

SEASIDE SNACKS

Glazed, Spicy Pecan Halves	10
Marinated Calamari	16
Olives & Feta Cheese	
Traditional Baby Shrimp Cocktail	16
Escargot	19.50
One Dozen Escargot baked with Paprika Garlic Butter, served with Sliced Baguette	
Smoked Duck Breast	25
Served with Assorted Cold Cuts and Brie Cheese	
Local Cheese Plate	26
Served with Fruit Compote and Artisan Crisps	

NORTHERN DEVINE CAVIAR

12, 50, 100g	80	320	600
------------------------	----	-----	-----

COCKTAILS BY THE SEA

Orange Rosemary Spritz	14
Lillet Blanc, Aperol, Bitter Orange Rosemary Salt Spring Wild Cider	
Crimson Queen	15
Arbutus Hibiscus Vodka & Elderflower Liqueur, Fresh Lime, Rose & Hibiscus Flower Syrup, Elderberry & Elderflower Salt Spring Wild Cider	
Salish Sage Storm	15
Devine Sloe Gin & Moderna Vermouth, Arbutus Amaro #4, Sage & Lemon Absinth Bitters, Fresh Lemon	
Seaplane Cocktail	16
Empress 1908 Gin, Lavender Cream, Local Blackberry & Honey Syrup, Sea Salt Drop, Blackberry Balsamic Vinegar, Fresh Lemon	
Golden Hour Sour	14
Goldstream Sherry Finish Whisky, Local Honey Syrup, Featured Wine, Fresh Lemon, Egg White, Angostura Bitters	

SALT SPRING WILD CIDER

LOCAL Elderberry / Flower	8
LOCAL Bitter Orange Rosemary	8

SALT SPRING ISLAND ALES

LOCAL Golden Ale	10
LOCAL Heather Ale	10
LOCAL Hazy IPA	10
LOCAL Raspberry Mango Sour	10
LOCAL Earl Grey IPA	10

WINE BY THE GLASS

SPARKLING

LOCAL Charmat "Prosecco" Method, Kutatas	9
LOCAL Blanc de Noir Brut 2018, Tantalus	14

WHITE

Rias Baixas, Albariño 2019, Rectoral do Umia	9
LOCAL Pinot Gris 2020, Moraine	10
LOCAL Chardonnay 2019, Burrowing Owl	11
LOCAL Old Vines Riesling 2018, Tantalus	14

ROSE

LOCAL Cabernet Franc Rose 2020, Ursa Major	12
--	----

RED

Mendoza, Malbec 2018, Andeluna Cellars	9
LOCAL Amelia "Syrah Viognier" 2018, Daydreamer	13
Bourgogne Rouge 2019, Bernard Defaix	13
LOCAL Cabernet Sauvignon 2018, Burrowing Owl	15