



Cocktail Culture

Cocktails are born of passion, precision and sometimes blind luck. Our dedication to established classics is respectful homage to the history of bartending, while those recipes act as a point of departure for our own contemporary creations. Using fresh and seasonal ingredients and a minimum of two ounces of premium spirits in each drink, we strive to design unique cocktail experiences.

Granville Room



Weekly Specials

Monday

2 for 1 small plates
\$7 classic cocktails

Tuesday - Theatre Night


\$25 prix-fixe menu
VQA feature wine \$7/glass, \$30/bottle

Wednesday - Steak Frites

6oz beef tenderloin served with thick-cut french fries and choice of brandy peppercorn demi or weekly feature sauce \$15

\$10 off any bottle wine

Thursday - Moules Frites

 Saltspring island mussels with curry butter sauce or white wine tarragon sauce and thick-cut french fries \$9
\$7 contemporary cocktails

Sunday - Burger and Bourbon

Fat burger served with thick-cut french fries and choice of any bourbon cocktail \$18

Fat burger and thick-cut french fries \$12

\$5 all draught beer

Join us for 2 for 1 small plates 7 nights a week from 4pm until 7pm

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice

Small Plates

Tomato & bocconcini salad 10

Vine ripe tomatoes, extra virgin olive oil, fresh basil, cracked pepper, fleur de sel & aged balsamic

Pan roasted shrimp & snow crab cake 11

Fresh basil and pecorino pepato risotto cake, preserved lemon sauce

Baked bocconcini 12

Wrapped in smoked buffalo prosciutto, grilled herb crouton & basil cheese sauce

Breaded chicken wings 12

Spicy jerk with jerk sour cream or Maker's Mark bourbon bbq sauce

Bruschetta 9

Basil pesto, goat's cheese, spicy tomato salsa, port & pomegranate reduction

Grilled spiced pear & goat's cheese salad 9

Rocket, pinenuts, citrus vinaigrette

Poutine 9

Creamy gravy, thick-cut fries & cheese curds

Hand rolled spring rolls 9

Vegetarian or pork, with mirin, tomato & soy dipping sauce



Steamed saltspring island mussels 12

Curry butter sauce with cashews & cilantro or white wine tarragon sauce with shallots & garlic, served with foccacia

Grilled shrimp wrapped

scallop skewers 12
with chipotle cocktail sauce

Three fine cheeses with

accompaniments 15
Served with crostinis

Soy cured salmon 10

With lime coriander jalapeño creme fraiche & lesley stowe crackers

Charcuterie selection of cured meats 15

whole grain mustard, pickled onions, cornichons, shaved pecorino pepato & olive oil crostinis

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Mains

Grilled AAA beef tenderloin 22

Goat's cheese potato & leek gratin
with brandy peppercorn sauce

Miso marinated Halibut 22

Saffron baby new potato salad, french beans
braised fennel, baby french carrots
red radish & roasted beets



Grilled wild salmon steak 17

Lime cilantro jasmine rice, gai lan
chipotle-maple glaze

Fat burger & thick-cut french fries 15

Smoked apple wood cheddar, crispy bacon
tomato onion confit on a whole wheat bun with
thick-cut french fries

Pan roasted chicken breast 18

Fresh BC wild mushroom cream sauce
spring vegetables & chive mash

Grilled half lamb rack 22

Mint sauce, chili spiced barley salad
dried cherries, scallion fennel frowns

Sesame seared ahi tuna 19

Soba noodles tossed with miso &
ginger dressing, gai lan, wasabi & soy

Porcini mushroom ravioli 16

Pommery mustard sauce
& pecorino pepato

Side Plates

Yam fries with smoked garlic mayo 6

Edamame with coarse sea salt 5

Seasonal vegetables 5

Thick-cut french fries 5

Daily soup 5

Served with daily accompaniments

Desserts

Three fine cheeses with accompaniments 15

Served with crostinis

Bresse Blue (France) with baked balsamic pear

It's natural rind is soft, white & edible. Inside is a creamy, mild, blue veined cheese.

