



SIGNATURE COCKTAILS

3 OZ | 2 OZ | 12 + TAX

VYE

Bourbon, fresh lemon, orange bitters, egg white

ESSENDENE SOUR

Gold rum, Amaretto, cinnamon, fresh lemon, egg white

CLAYBURN DARK & STORMY

Black rum, ginger beer, fresh lime, mint, basil

MAYFAIR MARGARITA

Tequila, Curaçao, Triple Sec, fresh lime, sugar

MARSHALL

Rye, Absinthe, bitters, sugar, lemon peel

YALE OLD FASHIONED

Bourbon, bitters, ginger, orange peel

BLUEJAY

Hypnotiq, coconut vodka, shredded coconut

SOUTH OF FRASER

Green apple vodka, jalapeno, clementine, fresh lime, soda

FERGUSON MULE

Tequila, ginger beer, fresh lime

SHARE PLATES

HUMMUS & PITA

Wood fired pita alongside house made hummus and fresh roasted garlic

10%

FLAT BREAD

Garlic oil base, fire roasted red peppers, mozzarella cheese, parsley, roasted tomato chutney. Served with house made chipotle aioli

Add chicken – 3 ½

9 ¾

DEEP FRIED PICKLES

Pickle spears batter dipped and panko crusted. Served with house ranch and white bbq

10%



PARMESAN FRIES	8 ½
House cut fries, tossed in parmesan and chopped parsley, served with roasted garlic or chipotle aioli	
CAULIFLOWER BITES	10 ½
Panko breaded cauliflower florets tossed in Indian seasoning, served with house made curry mayo and tamarind date chutney	
CHICKEN WINGS	13 ½
Garlic parmesan wings, served with your choice of house made ranch or buffalo	
ONION RINGS	9 ½
Breaded sweet onion rings. Served with house made ranch	

WOOD FIRED PIZZA

SAUSAGE & MUSHROOM	18 ¾
Béchamel, pesto, mozzarella, garlic seared mushrooms, fire roasted sausage, balsamic reduction, brushed with garlic oil	
BBQ CHICKEN	18%
BBQ sauce, mozzarella, roasted chicken, red onion, roasted peppers, pineapple, garnished with cilantro	
BIG PICKLE	18 ¾
Garlic oil, Italian herbs, mozzarella, bacon, sliced pickle, pickled onion, finished with house ranch drizzle	
SPINACH & ARTICHOKE	17 ½
Béchamel, mozzarella, garlic confit, onion jam, artichoke hearts, spinach, parmesan, roasted tomato chutney	
PEPPERONI	15 ¾
Tomato sauce, pepperoni, mozzarella, finished with Italian herbs	
MARGHERITA	13 ½
Tomato sauce, mozzarella, finished with fresh basil	
CREATE YOUR OWN	13 ½
Choose between tomato, béchamel, bbq, ranch, pesto, or buffalo sauce with mozzarella	
Pepperoni, sausage, roasted chicken, bacon	4
Mushroom, pineapple, red onion, pickles, pickled onion, bell pepper, onion jam, spinach, artichoke hearts, pesto, basil	2



HOUSE MADE DIPS

- Tamarind Date Chutney
 - Curry Mayo
 - Chipotle Aioli
 - Garlic Aioli
 - White BBQ
 - Buffalo
 - Ranch
- 1 ¼**

WINE

GLASS 6 OZ | GLASS 9 OZ | BOTTLE 25 OZ

(BC VQA)

MT. LEHMAN UNOAKED CHARDONNAY 7 ½ | 9 ½ | 28

MT. LEHMAN 2017 PINOT NOIR 7 ½ | 9 ½ | 28

MT. LEHMAN ROSÉ 6 ½ | 8 | 20

POPLAR GROVE 2018 PINOT GRIS 11 | 15 | 40

DIABOLICA RED BLEND 8 | 12 | 32

SANTA JULIA RESERVA 2018 UCO VALLEY MALBEC 9 | 13 | 34

OLD YALE BREWING BEER

355ml CANS

KNOTTY BLONDE ALE 4 ½

WEST COAST IPA 4 ½

POOLSIDE PEACH TEA RADLER 4 ¼

MOONDANCE MANGO WHEAT 4 ½

BOTTLED BEER

341 ml

BUDWEISER, COORS LIGHT, SLEEMANS HONEY BROWN 6 ½

HEINEKEN 8

NON ALCOHOLIC BEVERAGES

BUDWEISER PROHIBITION 5

JUICE | POP | TEA 2 ½

REPUBLICA ROASTERS COFFEE 3 ½