



Beers

FROM THE TAP PINT 8½ / PITCHER 24
 COORS
 CANADIAN
 YELLOWHEAD
 RICKARDS RED

FROM THE TAP PINT 10 / PITCHER 28
 HEINEKEN
 NEW CASTLE BROWN
 ROTATING POUR - Ask your server about what's on tap.

BY THE BOTTLE 4¼
 NON ALCOHOLIC BEER

BY THE BOTTLE 6¼
 PILSNER
 KOKANEE
 CANADIAN
 BUD LIGHT
 COORS LIGHT
 LABATT BLUE
 ALEXANDER KEITH'S

BY THE BOTTLE 7½
 CORONA
 SAPPORO
 GUINNESS
 HEINEKEN
 BUDWEISER
 STELLA ARTOIS
 HONEY BROWN
 INNIS & GUNN
 BELGIAN MOON
 MILLER GENUINE DRAFT
 GRIZZLY PAW RASPBERRY ALE

Coolers

APPLE CIDER 7½
 SMIRNOFF ICE 7½

Spirits & Liquors (1oz)

VODKA REGULAR 5½
 VODKA PREMIUM 7½
 RYE 5½
 RUM 5¾
 GIN 5¾
 IRISH 6½
 BOURBON 6½
 TEQUILA REGULAR 6½
 TEQUILA PREMIUM 9
 SCOTCH REGULAR 5½
 SCOTCH PREMIUM 6½
 SINGLE MALT REGULAR 7½
 SINGLE MALT PREMIUM 12
 SINGLE MALT DELUXE 15

Signature Cocktails (2oz)

GEISHA 8½
 Grey Goose, Hpnotiq, lychee liqueur, and a dash of mango juice.
 YELLOW SHADOW 8½
 Vanilla vodka, pineapple juice, and a splash of triple sec.
 CARIBBEAN SUMMER 8½
 Malibu with salted cola and a spritz of lime.
 STRANGE BREW 8½
 Chambord, golden pear, and pineapple juice.
 RED VELVET 8½
 Peach schnapps, Chambord, and cranberry juice.
 CAESAR AT COAST 8½
 Dressed with hot pepper, bean, and celery.
 We will be glad to make any concoction of your choice.

Specialty Coffees (1oz)

BAILEYS 6½
 Baileys and coffee.
 SPANISH 6½
 Kahlúa, Cognac, and coffee.
 MONTE CRISTO 6½
 Kahlúa, Grand Marnier, and coffee.
 B-52 6½
 Baileys, Kahlúa, Grand Marnier, and coffee.
 IRISH WHISKEY 6½
 Irish whiskey and coffee.
 BLUBERRY TEA 6½
 Amaretto, Grand Marnier, and tea.

Lounge Eats

Blue Crab SIGNATURE CRAB CAKES 15 ½
 Victoria's famous Blue Crab Seafood House crab cakes served with artisan greens and chipotle mayo.

COMOX CHICKEN WINGS 14
 Choice of: Coast dry rub, buffalo red hot, BBQ, honey garlic sauce, or salt 'n' pepper.

CRISPY CALAMARI 13
 Marinated in buttermilk, dusted with flour, and panko crumbs.

BONELESS HONEY GARLIC RIBS 14
 Tossed in honey garlic sauce.

SPRING ROLLS 12
 Choice of cheeseburger or vegetarian. Served with sweet and spicy Thai sauce..

THAI CHICKEN BITES 13
 Marinated chicken bites tossed in Thai sauce, with fried chow mein, and garnished with sesame seeds.

CRISPY CAULIFLOWER & BROCCOLI TEMPURA 13
 Crispy-fried cauliflower and broccoli, tossed in garlic ginger sauce.

POTATO SKINS 11
 Fried potato skins topped with cheddar, green onions, and served with sour cream..

Add Alberta BBQ short rib meat 3

SHANGHAI GINGER BEEF & BOK CHOY 14
 Fried Alberta beef strips tossed in spicy ginger sauce, accompanied with Shanghai baby bok choy.

POUTINE 9
 Add BBQ beef short rib meat 3
 Add bacon, chives, sour cream and cheddar 3

NACHOS FULL 17 / HALF 10
 Topped with tomatoes, peppers, jalapeños, and cheddar.
 Served with salsa and sour cream.
 Add chicken or spicy beef 3

15% gratuity will be added to group of 8 or more.
 Not all ingredients are listed in the menu description.
 Please inform your server of any allergies or dietary restrictions.