

Dessert *All made in house*

Cheesecake

Vanilla cheesecake base, rotating crumb flavour and garnish \$12

Sticky Toffee Pudding GF

Served with earl grey ice cream and butterscotch \$13

Seasonal Fruit Crumble GF (available vegan)

Oats coconut and pumpkin seed crust with Vanilla Ice Cream. \$13

Peaches and Cream Ice Cream Float GF

Vodka Peach Cream Soda and Vanilla Ice Cream \$15

Available non-alcoholic \$12

Après (1oz)

Montenegro	\$6
Fernet Branca	\$6
Campari	\$6
Aperol	\$6
The Woods Arancello (Blood Orange)	\$6
Almond Baileys	\$6
Forty Creek Cream 🍁	\$7
Frangelico	\$7
Kahlua	\$7
Ampersand Nocino 🍁	\$7
Stillhead Blackberry Liqueur (<i>North Duncan</i>) 🍁	\$7
Holocene Sweet Tease/Creme de Violette (<i>Cobble Hill</i>) 🍁	\$7
A & H Lychee Liqueur (<i>Vancouver!</i>) 🍁	\$7
Odd Society Creme de Cassis (<i>Vancouver</i>) 🍁	\$8
Grand Marnier	\$8
Alchemist Artemesia / Green Frog (<i>Summerland</i>) 🍁	\$8 / \$9
Strega	\$8
Van Gogh Espresso Vodka	\$9
Chartreuse, Green/Yellow	\$9 / \$11
Amaro Nonino	\$10
Esquimalt Bianco, Kina Salal, Limoncello	
& Bitter Red(2oz) (<i>Nanaimo</i>) 🍁	\$8
Tugwell Vintage Sac (2oz) (<i>Shirley</i>) 🍁	\$8
Unsworth Vineyards Ovation (2oz) (<i>CobbleHill</i>) 🍁	\$8
Taylor Fladgate 10 year / 2015 vintage (2oz)	\$10 / \$15

Eau de Vie

Pere Magloire Fine VS Calvados	1 oz \$8
El Gobenador Pisco	\$8
Torres 10	\$7
Hennessy VS	\$10
Hennessy VSOP	\$15

Lakehouse Riffs 2-3oz

Golden Barrel Spritz 🍁

House barrel aged Ampersand gin, grilled peach & charred lemon syrup, Chai Tea, Stoneboat bubble brut, soda. \$16

Peach cobbler, but sparkling!

Also available Non-Alcoholic

Cherry Cola Rye Sour 🍁

Sons of Vancouver Wheated Rye, cherry-cola syrup, lemon & lime, Angostura chocolate bitters, eggwhite. \$18

Take this soda to another level!

Lychee and Quince Martini

Grey Goose, A&H Lychee liqueur, Tio Pepe, Quinceotica quince & honey cordial. \$16

Have you ever smelled the fall breeze through an orchard...

Matt's Bourbon Beverage of the Moment

It's his favourite spirit, we all know it. Check out his newest creation (often a paper plane, but can vary!).

Ask your server for more details

Rotating House Carbonated Cocktail

Our bar team is very excited to offer you a tall sparkling beverage, entirely created by their own hands!.

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Villa d' Agave

Classic Margarita

Patron Silver, Cazadores Reposado, lime juice, agave \$16

(Ask to make it spicy)

Parang (Spiced Hibiscus Margarita)

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

Bringing the festive feeling any time of year! What kind of festive? Any that suits your fancy 🍷

Harvest Margarita

Made with a house-made pear-rosemary-honey butter, super lime and pear salt rim
Available with our tequila or mezcal blend. \$17

🍷

Cadillac Margarita

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

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



**Check out our live music every Tuesday night from
6-8pm!**

Lakehouse Hits

On-Tap House Sangria

Tropical rum, Cointreau, dry vermouth, elderflower, orange & lemon.
Your choice of white / red / rosé / sparkling wine \$16

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

On-Tap Lakehouse Paloma

Our clarified take on a classic: Cazadores Tequila Blanco, fresh lime and grapefruit juice, agave, Fever-Tree Pink grapefruit soda, citrus sea-salt (*may contain dairy*) \$15

Canadian AF! (Maple Smoked Old Fashioned)

A brown butter washed blend of Canadian Whiskeys from Stillhead (ft. Gary Oak), Okanagan BLK BRBN, Dillon's and Forty Creek, Tofino dark lager-maple syrup, angostura chocolate & orange bitters, cedar smoked glass \$20 🍁

Garden Cezar GF

Herb & roasted red pepper infused vodka, Clamato, worcestershire, smoked paprika & rosemary salt rim, rotating pickles & preserves \$14

