



## COCKTAILS \$13 (2 oz)

### FRENCH 76

Gin, bubbles, grapefruit juice

**MARGARITAS:** Traditional, Cranberry or Ginger. Gold tequila, triple sec, fresh lime, house made ginger syrup

### THE HEATER: *Hot or Cold*

Lohin McKinnon single malt whiskey, Earl Grey tea, bergamot, fresh lemon juice, honey, cinnamon

### HEATLEY GIN & JUICE

Gin, apple juice, fresh lime juice, cinnamon

### HOT COCO RUM

Dark rum, coconut cream, vanilla bean, house-made sweet spice

### MAPLE BOURBON SOUR

Bourbon, maple syrup, egg whites, Angostura bitters

### MOSCOW MULE

Vodka, house-made ginger beer, fresh lime

### NEGRONI

Gin, Campari, sweet vermouth

### OLD FASHIONED

Bourbon, sugar cubes, Angostura bitters

### THE RIRI

Mount Gay rum, fresh lime juice, simple syrup, Angostura bitters, fresh nutmeg

### ROSEMARY GREYHOUND

Vodka, grapefruit juice, rosemary simple syrup

### SABBATH CAESAR

Vodka, gin or tequila w/house-made Caesar mix

### SANGRIA: *Red or White*

Apricot Brandy, tropical juices, ginger

### SHAFT:

Vodka, Bailey's, Kahlua, iced coffee

### VEGAN TOASTED WHITE RUSSIAN

Kahlua, almond milk, toasted coconut

## BEER & CIDER

*\*prices include taxes*

**BC CRAFT DRAUGHT** \$7 (16oz)

**CRAFT CIDER DRAUGHT** \$9 (16oz)

Please see our chalkboard for selection of rotating local taps

## CANS & COOLERS

*\*always craft, always local*

**Featured Beer** Short Can 355ml \$5

**Featured Beer** Tall Can 500ml \$6

**COCO FRIO** \$6

**Lime or pineapple**

Vodka soda with coconut water

**NUDE LEMON ICED TEA** \$6

## WINE ON TAP

Okanagan VQA

**LIVING DESERT RED**

Cabernet Franc 61%,

Cabernet Sauvignon 25%, Merlot 14%

**LIVING DESERT WHITE**

Range of aromatic varietals. Soft floral notes, mineral, peach, apple and pear

**6oz \$8**

**9oz \$11**

**½ litre \$21**

