



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, finished 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, finished 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	
APOLLO'S FEAST	21
Tzatziki, mozza, chicken souvlaki, red onion, bell pepper, feta, Kalamata olives, finished with fresh parsley	
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
<ul style="list-style-type: none"> • 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-

FROM OUR KITCHEN

GREEN ENVY	10 ½ 6 ½
Mixed greens, thick cut cukes, vine tomato, crumbled goat cheese, finished with house vinaigrette	



HARRISON HUMMUS & PITA	10 ¼
Wood fired pita alongside house made hummus and garlic confit	
SUMAS FLATBREAD	9 ¾
Garlic oil base, fire roasted red peppers, mozzarella, parsley, roasted tomato chutney. Served with house made chipotle aioli Add protein- 3 ½	
MATSQUI FLATBREAD	13
Pesto base, crumbled goat cheese, heirloom tomato, fresh arugula and basil, blackberry balsamic drizzle Add protein- 3 ½	
PORK DEVILS	11 ½
Two beignets topped with fiery pulled pork, pickled onion, pickled jalapeño, chipotle aioli & cilantro	
DRUNKEN NOODLES (V, GF)	15 ¾
Rice noodles cooked in a sweet and sticky Thai-style black bean sauce with stir-fried bell peppers, onion, garlic, ginger, broccoli and bok choy. Finished with crushed peanuts, fresh cilantro, and a lime wedge. Add chicken - 5	
CARNITAS TACOS (GF)	16½
Slow-cooked pork carnitas, fresh Pico de Gallo, chipotle aioli and aji verde above warm corn tortillas. Finished with pickled onion, fresh cilantro and a lime wedge.	
CRUNCHY ONION RINGS	9 ½
Breaded sweet onion rings. Served with house made ranch	
DEEP FRIED PICKLES	10 ½
Pickle spears batter dipped and panko crusted. Served with house ranch and white bbq	
SAVORY CAULI BITES	10 ¾
Panko breaded cauliflower florets thoughtfully seasoned, served with house made curry mayo and tamarind date chutney	
LOUNGE WINGS	14 ½
Garlic Parmesan wings, served with your choice of house made ranch or buffalo	
VERY BERRY BEIGNETS	7 ½
Two housemade beignets served with a fresh berry compote and dusted with powdered sugar	



HOUSE MADE DIPS 1 ¼ each

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

WINE

Inquire about rotating selections

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	11 17 51
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