

SEASIDE SNACKS

Marinated Calamari	18.50
With Olives & Feta Cheese	
Assorted Charcuterie	28
An array of cold cuts, International Cheeses with Baguette	
Oysters, Each (minimum of 4 per order)	3.75
Served with Mignonette & Cocktail Sauce	
Local Cheese Plate	26
Local Salt Spring Island Cheeses served with Fruit Compote and Artisan Crisps	

NORTHERN DEVINE CAVIAR

12, 30, 50, 100g	80	180	320	600
----------------------------	----	-----	-----	-----

COCKTAILS BY THE SEA

Paloma	10
Whiskey Sour	10
Irish Coffee	10
Old Fashioned	10
Dark & Stormy	10
Manhattan	10
Negroni	12
Rosemary Prosecco Cocktail	12
Cosmopolitan	12
Margarita	12
Empress Lavender Collins	12
A lavender-infused, bubbly cocktail that is light and refreshing with a hint of citrus zest powered by Empress Gin	

SALT SPRING ISLAND ALES

LOCAL Golden Ale	10
LOCAL Heather Ale	10
LOCAL Hazy IPA	10
LOCAL Dry Porter	10
LOCAL Raspberry Mango Sour	10
LOCAL Mount Maxwell Lager	10

OTHER BEER

Stella Artois	8
Hoyne Pilsner	8
Clausthaler (Non-Alcoholic)	6

WINE BY THE GLASS

SPARKLING

LOCAL Charmat "Prosecco" Method, Kutatas	8
LOCAL Blanc de Noir Brut 2018, Tantalus	12

WHITE

LOCAL Sauvignon Blanc 2021, Whitehaven	9
LOCAL Pinot Gris 2019, Garry Oakes	10
LOCAL Chardonnay 2019, Burrowing Owl	10
Sancerre 2019, Chateau de Sancerre	13

ROSE

Maison No.9, Mediteranee	11
------------------------------------	----

RED

Zinfandel 2018, Dry Creek	10
LOCAL Pinot Noir 2017, Garry Oakes	11
LOCAL Cabernet Sauvignon 2018, Burrowing Owl	13
LOCAL Portfolio "Bordeaux Blend" 2018 Laughing Stock	16