



Feature Cocktail

Naval Negroni ~12

Johnny Walker Black, Campari, Cinzano & Kahlua, Lemon twist

Chef's Features

To Start

Cesar Salad ~starter 10

classic Caesar dressing, crispy capers, house made croutons, Grana Padano cheese
or

Curried Chicken & Cauliflower ~cup 7

with potato & kale

Main ~ 19

Clubhouse Pizza

Hertel's bacon, grilled chicken, pickled cherry tomatoes, kale, shredded mozzarella & cheddar,
house made tomato sauce and pizza dough

Possible Wine Pairing: **Catena Malbec**

6oz ~11.5 9oz ~17 Bottle ~45

toasty Argentinian Malbec with rich dark chocolate & nutty notes

Dessert ~9

Flourless Chocolate Brownie

vanilla ice cream, salted caramel & chocolate sauce

or

Cheesecake

Brown sugar and pineapple coulis topped with fresh blueberries and mint

3 Course ~ \$33

On Tap

glass 5.25 ~ 20oz pint 7.75

Russell Craft Lager 5% Russell

Invasion of the Blackberry Lager 5.3% Red Arrow

Arcus Pilsner 5% Driftwood

Big Red Ale 6% Off The Rail

Passion Fruit Sour 5% Salt Spring Island Ales

Slam Dunkel 4.8% Whistle Buoy

Anchors Aweigh wee Heavy Ale 7% Lighthouse

Shortwave Pale Ale 5.2% Phillips

Fat Tug IPA 7% Driftwood

Ghost Ship Hazy IPA 6% Lighthouse

COCKTAILS

Kinsol Cup ~11

Stillhead Wild Blackberry Gin, Pimm's,
simple syrup, fresh lemon & ginger beer

Rhubarb Spritz ~11 single

Sheringham Rhubarb Gin, sparkling wine, soda, fresh lemon

Empress 75 ~13

Empress Gin, fresh lemon & simple syrup topped with sparkling wine

Rhubarb Lemonade ~15 Double

Sheringham Rhubarb Gin, fresh lemon, simple syrup, splash of soda

Blueberry Lemonade ~12 Double

Blueberry Stolichnaya, fresh lemon juice, simple syrup & soda

The Polish Mule ~12 Double

Wyborowa Vodka, Ginger Beer, fresh lime

Margarita Grande on the Rocks ~ Double

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

El Jimador ~13 Don Julio ~19 Patron ~19

Bourbon Sour ~Double

Fresh Lemon, Egg Whites, Simple Syrup, Bitters

Bulleit ~13 Evan Williams ~13 Buffalo Trace ~15 Woodford Reserve ~15

WHITES

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

Sandhill Sauvignon Blanc ~6oz 9.5 ~9oz 14 ~36 bottle

Gray Monk Pinot Gris ~9.5 ~14 ~36

Blue Grouse Quill White ~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 Bottle

Sandhill Cabernet Merlot ~10.25 ~15 ~40

Catena Malbec ~11.5 ~ 17 ~45

Liber Off Your Rocker Merlot ~55 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 ~7.25

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