRY WINE REDUCTION

BREAD PUDDING 6

HOMEMADE VANILLA BEAN ICE CREAM & CARAMEL SAUCE

CHOCOLATE DOMED MOUSSE 7

WITH CRANBERRY COULIS

DAD'S FLOAT 6

HOMEMADE VANILLA BEAN ICE CREAM & DAD'S ROOT BEER

ESPRESSO MILKSHAKE 6

FRESHLY BREWED DARK ROAST ESPRESSO IN A VANILLA BEAN MILKSHAKE

ADD SAMBUCCA, KHALUA OR BAILEY'S 4

ASK YOUR SERVER ABOUT TODAY'S FEATURED DESSERTS



LIQUID DESSERTS

NUTTY IRISHMAN 6

BAILEY'S & FRANGELICO INTO STEAMED MILK WITH FRESHLY BREWED ESPRESSO — DOUBLE 8.5

BRANDY ALEXANDER 6

BRANDY & KAHLÚA INTO STEAMED HALF & HALF CREAM WITH FRESH SHAVED NUTMEG — DOUBLE 8.5

CAFÉ MONTE CRISTO 6.5

KAHLÚA & GRAND MARNIER INTO DARK ROAST COFFEE WITH FRESH WHIP CREAM — DOUBLE 9

SPANISH CAFÉ 6

KAHLÚA & BRANDY INTO DARK ROAST COFFEE WITH FRESH WHIP CREAM — DOUBLE 8.5



DESSERT WINE

2 OZ

ROCKY CREEK WILD BLACKBERRY 8

(COWICHAN VALLEY, BC)

FONSECA BIN 27 PORTO 7

(PORTUGAL)

JACKSON-TRIGGS RIESLING ICE WINE 12

(OKANAGAN, BC)

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PRIME RIB & CABERNET NIGHT

ALL BOTTLES OF CABERNET PRICED \$10 OFF
SUNDAY

9OZ CERTIFIED ANGUS BEEF PRIME RIB,
YORKSHIRE PUDDING, ROASTED POTATOES,
FRESH VEGETABLES & RED WINE PAN GRAVY **26**



DON DAVID (ARGENTINA) 26

AROMAS OF BLACK FRUIT & PAPRIKA ON THE NOSE WITH RIPE TANNINS ON THE PALATE
MAKE DON DAVID AN EXCELLENT VALUED CAB

MUSE (VANCOUVER ISLAND, BC) 30

BLACK CURRANT, VANILLA & PEPPER ON THE NOSE, MERLOT & PETIT VERDOT BLENDED IN
TO MAKE A FULL BODIED CAB WITH SOFT VELVETY TANNINS

LIBERTY SCHOOL (PASO ROBLES, CALIFORNIA) 35

FROM THE CENTRAL COAST OF CALIFORNIA, THIS CAB HAS BEAUTIFUL AROMAS
OF CASSIS, CHOCOLATE & DARK BERRIES. GOOD ACIDITY AND FIRM TANNINS

BONTERRA (NORTH COAST, CALIFORNIA) 35

THIS IS 100% ORGANICALLY GROWN. RASPBERRY, CHERRY AND CURRANT ON THE NOSE & PALATE
SUPPORTED BY GOOD ACIDITY & POLISHED TANNINS

TRUCHARD (NAPA VALLEY, CALIFORNIA) 45

BIG & BEAUTIFUL WITH GREAT COLOUR, GOOD BALANCE, AND A NICE FINISH.
CAB FRANC BLENDED IN FOR STRUCTURE

OSOYOOS LAROSE (OKANAGAN VALLEY, BC) 60

‘LE GRAND VIN’ USES THE CLASSIC BORDEAUX GRAPES:
MERLOT, CABERNET SAUVIGNON, MALBEC, PETIT VERDOT & CAB FRANC.
BIG & BOLD WITH FIRM TANNINS WITH A LONG, ELEGANT FINISH

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BRUNCH ~EVERYDAY 9AM - 3PM

HAPPY HOUR **3-5PM & 8PM TO CLOSE ~ DINNER 4-9PM** (10PM FRI & SAT)

FRIDAY, AUGUST 15

SALMON CAESAR SALAD ~25

WILD ***SOCKEYE SALMON*** & HOUSE MADE B.B.Q SAUCE OVER
OUR SIGNATURE HERON ROCK CAESAR SALAD WITH CRISPY CAPERS, BACON LARDONS & PARMESAN

