

# Q BAR EVENING

## SNACKS

CARAMELIZED EMPRESS HONEY & TRUFFLE CRACKERJACK / roasted peanuts, seasm seeds 10

MARINATED OLIVES / chili, roof top herbs, garlic, chili 9

MAPLE SMOKED & HONEY ROASTED ALMONDS / chili-lime tajin dust 12

HOUSE FRIED POTATO CHIPS / malt vinegar powder, caramelized 4 onion & smoked sour cream dip 12

FLAX & FARRO BREAD / empress honey whipped butter, sea salt 10

## SHARESIES

FRESH LOCAL OYSTERS / pickled kombu-blackberry mignonette, lemon 1/2 dozen 26 dozen 49

SUNCHOKE & ROASTED GARLIC SKORDALIA DIP / grilled pita, pickled cucumber, tzatziki, puffed quinoa 18

CRISPY CAST IRON BAKED BRIE / crispy phyllo wrap, maple candied nuts, stewed fruits, multigrain crostini 24

MEAT & CHEESE / apricot preserve, candied nuts, pickled mustard seeds, gherkin 32

MUSHROOM TOAST / locally foraged chanterelles, grilled sourdough, 63 ° egg, xeres cream 22

VENISON & PORK MEATBALLS / fire roasted tomato sauce, arugula & sunflower seed pesto 21

BRUSSELS & BROCCOLINI / crispy fired, roasted peanut sesame dressing, lemon 18

LAMB NECK BARBACOA CARNITAS / pickled red cabbage, roasted peanut-sesame dressing, lemon 18

CHILLED SEAFOOD PLATEAU / dungeness crab legs, smoked albacore tuna, gallo mussel escabeche, poached prawns, oysters, smoked salmon pate, scallop crudo, lemon, gochujang, mignonette, citrus ginger crisps 80

## NOSH

CHARGRILLED HAMBURGER / honey-potato bun, tomato, lettuce, onion, house made pickles, aged cheddar 29

FISH N' CHIPS / local halibut, crispy fries, gluten free batter, tartar sauce, cabbage slaw 34

STONE BAKED THIN CRUST PIZZA 22

PANCETTA, GORGONZOLA, FIG & ARUGULA

ROASTED LEEK & CHANTRELLE, MOZZARELLA, TRUFFLE CREAM

CAESAR SALAD / baby romaine, classic dressing, sourdough garlic-cROUTONS, parmigiano reggiano 18

ADD GRILLED CHICKEN, SALMON OR PRAWNS 15

## INDULGE

HOUSE CHURNED ICE CREAM & SORBET / 3 scoops, fresh berries, seasonal biscotti 15

DECADENT CHOCOLATE CAKE / torched italian meringue, butterscotch sauce 15

## WINE BY THE GLASS

<b>BUBBLES</b>	5oz
BOTTEGA PROSECCO	14
veneto, italy	
FITZPATRICK FAMILY VINEYARDS	18
fitz cremant, greata ranch, bc	
MEDICI ERMETE, QUERCIOLI LAMBRUSCO SOBARA ROSATO	14
emilia-romagna, italy	
VEUVE CLICQUOT	39
brut, champagne, france	
	5oz / 9oz
<b>ROSÉ</b>	
BLUE GROUSE	15 / 25
'the quill' cowichan valley,	
CHATEAU MINUTY	20 / 34
m de minuty, cotes du provence, france	
<b>WHITE</b>	
MISSION HILL	13 / 22
estate series chardonnay, kelowna, bc	
FITZPATRICK FAMILY VINEYARDS	15 / 25
the lookout riesling, greta ranch, bc	
UNSWORTH	16 / 27
pinot gris, cowichan valley, bc	
HARAS DE PIRQUE ALBACLARA	14 / 24
sauvignon blanc, leyda valley, chile	
DOG POINT VINEYARDS	21 / 36
sauvignon blanc, marlborough, new zealand	
CANNONBALL	21 / 36
chardonnay, sonoma, california	
ADEGAMÃE	18 / 31
lisboa valley selection white, lisboa, portugal	
	16 / 27
<b>RED</b>	
MISSION HILL	13 / 22
estate series cabernet sauvignon / merlot, kelowna, bc	
LOUIS LATOUR	18 / 31
bourgogne gamay, burgundy, france	
MEYER FAMILY VINEYARDS	14 / 24
pinot noir, okanagan falls, bc	
SIDURI	22 / 38
pinot noir, willamette valley, oregon	
CANNONBALL	17 / 29
cabernet sauvignon, sonoma, california	
BARTIER BROS	16 / 27
cabernet franc, oliver, bc	
EX NIHILO	19 / 32
merlot, lake country, bc	
<b>ON TAP</b>	
DRIFTWOOD FAT TUG ipa 9	
HOYNE DARK MATTER brown ale 9	
SEA CIDER pippins 9	
Q BLONDE VANCOUVER ISLAND BREWING lager 9	
VANCOUVER ISLAND BREWING pipers pale ale 9	
CATEGORY 12 BREWING juicy data hazy ipa 9	
STANLEY PARK windstorm pale ale 9	
STELLA ARTOIS lager 10	