Cave Aged Swiss Gruyere (Switzerland) with burnt lemon chutney

*Rustic, somewhat oily rind gives way to firm, smooth textured cheese which is
slightly aromatic with a robust, assertive flavor.*

Morbier (France) with maple red plums & shaved almonds

*Recognized by its black layer of ash separating it horizontally in the middle, it is a semi-soft
cow's milk cheese, rich and creamy with a slightly bitter aftertaste.*

Vanilla cheesecake 6

Red bull reduction

Vanilla crème brulee 6

Mango & kiwi salad

Chocolate tart 6

Coco shortbread crust, fruit & caramel sauce

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Contemporary Cocktails - 2oz ~ 9 ~

Churchill Downs

Woodford reserve, muddled white grapes, lemon juice, simple syrup, pressed apple juice

Citrus mule

Smirnoff citrus vodka, muddled orange, lemon and lime, ginger beer

9iron

Grey goose l'orange, basil, simple syrup, white grapefruit juice

Sweet Guinivere

Absinthe, honey, pressed apple juice, ginger beer

Peppered smash

Ciroc vodka, lemon juice, simple syrup, fresh cracked black pepper, crushed ice

Red and White

Dabel red absinthe, lemon juice, simple syrup, egg white

Vanilla Jack

Vanilla bean infused jack daniels, sweet vermouth, bitters, cherry

Mr. Pink

Belvedere, muddled watermelon, mint syrup, lime zest

El Respatado

El jimador reposado tequila, triple sec, muddled strawberries, basil, strawberry liqueur, lime

French pressed

Hennessy vsop, muddled lemons and mint, mint syrup, pressed apple juice

Strawberry Cup

Pimm's No 1, muddled strawberries, lemon juice, squeezed orange, ginger ale

Perfection

Sauza acai tequila, grand marnier, fresh lime juice, simple syrup, sugar rim

Contemporary Cocktails - 2oz ~ 9 ~

Paper Umbrella

Belvedere vodka, giffard mango liqueur, pineapple juice, orange juice, ginger ale, crushed ice, cherry

Gin and Bare it

Beefeater gin, giffard blueberry liqueur, fresh lemon juice, soda

Satin Doll

Beefeater gin, giffard grapefruit liqueur, egg white, fresh lemon juice, fee brother's orange bitters

Deer Bite

Finlandia vodka, lime wedges, cane sugar, fee brother's old fashioned bitters, strongbow cider

Summer of Samuels

Maker's mark bourbon, giffard citrus syrup, fresh lemon, fee brother's old fashioned bitters

Kentucky Caipirinha

Knob creek, crushed lime, cane sugar, bitters, shaved chocolate

Flirtation

Stoli razberi, triple sec, lime juice, pineapple juice, raspberry coulis

Remarkable

42 Below manuka honey vodka, muddled kiwi, simple syrup, gingerbeer

Jack Sparrow

Bacardi rum, mint syrup, lime, crushed pineapple, soda, pepper

Blood of the Irish

Jameson irish whiskey, sweet vermouth, sherry, muddled oranges

Wish you were here

Appleton estate vx rum, muddled mandarin orange, orgeat, fruit juice

Watermelon & Basil Julep

Maker's mark, muddled fresh watermelon, basil leaves, simple sryup, crushed ice

Classic Cocktails - 2oz ~ 9 ~

Blood and Sand – *circa 1930*

Dewars, muddled oranges, sweet vermouth, cherry brandy

Sazerac – *circa 1830,*

Antoine Amadie Peychaud, New Orleans
Maker's mark, hennessy vsop, simple syrup, bitters, drizzle absinthe

Negroni – *circa 1919*

Caffe Casoni, Florence, Italy
Bombay Sapphire, campari, sweet vermouth, squeezed oranges

