

## Dessert

### **Housemade Cheesecake**

Vanilla cheesecake, rotating crumb flavour and garnish \$11

### **Fruit Crumble gf**

Served with a rotating sauce & ice cream \$13

### **Rotating Dessert Special**

Ask your server for more details \$12

## Après (1oz)

Montenegro	\$6
Fernet Branca	\$6
Campari	\$6
Aperol	\$6
Almond Baileys	\$6
Forty Creek Cream	\$7
Frangelico	\$7
Kahlua	\$7
Ampersand Nocino	\$7
Grand Marnier	\$8
Alchemist Artemesia / Green Frog	\$8 / \$9
Strega	\$8
Van Gogh Espresso Vodka	\$9
Chartreuse, Green/Yellow	\$9 / \$11
Amaro Nonino	\$10
Esquimalt Bianco, Rosso, Kina Salal,	
Limoncello & Bitter Red(2oz)	\$8
Tugwell Vintage Sac (2oz)	\$8
Unsworth Vineyards Ovation (2oz)	\$8
Taylor Fladgate 10 year / 2015 vintage (2oz)	\$10 / \$15

## Eau de Vie

	<b>1 oz</b>
Pere Magloire Fine VS Calvados	\$8
El Gobenador Pisco	\$8
Torres 10	\$7
Pierre Ferrand Amber	\$10
Hennessy VS	\$10
Tesseron Composition	\$11
Hennessy VSOP	\$15

## Lakehouse Riffs 2-3oz

### **Where There's Smoke...**

House rum blend, blood orange cordial, super lime, black lemon bitters, smoked \$17

*There's a fire with a bunch of cool people chillin'*

### **Naked 'n Famous (clarified)**

Aperol, Montelobos mezcal, Alchemist Artemesia herbal liqueur, lime \$16

*This classic is "clearly" picture perfect ;) contains dairy*

### **Blueberry Pie!**

Maker's Mark, Blair Athol 10yr, Ampersand Nocino, blueberry-brown butter demerara syrup, citric acid, egg white \$20

*Pie and colder seasons go together like crisp days and walks at the trestle*

### **Season's Dreaming**

Holocene "Honey, I'm Home" Gin, Esquimalt Limoncello, The Woods Amaro Chiaro, quince, mint, sidecar of sparkling wine \$17 *(a poem by our bar manager, Raven)*

*Slumbering Winter to lively Spring*

*The season's change is here to bring*

*Summer's cheer and Autumn's yawn*

*Through the longest night to the dawn.*

## Warm & Fuzzy Inside

### **Eggnog**

Our bartender's favourite blend of bourbon & spices, house made anglaise, holiday season cheer \$16

### **Coconut Eggnog**

Our bartender's favourite blend of rums & spices, green walnut, house made coconut anglaise, holiday season cheer \$17

*For those who prefer tidings of comfort & joy (dairy free! Also available N/A)*

### **Hot Apple Cider**

Tesseron "Composition" cognac, local apple cider, honey-ginger syrup, lemon, brandy & date infusion \$14

## Villa d' Agave

### **Classic Margarita**

Patron Silver, Cazadores Reposado, lime juice, agave \$15

*(Ask to make it spicy)*

### **Parang (Spiced Hibiscus Margarita)**

Available with our tequila or mezcal blend. Spiced hibiscus syrup, orange salt. \$17

*Parang is the music played in Trinidad at Christmas, most often sung door to door in groups in exchange for tasty drinks ;)*

### **Cadillac Margarita**

Patron Anejo, Grand Marnier, agave syrup, lime juice, cinnamon orange slice \$20

*\*\*All prices are subject to taxes \*\**



**Ask your server about our cocktail specials!**  
**Check out our live music every Tuesday night!**  
**6-8pm**

## Lakehouse Hits

### **On-Tap House Sangria**

Bacardi Tropical, Cointreau, dry vermouth, elderflower, orange & lemon.  
 Your choice of white / red / rosé / sparkling wine \$15

