

HOUSE COCKTAILS

MARGARITAS

Our Margaritas start with Cazadores Blanco Tequila, then we add Triple Sec, real lime juice and pure agave nectar. Shaken. Not Stirred. Never blended.

	1.5oz	3.0oz
CLASSIC LIME What you'd expect, but better.	9	15
HABANERO CUCUMBER Habanero infused Agave for a touch of heat. And fresh cucumber to cool it down.	10	16
COCONUT GINGER Coconut milk and ginger puree.	10	16
UNO MAS MARGARITA Cazadores Reposado and Grand Marnier. A step up from the Classic.	12	18
MEZCALARITA The classic lime margarita with the smoky flavour of Mezcal.	11	18
BEERGARITA Our classic margarita topped with craft lager.		10

GET JUGGY WITH IT

MARGARITA JUG *CLASSIC LIME ONLY • 30

PISCO SOUR • 12

Pisco is a grape brandy produced in winemaking regions of Chile & Peru.

Shaken on ice with lime, agave & egg whites with a splash of bitters.

GINGER BEEF CAESAR • 11

A touch of the past in our signature Caesar with ginger puree and beef pepperoni.

Try it with Tequila instead! * Try it with Mezcal + \$3

SMOKY BURRO • 12

Mezcal + lime + cucumber + craft ginger beer

CHI WA-WA • 14

Think Pina Colada. Only better.

Fernie Distillers Prospector Gin and Sombra Mezcal shaken with coconut milk, lime and pineapple.

EL DIABLO • 12

A Mexican twist on the Old Fashioned.

Reposado Tequila, Mezcal, Aztec chocolate bitters, agave and a citrus twist.

HEY, ZEUS! • 14

Bourbon, Merlot, rosemary & thyme simple syrup, pomegranate and lemon.

MEXICAN GEISHA SHOOTER • 8.5

Tequila Blanco with a splash of Lychee liqueur and lime.

We've joined the straw-volution .
Our HAY! Straws are made from natural wheat stems and are 100% biodegradable, which means they won't linger in landfills, polluting our land, streams or oceans.

ASK US ABOUT OUR ROTATING

TEQUILA & MEZCAL FLIGHT

WE HAVE OVER 40 SPECIALTY
TEQUILAS & ARTISAN MEZCALS

RUM

Havana Club White, Captain Morgan Black, Sailor Jerry Spiced	7
The Kraken Black Spiced, Appleton Estate, Havana Club - 7 years	8
Flor de Cana - 7 years, Brugal - Ron Anejo	9
Ron Barcelo - Imperial	11
Ron Zacapa - 23 year	14

DRAUGHT BEER

20oz Pints **7.75** Pitcher **18**

FERNIE BREWING CO. (Fernie, BC)

Project 9 Pilsner

Fernie IPA Series - Rotating IPA tap *ask your server

PHILLIPS BREWING CO. (Victoria, BC)

Tiger Shark - Citra Pale Ale

LIGHTHOUSE BREWING CO. (Victoria, BC)

Ghost Ship - Hazy IPA

HOYNE BREWING CO. (Vancouver Island, BC)

Dark Matter - Brown Ale

PERSEPHONE BREWING (Gibsons, BC)

Coast Life - Lager

CRANNOG ALES (Sorrento, BC) *Certified Organic

Back Hand of God - Stout

TOFINO BREWING CO. (Tofino, BC)

Tuff Session Pale Ale

BOTTLED BEER

Kokanee, Budweiser, Coors Light	6.5
Corona, Pacifico, Dos Equis Lager, Dos Equis Amber	7
Negra Modelo, Heineken	7

CIDER

Lonetree, Dry Cider (can)	7
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RED WINE

Hester Creek, Merlot (South Okanagan, BC)	9	35
Screaming Frenzy, Meritage (Okanagan BC)	11	45
Tilia, Malbec (Argentina)	11	52
Therapy, Pinot Noir (Naramata, BC)	13	55
Kay's Syrah 2017, Dirty Laundry (Summerland, BC)		60

WHITE & ROSÉ WINE

Errazuriz Estate, Sauvignon Blanc (Chile)	8	35
Dirty Laundry, Hush Rosé (Okanagan, BC)	10	38
The Hatch, Pinot Grizzle (Okanagan, BC)	10	42
Coolshanagh, Chardonnay (Naramata, BC)	13	60

NON ALCOHOLIC

WARSTEINER (non alcoholic beer)	5
MINHAS CRAFT GINGER BEER	4
SAN PELLEGRINO (500 ml)	4
JARRITOS - lime, mango or guava	4
INCA KOLA - similar to cream soda	4
POP - pepsi, diet pepsi, gingerale, 7UP, ice tea	4
JUICE - orange, pineapple, cranberry, apple	4