QUICHE ~15

STEAK, MUSHROOMS, POTATO & GRUYÈRE
FRIED POTATOES WITH CARAMELIZED ONIONS OR HOUSE CUT FRIES OR CUP OF DAILY SOUP

SUB IN: ORGANIC GREENS **OR** FRESH CUT FRUIT **+\$2**

SOUP: STEAK, POTATO & JALAPEÑO CUP 8 ~ BOWL 12

FRESH BREAD & BUTTER +1.5

DESSERTS

BREAD PUDDING HOUSEMADE VANILLA ICE CREAM & CARAMEL SAUCE ~12

DARK CHOCOLATE & ESPRESSO POT DE CRÈME ~13 (GLUTEN-FREE)

DARK CHOCOLATE MOUSSE CRANBERRY COULIS, SHAVED WHITE CHOCOLATE ~13 (GLUTEN-FREE)

BEERS ON TAP TODAY

20oz PINTS ~ 9.5 10oz HALF PINT ~ 5.75

ISLANDER LAGER ~5% VANCOUVER ISLAND BREWING, VICTORIA

HELIOS GOLDEN LAGER ~6% HOYNE, VICTORIA

BERRY LEMONADE DINO SOUR ~4.2% PHILLIPS, VICTORIA

GLITTER BOMB HAZY PALE ALE ~5% PHILLIPS, VICTORIA

PARTY HAT HAZY PALE ALE ~5.5% RED ARROW, DUNCAN

DOWN EASY PALE ALE ~5% HOYNE, VICTORIA

TENSEI YUZU HAZY PALE ALE ~6.5% MOON UNDER WATER, VICTORIA

WEST COAST TRAIL I.P.A ~5% VANCOUVER ISLAND BREWING, VICTORIA

DISCO JUICE I.P.A. ~6.5% SWIFT BREWING, VICTORIA

MORE BEERS

HOYNE PILSNER 650ML BOTTLE ~14 **DARK MATTER** 650ML BOTTLE ~14 HOYNE

FAT TUG I.P.A 650ML BOTTLE ~14 DRIFTWOOD

GUINNESS 440ML TALL CAN ~ 10 IRELAND

LAKETOWN (GLUTEN FREE) PILSNER 473ML TALL CAN ~ 10

PERONI LAGER 330ML BOTTLE ~ 9.5 ITALY

NON BOOZY BEERS

HEINEKEN '0' 330ML BOTTLE ~8.5

IOTA HAZY I.P.A 355ML CAN ~7.75 **PHILLIPS** 0.5% ABV

DRY SIDE OF THE MOON I.P.A 473ML CAN ~9.5 **MOON UNDER WATER** 0.4% ABV

DAD'S OLD FASHIONED **ROOTBEER** 355ML BOTTLE ~6

BLOODY GOOD CAESARS

MADE WITH **CLAMATO**, WORCESTERSHIRE, TABASCO & A TOUCH OF HORSE RADISH

CLASSIC FINLANDIA VODKA, CELERY & AN OLIVE ~9

DILL PICKLE FINLANDIA VODKA, PICKLE JUICE & A DILL PICKLE ~9

WHISKY& BACON *STILLHEAD* WHISKY & 4 QUARTER'S BACON ~ 11.5

JALAPEÑO *TOFINO* JALAPEÑO VODKA, HOUSE PICKLED JALEPEÑO ~10

BLUE CHEESE, BACON & GIN BEEFEATER GIN, LOCAL BACON, STILTON STUFFED OLIVE ~11.5

TEQUILA OYSTER CAZADORES BLANCO, FRESH SHUCKED OYSTER ~12

LOCAL CIDER ~13.5 (500ML)

