

## Bubbles

	<u>BTL</u>	<u>6oz</u>
La Marca Prosecco Veneto, Italy	\$58	\$15
Summerhill Organic Cipes Brut VQA British Columbia, Canada	\$72	

## Whites & Rosé

	<u>BTL</u>	<u>6oz</u>	<u>9oz</u>
NK'Mip Chardonnay VQA British Columbia, Canada	\$55	\$13	\$19
Alive Organic Rose VQA British Columbia, Canada	\$56	\$14	\$19
Calliope Viognier VQA British Columbia, Canada	\$55	\$13	\$19
Ruffino Lumina Pinot Grigio Veneto, Italy	\$39	\$10	\$15
Casa Silva Sauvignon Blanc San Fernando, Chile	\$42	\$11	\$16
Summerhill Organic Pinot Gris VQA British Columbia, Canada	\$60		
Bread & Butter Chardonnay California, USA	\$58		
Rapaura Springs Sauvignon Blanc Marlborough, New Zealand	\$62		

## Reds

	<u>BTL</u>	<u>6oz</u>	<u>9oz</u>
Pelee Island Reserve Pinot Noir VQA Niagara, Canada	\$56	\$14	\$19
Johnny Q Shiraz South Australia	\$49	\$13	\$18
Casa Silva Cabernet Sauvignon San Fernando, Chile	\$42	\$11	\$16
Tapiz Malbec Mendoza, Argentina	\$52	\$12	\$18
Summerhill Organic Merlot VQA British Columbia, Canada	\$59	\$15	\$19
Bread & Butter Cabernet Sauvignon California, USA	\$62		

If you would like to enjoy your favorite bottle of wine with your meal, we offer a \$20 per bottle corkage fee.



### **Cocktails (1.5oz) \$11**

**Becker's Caesar** Pickled vegetable skewer, horseradish, spices & prosciutto crisp

**Sangria** Red berry & peach, White mango passionfruit or Rosé strawberry citrus

**Aperol Spritz** La Marca Prosecco, Aperol, orange slice & soda

**Mojito** Blueberry, raspberry, or lime fresh mint & soda

**Yuzu Gin Smash** Gin, yuzu purée, fresh lime & soda

**Whiskey Sour** Woodford Reserve Bourbon, fresh lemon juice, cherry bitters, egg whites, topped with a port float

**Smoked Maple Old Fashioned** Cedar smoked, Woodford Reserve Bourbon, maple syrup, orange bitters

### **Martinis 2oz \$14**

**Classic Martini** Hendricks gin or Grey Goose vodka, vermouth, olives or twist

**Blueberry Elderflower Martini** Blueberry gin, St Germain Elderflower liqueur & fresh lime

**Raspberry Lemon Drop** Lemon vodka, Raspberry vodka, Triple Sec, simple syrup, fresh lemon & raspberries

**Prickly Pear Cosmo** Pear vodka, Triple Sec, white cranberry juice & fresh lime

### **Mocktails \$6**

**Raspberry Peach Lemonade** peach purée, muddled raspberries, lemonade & soda

**Elderflower Yuzu Mojito** Elderflower syrup, yuzu purée, mint & soda

**Mango Passionfruit Spritzer** Mango & passionfruit purées topped with soda

### **Beer/Cider \$8**

**Jasper the Bear Ale** Jasper Brewing, Jasper, AB

**Crisp Pils** Jasper Brewing, Jasper, AB

**Grumpy Bear Honey Wheat Ale** Grizzly Paw Brewing, Canmore, Alberta

**Tail Slap IPA** Three Ranges Brewing, Valemount, British Columbia

**Ram's Head Amber Ale** Three Ranges Brewing, Valemount, British Columbia

**Kokanee Lager** Columbia Brewery, British Columbia

**Grower's Extra Dry Apple Cider** Okanagan, British Columbia

### **Draught Beer 16oz \$9**

**Okanagan Spring 1516 Lager** Okanagan Brewery, British Columbia