

# SUNDAY TO FRIDAY 1:30PM - 4:00PM & 8:30PM TO CLOSE

#### BITES

BAKED QUEBEC BRIE (VEG) 21
Phyllo-Wrapped Brie Served with Haskap
Preserves, Candied Nuts and Fig Crackers

CRISPY CHICKEN WINGS (DF, L) (GF OPTION) 18 Glazed with a Spicy Local Honey & Dill Sauce

SMOKE & SPICE (L) (GF OPTION) 39 Selection Of Local Meats and Artisanal Cheese, Pickled Vegetables and Grilled House-Made Sourdough

Add: Local Farmhouse Pâté 7

HAND-CUT KENNEBEC FRIES (L, DF, VEG) (VG OPTION) 13
Seasoned with Rosemary Salt and Served with House Aioli (H)

BABY CORN RIBLETS (VG, GF, DF) 10 Crispy Seasoned Baby Corn Served with House-Made Tangy BBQ Sauce

CRISPY SPROUTS (VG, DF, L) 8 Fried Brussels Sprouts Drizzled with Sweet Chili Glaze and Topped with Roasted Nuts

NANAIMO BAR MARTINI 12 Custard Cream, Coconut Crumb, Chocolate Ganache

OUR FAIRMONT CHEFS ARE PASSIONATE ABOUT DESIGNING SUSTAINABLE MENUS THAT MINIMIZE WASTE AND CELEBRATE LOCAL PRODUCE - ENSURING EACH DISH EVOKES POSITIVE CONNECTION BETWEEN

GF - GLUTEN FREE | DF - DAIRY FREE VEG - VEGETARIAN | VG - VEGAN | H - HFRITAGF | I - I OCAI

## BEVERAGES

## LOCAL CAN BEERS 9

BENSTICK

BS Belgian, Wheat Ale 473ml

SEA CHANGE

Death Wave, Lager 473ml

SYC BREWING

Pontifaco, Italian Pilsner 473ml

ANALOG BREWING

Ready Vanilla Session Porter 473ml

FEATURE RED, WHITE AND SPARKLING WINE 12

## FEATURE COCKTAILS 16

CHIPOTLE PINEAPPLE MARGARITA
Casamigos Reposado Tequila, Peated Chipotle
Pineapple, Blueberries, Fresh Lime Juice

VNTAGE MARTINI

Botanist Gin, Glendalough Gin, Vermouth

Blanc, Orange Bitters, Olives

AFTERNOON TEA NEGRONI

Botanist Gin, Bruto Americano, Lillet Blanc, Earl Grey Tea, Giffard Rhubarb

Liqueur, Grapefruit Juice

IF LOOKS COULD KILL

Pepper & Honey Infused Wrey & Nephew

Overproof Rum, Crème De Cassis, Cacao, Coconut Milk, Acids, Clarified

Cacao, Coconde Milk, Acids, Ciai ille

**DUCHESS SANGRIA** 

Vaporetto Prosecco, Aperol, Carpano

Antica Vermouth, Home-Made

Medoc Cordial, Orange Juice