*tropical, thirst quenching, C.Y.O.A*

### **On-Tap Lakehouse Paloma**

Cazadores Tequila Blanco, fresh lime and grapefruit juice, agave, Fever-Tree Pink grapefruit soda, citrus sea-salt \$14 *contains dairy*

### **Maple Smoked Old Fashioned**

Butter washed Bookers Bourbon & Forty Creek Copper Pot Whiskey, dark lager-maple syrup, angostura chocolate & orange bitters, cedar smoked glass \$18

### **Garden Cezar** GF

Herb & roasted red pepper infused vodka, Clamato, worcestershire, smoked paprika & rosemary salt rim, rotating pickles & preserves \$12

### **Fly Me To The Moon 2.0**

House rosemary smoked Ampersand Gin & Sheringham Akvavit, Luxardo Maraschino liqueur, lime cordial, spruce tip extract \$16

## Sunshine all day (All made with coffee from Mile Zero )

### **Nitro Espresso Martini On-Tap**

Vodka, Creme de Cacao & Menthe, amaro, cold brew coffee \$14

*contains holiday cheer, may contain nuts*

*Also available as a shot for \$8!*

### **Irish Coffee**

Teeling's Small Batch Irish Whiskey, demerara syrup, Mile Zero coffee, whipped cream \$15

### Shafts

*Classic:* Vodka, coffee liqueur, irish cream \$10

*Donut:* old fashioned donut vodka, Forty Creek cream, kahlua, sprinkle rim \$12

*Vegan:* Vodka, coffee liqueur, demerara, oat milk, angostura and orange bitters \$12

### **Earl Grey Shaft**

Vodka, Fortycreek Cream, Metz Earl Grey tea concentrate, bitters \$12

### **Irish Whiskey**

Redbreast Irish Whiskey

Jameson Irish Whiskey / Caskmates

Teeling Single Small Batch

### **Rye Whiskey**

Forty Creek

Skrewball PB Whiskey

Dillon's Single Grain Rye

Reifel Rye

Copper Penny Verity Rye

Rittenhouse

### **Bourbon**

Four Roses

Buffalo Trace

Makers Mark

Basil Haydens

Woodford Reserve

HIRSCH Bourbon

Rabbithole Dareringer

Booker's

### **Scotch**

Dewars White Label (blend)

Scapa The Orcadian Glansa

Johnnie Walker Black / Blue (blend)

Odd Society Community Single Malt (Canada)

Westland Single Malt (Seattle)

Highland Park Magnus 12 (Highland)

Glenmorangie 10 yr (Highland)

Auchentoshan 12 yr (Lowland)

Blair Athol 1st Edition 10YR (Highland)

Talisker 10 (isle of Skye)

Dalmore 12 yr (Highland)

Macallan 12 yr / 18 yr Double Cask (Highland)

Oban 14 yr (Highland)

Laphroaig 10 yr / Quarter Cask (Islay)

Caol Ila 12 (Islay)

Lagavulin 8 yr (Islay)

Bowmore 15 yr (Islay)

Bruichladdich The Organic (Islay)

Ardbeg 10 yr (Islay)

Suntory Toki (Japan)

Nikka From the Barrel (Japan)

Hibiki Harmony (Japan)

**1oz**

\$8

\$8 / \$9

\$8

**1 oz**

\$8

\$8

\$8

\$8

\$10

\$12

**1 oz**

\$8

\$8

\$9

\$10

\$10

\$12

\$12

\$16

**1 oz**

\$8

\$9

\$10 / \$40

\$10

\$13

\$10

\$12

\$12

\$14

\$15

\$16

\$16 / \$60

\$18

\$12 / \$15

\$12

\$14

\$14

\$15

\$16

\$10

\$12

\$16

**Vodka**

Stoli	1 oz	\$8
Belvedere		\$9
Grey Goose		\$9
Ketel One		\$9
Titos		\$9

**Gin**

Langley's London Dry	1 oz	\$8
Sheringham Seaside / Akvavit / Lemon		\$8
Holocene "Honey, I'm Home"		\$9
Ampersand		\$9
Driftwood Contact Citrus		\$9
Tanqueray No. 10		\$9
Hendricks / Neptunia		\$9
Empress 1908 Indigo / Elderflower-Rose		\$9
Botanist		\$10
Monkey 47		\$13