Pisco Sour – *circa 1900, Peru*

Pisco, lime juice, simple syrup, egg white, bitters

Side Car – *circa 1922, London*

Hennessy vsop, cointreau, lemon juice, simple syrup, bitters

Millionaire – *circa 1922,*

Hotel Ritz, London
Canadian club, cherry brandy, triple sec, egg white, drizzle absinthe

Pimm's Cup – *circa 1840,*

London, England
Pimm's no. 1, ginger ale, cucumber, lemonade, apple slice

Old Fashioned – *circa 1895,*

The Pendennis Club, Louisville Kentucky
Maker's mark bourbon, aromatic bitters, brown sugar, oranges, lemon zest

Caipirinha – *date unknown, Brazil*

Sagatiba Cachaca, crushed limes, cane sugar

Vesper – *circa 1951, Gilberto Preti, London*

Martin Miller's Gin, Belvedere Vodka, Lillet Blanc

Moscow Mule – *1941,*

John Martin & Jack Morgan,
Cock 'n' Bull Tavern, USA
Smirnoff vodka, crushed lime, ginger beer

Champagne Cocktail –

Late 19th century, New York
Hennessy VSOP, angostura bitters, sugar cube, prosecco, orange twist

Classic Cocktails - 2oz ~ 9 ~

Mint Julep - *circa 1803, Virginia*

Maker's mark bourbon, mint syrup, fresh mint leaves, crushed ice, dusted with vanilla sugar

French 75 - *circa 1918,*

Harry's New York Bar, Paris
Beefeater gin, simple syrup, lemon juice, prosecco, cherry

Manhattan - *circa 1874, The Manhattan Club, New York City*

Maker's mark, sweet vermouth, fee brother's old fashioned bitters, cherry

Caipiroska – *circa 1920s, Brazil*

Siku vodka, lime wedges, cane sugar, crushed ice

Dark 'n Stormy – *circa 1860,*

Royal Navy Officer's Club, Bermuda
Gosling's black seal rum, gingerbeer, lemon

Amaretto Sour – *indefinite origins*

Di saronno amaretto, lemon, lime, orange

Mojito – *circa 1915*

Bacardi white rum, muddled lime, mint, simple syrup, soda

Bellini – *circa 1948,*

Harry's New York Bar, Venice Italy
Peach liqueur, prosecco, peach juice

Pegu – *circa 1920, Pegu Club, Rangoon*

Bombay sapphire gin, grand marnier, lime juice, agnostura bitters, fee brother's orange Bitters

Aviation – *1916,*

Hugo Ensslin, Hotel Wallick, NY
Bombay sapphire gin, maraschino liqueur, parfait amour, lemon juice, cherry

Spirits

	Single	Double
Vodka		
Absolut, various flavours	6.5	8.5
Belvedere, various flavours	9	13
Ketel One	8	10
Stolichnaya, various flavours	6.5	8.5
Grey Goose, various flavours	9	13
Prairie Organic	8	10
Ciroc	9	13
Gin		
Hendricks	9	13
Tanqueray No. Ten	9	13
Bombay Sapphire	6.5	8.5
Martin Miller's	9	13
Tequila		
Don Julio, reposado or blanco	8	13
El Jimador, various selections	8	14
Cabo Wabo	13.5	22
Cazadores	8	14
Absinthe		
Hills	10	16
Dabel	10	16
Greentree	10	16

Spirits

	Single	Double
Rum		
Appleton Estate VX	6.5	8.5
Sailor Jerry's	6.5	8.5
Young's Old Sam	8	10
Gosling's Black Seal	9	13
Single Malt Scotch		
Glenfiddich, various selections	8+	12
Highland Park 10yr	12	19
The Benriach 10yr	10	14
Blended Scotch		
Johnny Walker, various selections	7+	11
Chivas, various selections	8+	12
Whiskey / Bourbon		
Maker's Mark	9	13
Woodford Reserve	9	13
Jack Daniels	6.5	8.5