Fly Me To The Moon 2.0

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

Warm & Fuzzy

Irish Coffee

Teeling's Small Batch Irish Whiskey, demerara syrup, Mile Zero coffee, whipped cream \$16

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

Rotating On-Tap Espresso Martini

Made with Mile Zero Nitro cold brew and our favourite flavours of the season! \$15

A rich yet refreshing take on the espresso martini

Also available as a shot for \$8

Shafts

Classic: Vodka, coffee liqueur, irish cream \$11

Donut: old fashioned donut vodka, Forty Creek cream, kahlua, sprinkle rim \$13

Earl Grey Shaft

Vodka, Fortycreek Cream, Metz Earl Grey tea concentrate, bitters \$13 🍁

Irish Whiskey

Redbreast Irish Whiskey

Jameson Irish Whiskey / Caskmates

Teeling Single Small Batch

Rye Whiskey

Forty Creek Copper Bold (*ONT.*) 🍁

Dillon's Single Grain Rye(*ONT.*) 🍁

Reifel Rye(*AB*) 🍁

Stillhead Double Oak Rum Cask Finish (*South Duncan*) 🍁

Sons of Vancouver Wheated Rye (*North Van*) 🍁

Copper Penny Verity Rye(*North Van*) 🍁

Odd Society Prospector (*Vancouver*) 🍁

Rittenhouse

Stillhead Gary Oak/Cask Strength (*South Duncan*) 🍁

Bourbon

Four Roses

Elijah Craig Small Batch

Okanagan Spirits BRBN (*Vernon*) 🍁

Okanagan Spirits BLK BRBN(*Vernon*) 🍁

Wayward Unruly "Suburban" (*Comox*) 🍁

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 (*Vancouver*) 🍁

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)

Odd Society Commodore Single Malt (*Vancouver*) 🍁

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

\$9

\$9

\$10

\$10

\$12

\$11 / \$15

1 oz

\$8

\$8

\$9

\$11

\$11

\$12

\$12

\$16

1 oz

\$8

\$9

\$10 / \$40

\$10

\$13

\$10

\$12

\$12

\$14

\$15

\$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
Holocene “Lost & Found” (<i>CobbleHill</i>) 🍁		\$9

Gin

Langley’s London Dry	1 oz	\$8
Sheringham Seaside / Akvavit / Lemon Liqueur (<i>Langford</i>) 🍁		\$8
Holocene “Honey, I’m Home” (<i>CobbleHill</i>) 🍁		\$9
Amper sand (North Duncan) 🍁		\$9
Driftwood Contact Citrus (<i>Victoria</i>) 🍁		\$9
Tanqueray No. 10		\$9
Hendricks / Neptunia		\$9
Empress 1908 Indigo / Elderflower-Rose (<i>Sidney</i>) 🍁		\$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 7	1 oz	\$8
Appleton Estate		\$8
Wray & Nephew		\$8
Flor de Caña 12yr		\$9
Plantation Stiggins Pineapple		\$9
Bumbu XO		\$10
Equiano		\$10
Diplomatico		\$10

Non-Alcoholic

Jungle Bird (N/A)

House Faux “Rhum”, Giffard Bitter, pineapple, super lime, aromatic bitters \$12

Magenta Collins (N/A)

Butterfly pea blossom-Aloe, lemon, simple syrup, tonic & soda \$10

Piña Colada (N/A)

House Faux “Rhum”, rotating fruit cordial, lime, pineapple, orange, coconut, orgeat \$10

contains avocado

Sbagli-not-o (N/A)

Aloe with gin botanicals, Giffard Bitter, Bottega “Sparkling Life” \$10

Rotating House Carbonated Cocktail

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Ask your server for more details \$8

Bottega “Sparkling life” Non-Alcoholic

By the glass, \$6

By the bottle, \$25

Berry Iced Tea

House brewed “Metz” berry tea & lemonade \$5

Lemonade

Fresh lemon juice and simple syrup \$5

Mile Zero, dark roast coffee (*Victoria*) 🍁 \$4

Metz Tea, assorted blends (*Victoria*) 🍁 \$4

Phillips Sodas (*Victoria*) 🍁 \$4

Craft Cola, Rootbeer, Orange Cream or Ginger Ale

Near Beers

Phillips Brewing IOTA Hazy IPA (0.5%) 🍁	\$6
Phillips Brewing IOTA Pale Ale (0.5%) 🍁	\$6
Phillips Brewing IOTA Pilsner (0.5%) 🍁	\$6
Phillips Brewing IOTA Cerveza (0.5%) 🍁	\$6