**Tequila**

Cazadores Blanco / Reposado	1 oz	\$8 / \$9
Hornitos Black Barrel Anejo		\$9
Terramana Blanco		\$10
Casamigos Blanco / Reposado		\$13 / \$14
Don Julio Blanco / Reposado		\$13 / \$16
Patron Silver / Reposado / Anejo		\$13 / \$14 / \$16
Cantera Negra Extra Anejo		\$18
Don Julio 1942		\$40

**Mezcal**

Montelobos	1 oz	\$9
Siete Misterios		\$10

**Rum**

Havana Club Reserva	1 oz	\$8
Appleton Estate		\$8
Wray & Nephew		\$8
Flor de Caña 12yr		\$9
Bacardi 8yr / Tropical		\$9
Plantation Stiggins Pineapple		\$9
Bumbu XO		\$10
Equiano		\$10
Diplomatico		\$10

**Non-Alcoholic**

**Hot Apple Cider (N/A)**

Chamomile tea, local apple cider, honey-ginger, spiced maple syrup, lemon, bitters \$12

**Jungle Bird (N/A)**

Lum Rum, Giffard Bitter, pineapple, super lime, aromatic bitters \$12

**Magenta Collins (N/A)**

Lumette london dry, butterfly pea blossom, lemon, simple syrup, tonic & soda \$9

**Piña Colada (N/A)**

Lum Rum, rotating fruit cordial, lime, pineapple, orange, coconut, orgeat \$10  
*contains avocado*

**Sbagli-not-o (N/A)**

Lumette london dry & Aloe, Giffard Bitter, Bottega "Sparkling Life" \$10

**Bottega "Sparkling life" Non-Alcoholic**

By the glass, \$6  
 By the bottle, \$25

**Berry Iced Tea**

House brewed "Metz" berry tea & lemonade \$4.50

**Lemonade**

Fresh lemon juice and simple syrup \$4

**Mile Zero, dark roast coffee**

\$4

**Metz Tea, assorted blends**

\$4

**Philips Sodas \$3.50**

- Craft Cola
- Rootbeer
- Orange Cream
- Ginger Ale

**Near Beers**

Phillips Brewing IOTA Hazy IPA (0.5%)	\$5
Phillips Brewing IOTA Pale Ale (0.5%)	\$5
Phillips Brewing IOTA Pilsner (0.5%)	\$5
Phillips Brewing IOTA Cerveza (0.5%)	\$5

## Draught

	12oz	20oz
Lakehouse Lager, Phillips Brewing	\$6	\$8
Por Favor Mexican Lager, Hoyne Brewing	\$7	\$9
“Neverending” German Pilsner, Small Gods Brewing	\$7	\$9
“Promised Land” Hazy Pale Ale, Small Gods Brewing	\$7	\$9
Juicy Data Hazy IPA, Category 12	\$7	\$9
Rotating Sour! ( <i>Ask your server for details</i> )	\$7	\$9
Fat Tug IPA, Driftwood Brewing	\$7	\$9
Dark Lager, Tofino Brewing	\$7	\$9
Schofferhofer Grapefruit Radler, Germany (2.5%, GER)	\$7	\$9
Pompelmuse (5.9%)	\$7	\$9
(AKA: <i>Matt Tug. A combination of Schofferhofer &amp; Fat Tug</i> )		
Light Bright (4.3%)	\$7	\$9
(AKA: <i>Brooks Tug. A combination of Schofferhofer &amp; Blackcurrant sour</i> )		

