



Features

Cocktail

Kentucky Tea ~ 13

fresh brewed cold berry tea, Maker's Mark bourbon, lemon juice, egg whites, simple syrup, bitters

Soups

~cup 7 ~ bowl 10

Thai Coconut Ginger

or

Cream of Mushroom

fresh sage & thyme

Main

Baby Back Ribs

Full Rack ~28 Half Rack ~20

smoked pork ribs, apple BBQ sauce, coleslaw, homemade creamed corn, warm potato salad

Possible Wine Pairing:

Volcanic Hills Magma Red ~10.25 ~15 ~40

Flavours of black cherries, dark plums, baking spices, and a touch of chocolate.

Balanced acidity and soft tannins help make this a fun sipping red.

Dessert ~9

Flourless Chocolate Brownie

vanilla ice cream & caramel

or

Mango Bread Pudding

ginger crème anglaise

On Tap

glass 5.25 ~ 20oz pint 7.75

Company Lager 5% Lighthouse ~ Esquimalt

Pilsner 5% Hoyne ~Victoria

Dino Sour 4.2% Phillips ~Victoria

Idle Hands Ale 6.6% Red Arrow ~Duncan

Tiger Shark Pale Ale 4.7% Phillips ~Victoria

Coastality Pale Ale 5% Whistle Buoy ~Victoria

Punch Bowl IPA 6.5% Russell ~Surrey

Fat Tug IPA 7% Driftwood ~Esquimalt

Earl Grey IPA 7% SSI Brewing ~ Salt Spring Island

Finnegan's Irish Stout 5.1% Hoyne ~Victoria

COCKTAILS

Bourbon Sour ~Double

Fresh Lemon, Egg Whites, Simple Syrup, Bitters

Bulleit ~13 **Maker's Mark** ~13 **Buffalo Trace** ~15 **Woodford Reserve** ~15

Kentucky Tea ~13 Double

fresh brewed cold berry tea, Maker's Mark bourbon, lemon juice, egg whites, simple syrup, bitters

Interurban Lemonade ~12 Double

Old No. 7 Tennessee Whiskey (aka Jack Daniel's), Triple Sec, fresh lemon juice & soda

Dark & Stormy ~12 Double

Lamb's Navy Rum, Ginger Beer, fresh lime

Naval Negroni ~12 Double

Ardbeg Whisky, Campari, Cinzano & a touch of Kahlúa

West Coast Cosmo ~12 Double

Stillhead Blackberry Gin & Sheringham Lemon Gin

fresh lime, fresh orange, splash of cranberry

Rhubarb or Blueberry Lemonade ~13 Double

Sheringham Rhubarb Gin or Blueberry Stolichnaya, fresh lemon, simple syrup, splash of soda

Margarita Grande on the Rocks ~ Double

Choice of Tequila or Mezcal with Grand Marnier, fresh lime, egg whites & simple syrup

El Jimador Blanco ~13 **Los Siete Misterios Mezcal** ~15 **Don Julio Reposado** ~20 **Patron Anejo** ~20

WHITES

House ~ Easy Drinking Table Wine from Peller Estates ~6oz 8 ~9oz 12 ~½ Litre 18

Red Rooster Sauvignon Blanc ~6oz 9.5 ~9oz 14 ~36 bottle

Second Wind Pinot Gris ~9.5 ~14 ~36

Kim Crawford Sauvignon Blanc ~40 bottle

REDS

House ~ Easy Drinking Table Wine from Peller Estates ~6oz 8 ~9oz 12 ~½ Litre 18

Marichel Estate Syrah ~11.5 ~ 17 ~45

Volcanic Hills Magma Red ~10.25 ~15 ~40

Liber Off Your Rocker Merlot ~11.5 ~ 17 ~45

Sandhill Cabernet Merlot ~ 40 Bottle

Dona Paula Malbec ~45 Bottle

ROSÉ

Marichel Vineyard Rosé ~9.5 ~14 ~36 Bottle

BUBBLY

Jaume Serra Cava ~9 ~ 35 bottle

Winemaker's Cut Angelica Rosé Frizzante ~10 ~ 38

CIDERS

No Boats on Sunday Apple Cider 473 ml ~7.5

No Boats Spiked Seltzers 355ml ~7

Cold Brew Ice Tea ~ Wild Strawberry & Rhubarb ~ Raspberry & Watermelon

Strongbow Cider 473 ml ~7.5

BOTTLED BEER

Bud Light ~ **Lucky Lager** ~6 **Forager** Gluten Free **Lager** ~7

Corona ~7.25 **Guinness Tall Can** ~7.25