

WHISKEY

SCOTCH WHISKEY

	1oz.	2oz
<u>Single Malt</u>		
BALVENIE, Double Wood -12 year, UK	21	39
DALMORE -12 year, UK	20	36
GLENLIVET - 12 year, UK	15	27
GLENFIDDICH - 12 year - UK	15	27
CARDHU - 12 year, UK	14	25
GLENMORANGIE -10 year, UK	10	18

Blended

JOHNNIE WALKER BLACK/GOLD, UK	15	27
BALLENTINE'S, UK	8	14

RYE WHISKEY

	1oz.	2oz
SEAGRAMS VO, CAN	9	16
CROWN ROYAL, CAN	9	16

IRISH WHISKEY

	1oz.	2oz
JAMESON, UK	9	16

BOURBON/TENNESSEE WHISKEY

	1oz.	2oz
WOODFORD RESERVE, USA	10	18
BUFFALO TRACE, USA	10	18
JIM BEAM, USA	8	14
JACK DANIELS- HONEY, USA	8	14
BULLEIT BOURBON - USA	8	14

JAPANESE NIKKA WHISKEY

FIREBALL WHISKY	8	14
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	1oz.	2oz.
HENDRICK'S, UK	10	18
EMPRESS, CAN	10	18
TANQUERAY 10, UK	10	18
TEMPO, CAN	8.5	15.5
GORDONS, UK	8	13.5

VODKA

	1oz.	2oz.
BELVEDERE / CHOPIN , PL	10	18
KETEL ONE, RU	9	16
TITOS, USA	9	16
ZOBROWKA, PL	7	12
FINLANDIA, FINN	7	12
SMIRNOFF, RU	7	12
ABSOLUT, SE	7	12

TEQUILA

	1oz.	2oz.
DON JULIO SILVER, MEX	16	28
CASAMIGOS- REPOSADO, MEX	17	31
OLMECA ALTOS 100% AGAVE	10	18
OLMECA GOLD,/ BLANCO, MEX	8	14
CAZADORES REPOSADO	8	14

RUM

	1oz.	2oz.
EL DORADO 15 YEARS	13	24
HAVANA CLUB 7 year (Dark), CU	8	14
CAPT MORGAN SILVER / SPICED	8	14
BACARDI BLACK Spiced	8	14

NON ALCOHOLIC

CAFE

	single
Espresso	6
Café Latte & Cappuccino	6
Iced Coffee with milk	6
Brewed Coffee or DeCafe	4.75

TEA

RISHI tea choice of black, green & herb	4.75
RED ROSE orange pekoe	4.75

OTHER

SODA - Pepsi, Diet Pepsi, Ginger Ale, Sprite	4.75
ICE TEA	4.75
JUICE - Orange, apple, grapefruit, Cranberry	6

SAN PELLEGRINO -1 litre	6
SAN PELLEGRINO - 330ml	3.5

SPECIALTY COFFEES

SPANISH COFFEE - Brandy, coffee, cream	12
MONTE CRISTO - Kahlua, Grand Marnier, coffee, cream	12
IRISH COFFEE - Irish whiskey, coffee, cream	12
BLUEBERRY TEA - Grand Marnier, Amaretto, orange pekoe tea	12

PORT

TAYLOR FLADGATE - 10 Year Tawny, PT	15
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SHERRY

GONZALES BYASS, Tio Pepe (Extra dry), ESP	12
GONZALES BYASS, Nutty Solera (Med), ESP	12
WILLIAM HUBERT, DRY SACK (Med), ESP	12

BRANDY / COGNAC

	1oz	2oz
HENNESSY V.S. , FR	16	28
D'EAUBONNE - V.S.O.P., CAN	8	14
METAXA - 7 Stars, GR	8	14

LIQUEURS

	1oz	2oz
GRAND MARNIER, FR	10	18
SOUTHERN COMFORT, US	9	16
FRANGELICO, ITA	8.5	15
KAHLUA, MEX	8.5	15
SAMBUCA DISARONNO, ITA	8.5	15
BAILEYS IRISH CREAM, UK	7	12
DRAMBUIE, UK	8	15
AMARETTO LUXARDO, ITA	8	14
TRIPLE SEC, FR	8	14
COINTREAU, FR	8	14
JAGERMEISTER Herbal	8	14
MALIBU, CAN	8	14
LIMONCELLO, ITA	8	14