20 *The* 20
LAKEHOUSE
AT *Shawnigan*

Draught

	12oz	20oz
Lakehouse Lager, Phillips Brewing (Victoria) 🍁	\$6	\$8
“Berried Alive” Raspberry Ale, Longwood Brewing (Nanaimo) 🍁	\$6	\$8
“Neverending” German Pilsner, Small Gods Brewing (Sidney) 🍁	\$7	\$9
“Easy Tiger” Hazy Pale Ale, Superflux Beer Co. 🍁 (Vancouver)	\$7	\$9
Juicy Data Hazy IPA, Category 12 (Saanich) 🍁	\$7	\$9
Fat Tug IPA, Driftwood Brewing (Victoria) 🍁	\$7	\$9
Dark Lager, Tofino Brewing (Tofino/Pacific Rim) 🍁	\$7	\$9
Pompelmuse (5.9%)	\$7	\$9
(AKA: Matt Tug. A combination of Schofferhofer & Fat Tug)		
Blackberry & Yuzu Cider, Salt Spring Wild (11oz, 6.5%, SSI) 🍁	\$10	

Cans/Bottles

Lucky Lager	\$6
Straight & Narrow, roulette flavour (Victoria) 🍁	\$7
Strongbow	\$8
Valley Cider Co. Noir, 330ml (Duncan) 🍁	\$9
Salt Spring Wild Traditional Dry 355ml (SSI) 🍁	\$9
Salt Spring Wild Pineapple-Guava 355ml (SSI) 🍁	\$9
Category 12 Raspberry Vanilla Sour (473ml) (Saanich) 🍁	\$9
Grey Fox Agile IPA, 355ml (100% Gluten free brewery!) 🍁	\$10
Grey Fox Humble Lager, 355ml (Kelowna) 🍁	\$10

Oktoberfest Beers (Germany)

	12oz	20oz
Oktoberfest Bier, Paulaner	\$7	\$9
Schofferhofer Grapefruit Radler, (2.5%,)	\$8	\$10
Weissbier, Paulaner (N/A) 500ml Can	\$6	

Bubbles

	5oz	bottle
Bottega “Sparkling life” Non-Alcoholic	\$6	\$25
Stoneboat, Brut (BC) 2023 🍁	\$12	\$50
Unsworth Vineyards, Charme de L’île (BC) 🍁		\$65
Blue Grouse Quill Rose Frizzante (BC) 2022 🍁		\$55
Reggiano Frizzante Medici, Lambrusco (ITA)		\$50
Domaine Carneros, Brut Rose NV (USA)		\$110
Bella “B2” Rose (BC) 2022 🍁		\$60
Tantalus Blanc de Blanc (BC) 2021 🍁		\$80
Moet & Chandon (FRA)		\$150
Piper-Heidsieck, Champagne (FRA)		\$150
Ruinart Rose (FRA)		\$210

White Wine

	5oz	9oz	bottle
Jean Collet & Fils Chablis (FRA) 2023	\$19	\$27	\$70
Canter Field Blend (BC) 2023 🍁	\$13	\$19	\$55
Averill Creek Pinot Gris (BC) 2022 🍁	\$14	\$22	\$60
Sea Star Stella Maris (BC) 2022 🍁	\$14	\$22	\$60
Wild Goose Sauvignon Blanc (BC) 2023 🍁	\$13	\$19	\$55
Coolshanagh Reserve Chardonnay (BC) 2018 🍁			\$70
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
Clos du Soleil Rosé (BC) 2023 🍁	\$13	\$19	\$55
Blue Grouse Rosé (BC) 2023 🍁			\$55

Red Wine

	5oz	9oz	bottle
Covert Farms Organic Red “Amicitia” (BC) 2020 🍁	\$13	\$19	\$55
Tantalus Cabernet Franc (BC) 2022 🍁	\$16	\$25	\$70
Les 3 Madones Beaujolais-Villages (FRA) 2022	\$13	\$19	\$55
Poplar Grove Merlot (BC) 2020 🍁	\$14	\$22	\$60
Unsworth Vineyards Pinot Noir (BC) 2022 🍁			\$75
Chayee Bourras Bonarda Reserva (ARG) 2017			\$70
Villa Antinori, Toscana (ITA) 2020			\$70
Bodegas Faustino Art Collection Rioja (SPA) 2021			\$55
Burrowing Owl Syrah (BC) 2021 🍁			\$70
Unsworth Vineyards, Symphony (BC) 2021 🍁			\$60
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	\$285
Cakebread Cellars, Cabernet Sauvignon (USA) 2019	\$255
Austin Hope, Paso Robles Cabernet Sauvignon (USA) 2021	\$155
Stag’s Leap, Petite Sirah (USA) 2018	\$115
Sokol Blosser Pinot Noir (USA) 2019	\$155
Duckhorn Vineyards, Merlot (USA) 2021	\$155