Bottle Service

Vodka

Absolut	175
Stolichnaya	175
Ketel One	175
Belvedere	215
Grey Goose	215

Whiskey

Crown Royal	175
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Rum

Appleton Estate VX	175
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Gin

Tanqueray	175
Hendricks	215

Champagne

Veuve Clicquot Ponsardin	130
Veuve Cliquot Ponsardin Rosé	165
Louis Roderer Brut Premier	115
Louis Roederer Cristal	675
Moet et Chandon Dom Perignon	370

Red Wines

	Glass	Bottle
Katnook Founders Block Shiraz, <i>South Australia</i>	10.5	48
The Show Cabernet Sauvignon, <i>California</i>	9	42
Desert Hills Gamay Noir, <i>British Columbia</i>	9	42
Wing Nut Zinfandel, <i>California</i>	9	42
Pillar Box Red Shiraz, Cabernet and Merlot, <i>Australia</i>	9	42
Hob Nob Pinot Noir, <i>France</i>	9	42
Finca Flichman Misterio Malbec, <i>Argentina</i>	8	36
Liberty School Cabernet Sauvignon, <i>California</i>	10.5	48

White wines

	Glass	Bottle
Quails Gate Chenin Blanc, <i>British Columbia</i>	9	42
Inniskillin Pinot Blanc, <i>British Columbia</i>	8	36
Kim Crawford Sauvignon Blanc, <i>New Zealand</i>	10.5	48
Stoneleigh Chardonnay, <i>New Zealand</i>	9	42
Wolf Blass Dry Riesling, <i>South Australia</i>	8	36
Hillside Estate Pinot Gris, <i>British Columbia</i>	9	42
Remy Pannier Rose d'anjou, <i>France</i>	8	36
Villa Maria Private Bin Gewurtztraminer, <i>New Zealand</i>	9	42
Evolution - Sokol Blosser, <i>USA</i>	9	42

Bubbles

	Glass	Bottle
Mionetto "Il Prosecco", <i>Italy</i>	9	42
Domaine Chandon Blanc de Noirs, <i>California</i>	10	60
Louis Roderer Brut Premier, <i>France</i>		115
Moet et Chandon "Dom Perignon", <i>France</i>		370
Veuve Cliquot Ponsardin Brut, <i>France</i>		135
Veuve Cliquot Ponsardin Rosé, <i>France</i>		165
Louis Roederer Cristal, <i>France</i>		675

Draught Beer

Kronenbourg	7
Granville Island Pale Ale	7
Strongbow Cider	7
Guinness	7
Blanche de Chambly	7
Rogue 'Dead Guy' Ale	7

Domestic Bottles

Alexander Keith's IPA	5
Budweiser	5
Coors Light	5
Kokanee	5
M.G.D	5
Sleeman Cream Ale	5
Sleeman Honey Brown	5

Import Bottles

Becks - <i>Germany</i>	5.75
Innis & Gunn - <i>Scotland</i>	8
Corona - <i>Mexico</i>	5.75
Grolsch - <i>Holland</i>	5.75
Harp - <i>Ireland</i>	5.75
Heineken - <i>Holland</i>	5.75
Kronenbourg - <i>France</i>	5.75
Pilsner Urquell - <i>Czech Republic</i>	5.75
Newcastle - <i>England</i>	5.75
Schneider Weisse - <i>Germany</i>	8
Stella Artois - <i>Belgium</i>	5.75
Anchor Steam - <i>USA</i>	5.75
Pyramid Apricot-weizen - <i>USA</i>	5.75
Red Stripe - <i>Jamaica</i>	5.75
Asahi - <i>Japan</i>	5.75
Peroni - <i>Italy</i>	5.75
Warsteiner 0.5% - <i>Germany</i>	5.75
Grolsch (450ml) - <i>Holland</i>	8