



## SIGNATURE COCKTAILS

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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

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### FENNEL & FUNGHI

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

19 ¼

### DIAMOND HEAD

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

19 ¼



**BIG PICKLE** 19 ¼  
Garlic oil, Italian herbs, mozzarella, bacon, sliced pickle, pickled onion, finished with house ranch drizzle

**BCP** 20 ½  
Velvety butter chicken sauce from scratch, mozzarella, fire roasted tandoori chicken, pickled onions, garnished with cool cucumber raita and fresh cilantro

**POLLO LOCO** 19 ¼  
Buffalo sauce, mozzarella, buffalo chicken, pickled onion, finished with house ranch drizzle

**HARVEST** 17 ¾  
Béchamel, mozzarella, garlic confit, onion jam, artichoke hearts, spinach, parmesan, roasted tomato chutney

**OLD FAITHFUL** 16  
Tomato sauce, pepperoni, mozzarella, finished with Italian herbs

**BIG KID** 13 ¾  
Tomato sauce, mozzarella, finished with fresh basil

**CREATE YOUR OWN** 13 ¾

- **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 THE KITCHEN

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

**DRUNKEN NOODLES (V, GF)** 16  
Rice noodles with sautéed vegetables, tossed in a house made Thai sauce, topped with green onion, cilantro and crushed peanuts  
Add chicken - 5



<b>CARNITAS TACOS (GF)</b>	<b>16½</b>
Corn tortillas, slow roasted pork, slaw with cilantro crème, pickled onion, pico de Gallo, topped with fresh cilantro and chipotle aioli drizzle	
<b>PORK DEVILS</b>	<b>11 ½</b>
Two beignets topped with fiery pulled pork, pickled onion, pickled jalapeño, chipotle aioli & cilantro	
<b>SUMAS FLATBREAD</b>	<b>10</b>
Garlic oil base, fire roasted red peppers, mozzarella, parsley, roasted tomato chutney. Served with house made chipotle aioli Add protein– 3 ½	
<b>MATSQUI FLATBREAD</b>	<b>13 ½</b>
Pesto base, crumbled goat cheese, heirloom tomato, fresh arugula and basil, blackberry balsamic drizzle Add protein– 3 ½	
<b>CRUNCHY ONION RINGS</b>	<b>9 ½</b>
Breaded sweet onion rings. Served with house made ranch	
<b>DEEP FRIED PICKLES</b>	<b>10 ½</b>
Pickle spears batter dipped and panko crusted. Served with house ranch and white bbq	
<b>SAVORY CAULI BITES</b>	<b>10 ¾</b>
Panko breaded cauliflower florets thoughtfully seasoned, served with house made curry mayo and tamarind date chutney	
<b>LOUNGE WINGS</b>	<b>15</b>
Garlic Parmesan wings, served with your choice of house made ranch or buffalo	
<b>VERY BERRY BEIGNETS</b>	<b>7 ½</b>
Two housemade beignets served with a fresh berry compote and dusted with powdered sugar	

### **HOUSE MADE DIPS 1 ¼ each**

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



## WINE

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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

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ROTATING TAPS

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

## BOTTLED BEER

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341 ml

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

## NON ALCOHOLIC BEVERAGES

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BUDWEISER PROHIBITION	5
JUICE   POP   TEA	2 ½