HAPPY HOUR

Daily 3-6 pm

APPETIZERS

Shrimp Cocktail (GF) - \$10

Flank Steak on Naan Bread - \$10

Bruschetta Prosciutto, Goat Cheese, on a French baguette - \$10

Chicken Wings BBQ, Honey Garlic, or Hot Sauce - \$10

Manchurian Cauliflower - \$10

DRAFT BEER 16OZ - \$6

GRANVILLE ISLAND BREWING
ENGLISH BAY ALE OR ISLAND LAGER

HOUSE COCKTAIL'S - \$10

-LAVENDER MARGARITA
-LIMONCELLO SPRITZ
-TIPSY MERMAID
-GIN GARDEN

CHEF BC. WINE SELECTION

White or Red Wine (5oz) - \$6
Sparkling Wine (5oz) - \$6
WINE ROSE (5oz) - \$6



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FROM THE VINEYARD

BRITISH COLUMBIA

WHITE WINE	6oz	9oz	Bottle
TINHORN CREEK - PINOT GRIS	16	23	64
PELLER ESTATES - Chardonnay,	10	14	39
INNISKILLIN - PINOT GRIGO,	10	14	39
OPEN - CHARDONNAY/SMOOTH W, (HOUSE)	10	14	39
LAUGHING STOCK - PINOT GRIS	15	22	59
SAINTLY- SAUVIGNON BLANC	13	18	52
BURROWING OWL- CHARDONNAY			81

SPARKLING WINE	5oz	Bottle
SAINTLY ROSE / WHITE	14	65

BLUSH WINE	6oz	9oz	Bottle
SAINTLY - ROSE	13	18	52
OPEN WINE- ROSE	10	14	39

RED WINE	6oz	9oz	Bottle
CLOS DU SOLEIL - CELESTIALE 2021	-	-	75
OPEN - Merlot (HOUSE), CAN	10	14	39
PELLER ESTATES - Cabernet Merlot, CAN	10	14	39
SANDHILL - Cabernet Merlot, CAN	15	22	59
SANDHILL - SYRAH CAN	15	22	59
CULMINA ESTATE 2016 HYPOTHESIS	-	-	98
INNISKILLIN, CABERNET SAUVIGNON	9	14	38
LAUGHING STOCK - PORTFOLIO	-	-	98
SEE YA LATER- PINOT NOIR	13	18	52
VINTAGE INK - WHISKY BARREL AGED RED	11	15	43
BURROWING OWL- CAB.SAUVIGNON	-	-	93

WHITE WINE	6oz	9oz	Bottle
BAREFOOT - Pinot Grigio, USA	10	14	39
ROBERT MONDAVI - CHARDONNAY, USA	12	17	50
SAWMILL CREEK- PINOT GRI./ SAUV-BL., CAN	8	11	32
MEIOMI-CHARDONNAY, USA	-	-	72
RUFFINO-LUMINA PINOT GRIGIO, ITA	11	15	43
RUFFINO - MOSCATO, ITA	11	15	43
KIM CRAWFORD- SAUVIGNON BLANC, NZ	15	22	59

SPARKLING WINE	5oz	Bottle
SAINT- LOUIS CUVÉE, FRA	13	38
VILLA TERESA, Prosecco, ITA	16	47
HENKELL DRY - SEC, DEU	13	38
BODACIOUS, CAN	9	35

RED WINE	6oz	9oz	Bottle
HAUT-CARLES 2011 - FRANCE	-	-	98
MEIOMI- PINOT NOIR/ CAB.-SAUV., U	-	-	75
ALAMOS -MALBEC, ARG	13	18	52
SAWMILL CREEK MERLOT/ CABER.-SAU. CAN	8	11	32
ROBERT MONDAVI - CAB.SAUVIGNON, USA	12	17	50
RUFFINO - CHIANTI, ITA	11	15	43
KIM CRAWFORD- PINOT NOIR, NZ	16	23	66
FAMILY PERRIN RESERVE - COTES DU RHONE	13	18	52
UNSHACKLED - CABERNET SAUVI., USA CALIF.	-	-	78

HOPS & CIDERS

DRAUGHT - Granville Island Brewing	16oz	20oz
ISLAND LAGER	8.5	10
ENGLISH BAY ALE	8.5	10

IMPORTED	Bottle
STELLA ARTOIS, Pilsner, BEL	8.5
HEINEKEN, Pale Lager, NLD	8.5
CORONA, Pale Lager, MEX	8.5
GUINNESS, DRY Stout, UK	10
DOS EQUIS XX, Mex	9