## Cans/Bottles

Lucky Lager	\$6
Strongbow	\$8
Valley Cider Co. Cherry Bomb, 355ml	\$9
Valley Cider Co. Noir, 330ml (blackberry, cherry & grapes)	\$9
Valley Cider Co. Love Potion 355ml	\$9
Dead Frog Peanut Butter Stout 473ml	\$9
Grey Fox Agile IPA, 355ml ( <i>100% Gluten free brewery!</i> )	\$10
Grey Fox Humble Lager, 355ml	\$10

Happy hour from 3-5pm:  
Sleeves of Draught \$6  
House Wine \$8  
“Hey, How Are Ya?” \$10

## Bubbles

	5oz	bottle
Bottega “Sparkling life” Non-Alcoholic	\$6	\$25
Stoneboat, Brut (BC) 2023	\$12	\$50
Reggiano Frizzante Medici, Lambrusco (ITA)		\$50
Cherry Point Red “Pilpos” Piquette, 500mL (BC) 2022		\$27
Domaine Carneros, Brut Rose NV (USA)		\$110
Bella “B2” Rose (BC) 2022		\$60
Tantalus Blanc de Blanc (BC) 2021		\$80
Averill Creek, Charme de L’île (BC)		\$70
Unsworth Vineyards, Charme de L’île (BC)		\$65
Moët & Chandon (FRA)		\$150
Piper-Heidsieck, Champagne (FRA)		\$150
Ruinart Rose (FRA)		\$210

## White Wine

	5oz	9oz	bottle
Jean Collet & Fils Chablis (FRA) 2022	\$19	\$27	\$70
Canter Field Blend (BC) 2023	\$13	\$19	\$55
Sea Star Stella Maris (BC) 2022	\$14	\$22	\$60
Wild Goose Sauvignon Blanc (BC) 2023	\$13	\$19	\$55
Coolshanagh Reserve Chardonnay (BC) 2018			\$70
Averill Creek Pinot Gris (BC) 2022			\$60
Bartier Bros. Riesling (BC) 2022			\$55
Château De Sancerre Sauv. Blanc (FRA) 2023			\$70
Carmen DO Quijada Semillon (CHI) 2019			\$75

## Rose

	5oz	9oz	bottle
Blue Grouse, Quill Rosé (BC) 2023	\$13	\$19	\$55
Clos du Soleil Rosé (BC) 2023			\$55

## Red Wine

	5oz	9oz	bottle
Tantalus Cabernet Franc (BC) 2022	\$16	\$25	\$70
Volcanic Hills Gamay (BC) 2021	\$13	\$19	\$55
Poplar Grove Merlot (BC) 2020	\$14	\$22	\$60
Unsworth Vineyards Pinot Noir (BC) 2022	\$17	\$27	\$75
Chayee Bourras Bonarda Reserva (ARG) 2017			\$70
Joseph Droughin Pinot Noir (FRA) 2020			\$75
Bodegas Faustino Art Collection Rioja (SPA) 2019			\$50
Villa Antinori, Toscana (ITA) 2020			\$70
Burrowing Owl Syrah (BC) 2021			\$70
Unsworth Vineyards, Symphony (BC) 2021			\$55
Winemaker’s Cut: Q&A (BC) 2020			\$85

## From the Cellar

1 Mill Rd Chardonnay (BC) 2022	\$90
Ken Forrester Old Vine Reserve Chenin Blanc (S.AFR) 2007	\$110
Poplar Grove, The Legacy (BC) 2017	\$160
Stag’s Leap, “Artemis” Cabernet Sauvignon (USA) 2019	\$280
Cakebread Cellars, Cabernet Sauvignon (USA) 2019	\$250
Austin Hope, Paso Robles Cabernet Sauvignon (USA) 2021	\$150
Caymus Vineyard, Cabernet Sauvignon (USA) 2020	\$250
Stag’s Leap, Petite Sirah (USA) 2018	\$110
Sokol Blosser Pinot Noir (USA) 2019	\$150
Duckhorn Vineyards, Merlot (USA) 2021	\$150