NOMAD APPLE SEMI-DRY APPLE ~ 6.5%

SCENIC ROAD RAZZ SEMI-DRY RASPBERRY & APPLE ~ 6.7%

<u>SPARKLING</u>	6oz / 9oz / BTL	<u>ROSÉ</u>	6oz / 9oz / BTL
UNSWORTH CHARME DE L'ÎLE	14 / 20.5 / 55	DOMAINE HOUCHART	13 / 19 / 50
COWICHAN VALLEY, VANCOUVER ISLAND		PROVENCE, FRANCE	
		UNSWORTH	55
		COWICHAN VALLEY	
<u>WHITES</u>	6oz / 9oz / BTL	<u>REDS</u>	6oz / 9oz / BTL
BLUE GROUSE <i>ESTATE</i> PINOT GRIS	13 / 19 / 50	MARICHEL <i>ESTATE</i> SYRAH	13 / 19 / 50
COWICHAN VALLEY		OKANAGAN VALLEY	
HOWLING BLUFF SAUVIGNON BLANC	13 / 19 / 50	LA LINDA <i>OLD VINES</i> MALBEC	13 / 19 / 50
OKANAGAN VALLEY, B.C		MENDOZA, ARGENTINA	
MT. BOUCHERIE CHARDONNAY	13 / 19 / 50	CHÂTEAU PEY LA TOUR	13 / 19 / 50
OKANAGAN VALLEY		BORDEAUX, FRANCE	
BURROWING OWL SAUVIGNON BLANC	65	LOUIS LATOUR PINOT NOIR	85
OKANAGAN VALLEY		BURGUNDY, FRANCE	
UNSWORTH CHARDONNAY	65	QUAIL'S GATE <i>OLD VINES</i> FOCH	55
COWICHAN VALLEY		OKANAGAN VALLEY	
LA PIERRELÉE CHABLIS	75	BURROWING OWL MERLOT	65
CHABLIS, FRANCE		OKANAGAN VALLEY	
JOIE NOBLE BLEND	55	FAMILLE PERRINS LES SINARDS	100
OKANAGAN VALLEY		CHÂTEAUNEUF-DU-PAPE, FRANCE	
SELBACH RIESLING	50	BERINGER <i>KNIGHTS VALLEY</i> CAB SAUV	85
MOSEL, GERMANY		NAPA VALLEY, CALIFORNIA	

Cocktails

KAMILA ON THE ROCKS ~14 (2oz)

FRESH LIME & RAW SUGAR MUDDLED & SHAKEN WITH **BRAZILIAN CACHAÇA**

DELICATE LINENS ~15 (2oz)

3 PARTS **PARABOLA GIN**, 1 PART **ST. GERMAIN LIQUEUR**, CUCUMBER, LEMON JUICE, SHAKEN

BEARFACE SOUR ~16 (2oz)

CANADIAN **BEARFACE WHISKY**, LEMON JUICE, EGG WHITES, SIMPLE SYRUP, BITTERS, FRESH ORANGE

HARBOUR AIR ~15 (2.25oz)

EQUAL PARTS: **STILLHEAD RYE WHISKY**, **APÉROL**, **AMARO** & LEMON JUICE, SHAKEN

TOFINO MULE ~15 (2oz)

TOFINO'S **JALEPEÑO VODKA**, COCK N' BULL GINGER BEER, FRESH LIME

COWICHAN BAY COSMO ~15 (2oz)

STILLHEAD'S **BLACKBERRY VODKA**, **COINTREAU**, FRESH LIME, FRESH ORANGE, SPLASH OF CRANBERRY

SEASIDE NEGRONI ~16 (3oz)

EQUAL PARTS: **SHERINGHAM'S SEASIDE GIN**, **CAMPARI**, **CINZANO**, FRESH ORANGE

MARGARITA GRANDE ON THE ROCKS ~16 (2oz)

3 PARTS **CAZADORES**, 1 PART **GRAND MARNIER**, FRESH LIME, EGG WHITES, SIMPLE SYRUP, COARSE SALT

WEST COAST PICK ME UP ~16 (2oz)

TOFINO'S **ESPRESSO VODKA**, **KAHLÚA**, **BAILEY'S**, FRESH BREWED *ESPRESSO*

Non Boozy Cocktails ~8.5

TEMPERED SPRITZ

BALSAMIC SYRUP, FRESH THYME, SPARKLING WATER, GRAPEFRUIT & LEMON JUICE

LUFT BALLOON

STEEPED & CHILLED MOUNTAINBERRY TEA, LEMON JUICE, VANILLA SIMPLE SYRUP, EGG WHITES, SHAKEN

HIGH TEST TONIC

2 SHOTS OF FRESH BREWED ESPRESSO OVER CRAFT TONIC ON THE ROCKS, FRESH LEMON