DOMESTIC/CRAFT	
STEAMWORKS, IPA, BC	7.5
STEAMWORKS, Pilsner, BC	7.5
BUDWEISER, Pale Lager, US	7.5
COORS LIGHT, Pale Lager, US	7
MOLSON CANADIAN, Pale Lager, CAN	7
GRANVILLE ISLAND IPA	7

CIDERS	
STRONGBOW DRY CIDER, UK	10

NON-ALCOHOLIC:

CORONA 0%	8.5
BUDWEISER 0%	7
GINGER BEER 0%	8.5

HOUSE COCKTAILS

MOSCOW MULE- Vodka, Ginger Beer and fresh lime over ice	\$15
OLD FASHIONED - Bourbon, Angostura bitters & orange	\$15
MANHATTAN - Rye whiskey, Sweet vermouth & orange bitters	\$15
NEGRONI - Campari, gin & sweet vermouth	\$15
COSMOPOLITAN - Vodka, Cointreau with lemon juice & syrup	\$15
ZOMBIE - Rum Spiced, White and Dark, Apricot brandy, tropical juice	\$15
CLOVER CLUB - Gin, raspberry syrup with sour mix	\$15
HUGO - Gin, elderflower syrup, mint topped with Sparkling wine	\$15
SPRING SUNSET - Vodka, Aperol, Apricot Brandy & pineapple juice	\$15
JUNGLE BIRD - Dark Rum, Campari, lime and pineapple juice.	\$15
GIN RUBY - Gin, elderflower syrup, Aperol, grapefruit juice with sour mix	\$15

SMALL PLATES

Soup \$9

Manchurian Cauliflower- \$11

Shrimp Cocktail with Cocktail Sauce (GF) - \$13

Flank Steak on Naan bread with a Horseradish Mayo - \$12

Bruschetta served with prosciutto, Tomato salsa, goat cheese, balsamic reduction & a French baguette - \$12

Chicken Wings a choice of BBQ, Honey Garlic, or Hot Sauce with vegetable crudité - \$13

Cheese Quesadilla with grilled vegetables served with guacamole (VG) - \$13

Add Grilled Chicken Breast - \$15, Grilled Prawns - \$17

SALADS

Beets Salad with arugula, lemon-lime dressing, Goat cheese, sunflower seeds (GF) - \$13

Traditional Greek Salad with tomatoes, bell peppers, olives, cucumbers & onions (GF/VG/DF) - \$14

Deconstructed Caesar Salad with heart romaine, shaved parmesan & croutons - \$13

Mixed Green salad with berries, nuts & a raspberry glaze dressing (GF/VG/DF) - \$14

Add Grilled Chicken Breast (GF) +\$3 or Sautéed Prawns (GF) +\$4

THE BURGERS

dressed with lettuce & tomato served with French fries or mixed Green salad

Grilled Beef served with bacon, portobello mushroom, mozzarella cheese, onion rings, pickles & a chipotle BBQ sauce - \$20

Crispy Panko Chicken Breast with bacon, mozzarella cheese & a chipotle sauce - \$20

PASTA

Fettuccine Alfredo

with shredded Parmesan cheese, fresh cream & garlic bread - \$17

Add Grilled Chicken Breast - \$20, Grilled Prawns - \$21, sautéed seasonal vegetable (VG) - \$19

ENTREES

Coffee Marinade Pork Ribs

slow-roasted for 6 hrs served with a white cabbage salad & French Fries (GF/DF)

Choice of 1/2 order - \$22 or full order - \$27

Wiener Pork Schnitzel

Served with Mash potato, Tomato's salad - \$25

Fish & Chips

Local BC, Beer Battered Cod with French Fries, Tatar Sauce - \$23

Grilled Salmon

served with white wine prawns cream sauce, Roasted Potato, Sauerkraut Salad (GF) - \$25

Chicken Confit

Chicken Leg Slow cooked in Duck Fat, served French Fries, Tomato Salad - \$24

Grilled Rib Eye steak 8.5oz

With Polyrade - mushroom sauce, served with Mash Potato, sautéed seasonal vegetable - \$33

Prices are subject to applicable taxes. Room service orders are subject to a 15% gratuity.

VG- Vegetarian /GF- Gluten Free / DF- Dairy Free