



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

CAPRI COURT COCONUT

Coconut purée, white tequila, orange liqueur, sugar, lime, jalapeño

WOOD FIRED PIZZA

FENNEL & FUNGHI

Béchamel, pesto, mozzarella, garlic seared mushrooms, fire roasted fennel sausage, balsamic reduction, brushed with garlic oil

18 ¾

DIAMOND HEAD

BBQ sauce, mozzarella, roasted chicken, red onion, roasted peppers, pineapple, garnished with cilantro

18 ¾



BIG PICKLE	18 ¾
Garlic oil, Italian herbs, mozzarella, bacon, sliced pickle, pickled onion, finished with house ranch drizzle	
BCP	20
Velvety butter chicken sauce from scratch, mozzarella, fire roasted tandoori chicken, pickled onions, garnished with cool cucumber raita and fresh cilantro	
POLLO LOCO	18 ¾
Buffalo sauce, mozzarella, buffalo chicken, pickled onion, finished with house ranch drizzle	
HARVEST	17 ½
Béchamel, mozzarella, garlic confit, onion jam, artichoke hearts, spinach, parmesan, roasted tomato chutney	
OLD FAITHFUL	15 ¾
Tomato sauce, pepperoni, mozzarella, finished with Italian herbs	
BIG KID	13 ½
Tomato sauce, mozzarella, finished with fresh basil	
CREATE YOUR OWN	13 ½
• SAUCE: tomato, béchamel, pesto, bbq, garlic oil or ranch	(included)
• CHEESE: mozzarella	(included)
• PROTEIN: Pepperoni, sausage, roasted chicken, bacon	4 each
• TOPPINGS: Mushroom, pineapple, roasted bell pepper, onion jam, spinach, artichoke hearts, pesto, basil, red onion, pickled onion, sliced pickle	2 each

-INQUIRE WITH YOUR SERVER ABOUT OUR CURRENT FEATURE PIZZA-

SHARE PLATES

GREEN ENVY	10 ½ 6 ½
Mixed greens, thick cut cukes, vine tomato, crumbled goat cheese, finished with house vinaigrette	
PICNIC POTATO SALAD	11 ¼ 7 ¼
Old-fashioned style potatoes with celery, red onion, and creamy dill dressing. How it was meant to be.	



HARRISON HUMMUS & PITA Wood fired pita alongside house made hummus and garlic confit	10 ¼
PORK DEVILS Two beignets topped with fiery pulled pork, pickled onion, pickled jalapeño, chipotle aioli & cilantro	11 ½
RIVERBANK PAKORAS Eight fritters of potato, carrot, onion, chickpeas, cilantro, ginger, and jalapeno served with housemade date chutney and curry mayo	11 ¾
SUMAS FLATBREAD Garlic oil base, fire roasted red peppers, mozzarella, parsley, roasted tomato chutney. Served with house made chipotle aioli Add protein– 3 ½	9 ¾
MATSQUI FLATBREAD Pesto base, crumbled goat cheese, heirloom tomato, fresh arugula and basil, blackberry balsamic drizzle Add protein– 3 ½	13
CRUNCHY ONION RINGS Breaded sweet onion rings. Served with house made ranch	9 ½
DEEP FRIED PICKLES Pickle spears batter dipped and panko crusted. Served with house ranch and white bbq	10 ½
SAVORY CAULI BITES Panko breaded cauliflower florets thoughtfully seasoned, served with house made curry mayo and tamarind date chutney	10 ¾
LOUNGE WINGS Garlic parmesan wings. served with your choice of house made ranch or buffalo	14 ½
VERY BERRY BEIGNETS Two housemade beignets served with a fresh berry compote and dusted with powdered sugar	7 ½

HOUSE MADE DIPS 1 ¼ each

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



WINE

GLASS 6 OZ | GLASS 9 OZ | BOTTLE 25 OZ

MISSION HILL FIVE VINEYARDS, CHARDONNAY, BC VQA	7 11 30
POPLAR GROVE, PINOT GRIS, BC VQA	11 15 40
BLACK SAGE VINEYARD, CABERNET FRANC BC VQA	13 19 52
SANTA JULIA RESERVA UCO VALLEY MALBEC	9 13 34
DIABOLICA RED BLEND	8 12 32
RIGAMOROLE ROSÉ	7 ½ 11 ½ 28

OLD YALE BREWING BEER

ROTATING TAPS

SLEEVE (12oz)	5 ½
PINT (16oz)	7 ½
PITCHER (60oz)	24 ½
ASSORTED CANS (355ml)	5 ¾

BOTTLED BEER

341 ml

BUDWEISER, COORS LIGHT, SLEEMANS HONEY BROWN	6 ½
CORONA	8

NON ALCOHOLIC BEVERAGES

BUDWEISER PROHIBITION	5
JUICE POP TEA	2 ½
REPUBLICA ROASTERS COFFEE	3