

## DRINK MENU

### RED WINE

	6oz	9oz	Btl
<b>PELLER ESTATE, MERLOT</b> OKANAGAN VALLEY, BC A medium bodied red with chocolate + vanilla notes, with red berries + soft tannins	9	13	32

<b>RED ROOSTER, PINOT NOIR</b> OKANAGAN VALLEY, BC Fruit flavors of cherry, red berry + red currant, with a lovely sprinkle of spice	14	19	55
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<b>PASCUAL TOSO, MALBEC</b> MENDOZA, ARGENTINA A smooth, medium body wine with soft tannins with notes of black berries + plums	12	17	45
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<b>RED ROOSTER, CABERNET/MERLOT</b> OKANAGAN VALLEY, BC Rich vanilla + plum notes with a subtle smokiness	11	15	42
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<b>TOM GORE, CABERNET SAUVIGNON</b> CALIFORNIA, USA A big + bold red, with chocolate + plum notes + subtle spices of cloves + liquorice	13	19	54
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<b>LATITUDE 50, ROSÉ</b> BC, CANADA A pretty coral pink rose with an aroma of wild strawberry, watermelon, cherry + melon	11	15	40
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<b>PAINTED ROCK, SYRAH, 2012</b> OKANAGAN VALLEY, BC A smooth bold red, aged in French oak showing flavour of toasted coconut + black pepper			65
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### WHITE WINE

<b>PELLER ESTATE, SAUVIGNON BLANC</b> BC VQA Light, dry + crisp with a touch of pear + melon	9	13	32
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<b>MATUA, SAUVIGNON BLANC</b> HAWKES BAY, NEW ZEALAND A dry crisp white with pineapple + peaches + a mineral finish	13	18	53
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<b>SANDHILL, PINOT GRIS</b> OKANAGAN VALLEY, BC Dry + light with lime, lychee + pears + a smooth finish	11	15	40
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<b>BURROWING OWL, CHARDONNAY</b> OKANAGAN VALLEY, BC Buttery, smooth with vanilla + hazelnut notes + a smooth finish	14	19	50
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<b>RED ROOSTER RIESLING</b> OLIVER, OKANAGAN, BC The clean, fresh, lingering finish of exotic spice, fleshy fruit + sweet citrus makes for a perfect sipping wine	12	17	46
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### SPARKLING

	5oz	Btl
<b>CHAMDEVILLE, BLANC DE BLANCS</b> N.V FRANCE Light, crisp with honey + pear sweetness	7	33

<b>STELLINA DI NOTTE, PROSECCO</b> N.V VENETO, ITALY Citrusy + refreshing with peach + apple notes	10	48
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<b>VEUVE CLICQUOT BRUT, CHAMPAGNE, N.V</b> CHAMPAGNE, FRANCE Effervescent with peach + pear notes + a vanilla buttery feel		105
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### BEER

#### DRAFT

	Alc %	16oz
<b>PRESTONS PILSNER</b>	5.0	7
<b>NORTH WEST PALE ALE</b>	5.3	7
<b>WEST COAST IPA</b>	6.5	7
<b>CALIFORNIA COMMON</b>	4.5	7
<b>HEINEKEN</b>	5.0	7
<b>MOLSON CANADIAN</b>	5.0	7

#### BOTTLES

	Alc %	330ML
<b>SOL</b>	4.5	7
<b>COORS LIGHT</b>	4.0	7
<b>COORS BANQUET</b>	5.0	6
<b>MILLER GENUINE DRAFT</b>	4.7	6
<b>RICKARD'S RED ALE</b>	5.2	7
<b>HEINEKEN 0%, NON-ALCOHOLIC</b>	0	5

#### CIDERS + CANS

	Alc %	500ML
<b>GUINNESS</b>	4.2	8
<b>GLUTENBERG BLONDE</b>	4.5	8
<b>STRONGBOW</b>	5.5	8
<b>NO BOATS ON SUNDAY CIDER</b>	5.0	9

### HAPPY HOUR 4:00PM-6:00PM

20% OFF SNACKS + SHARES

\$5 DRAFT BEER + HOUSE WINE

#### COCKTAILS

	1oz	2oz
<b>PRESTONS LEMON DROP</b>	5	8
<b>MARGARITA</b>	5	8
<b>LONG ISLAND ICED TEA</b>	5	8

HIGHBALL LIQUOR ONLY \$4

DOUBLE HIGHBALLS WELL LIQUOR ONLY \$6

**\$19 BURGER + DRAFT BEER ALL DAY EVERYDAY**

## COCKTAILS

### PRESTONS ORIGINALS

<b>NORTHERN SOUR</b>	2oz
Whiskey, cranberry syrup, lemon	14
<b>FEELING OCHRE</b>	12
Vodka, vanilla syrup, pumpkin spice, egg whites	14
<b>EL DIABLO MARGARITA</b>	14
Tequila, jalapeno syrup, egg whites, lime, triple sec	13
<b>PACIFIC STORM</b>	13
Dark Rum, ginger beer, lime	13
<b>ANNE'S GARDEN</b>	13
Gin, grapefruit juice, cucumber, orange bitters	15
<b>ROONEY MARTINI</b>	15
Vodka, St. Germain's, sweet vermouth, sparkling	
<b>CARAMEL ANGEL</b>	
Hennessy VS, Butter Ripple Schnapps, Amaretto, Bailey's, cold or steamed milk	

### THE CLASSICS

<b>OLD FASHIONED</b>	2oz
Bourbon, bitters	13.5
<b>BOURBON SOUR</b>	15
Bourbon, vanilla syrup, orange bitters, egg whites	
<b>CLASSIC CAESAR</b>	11
Vodka, Tabasco, Worcestershire, Clamato	
<b>MOJITO</b> (original, blueberry, or raspberry)	12
Light Rum, lime, fresh mint	
<b>NEGRONI</b>	12
Gin, Campari, sweet vermouth	
<b>APEROL SPRITZ</b>	12
Aperol, sparkling, soda	
<b>RED SANGRIA</b>	13
House Red, sweet vermouth, brandy, Triple Sec	
<b>MARGARITA</b>	11
Sauza Blue Silver Tequila, Cointreau, fresh lime juice	

## SPIRITS

### VODKA

<b>FINLANDIA</b> (House)	1oz	2 oz
	5	9
<b>ABSOLUT MANDARIN</b>	5.5	10.45
<b>BELVEDERE</b>	9.5	18.05
<b>GREY GOOSE</b>	9.5	18.05
<b>KETEL ONE</b>	8	15.2

### TEQUILA

<b>SAUZA</b> (House)	1oz	2 oz
	5	9
<b>CAZADORES</b>	8	15.2
<b>PATRON ANEJO</b>	19	36.10

### GIN

<b>BEEFEATER</b> (House)	1oz	2 oz
	5	9
<b>BOMBAY</b>	7	13.3
<b>EMPRESS</b>	10	19
<b>HENDRICKS</b>	10	19
<b>TANQUERAY</b>	6	11.40
<b>VICTORIA</b>	8	15.2

## RUM

<b>LAMB'S NAVY DARK</b> (House)	1oz	2 oz
	5	9
<b>APPLETON VX</b>	7	13.3
<b>BACARDI WHITE</b> (House)	6	10
<b>CAPTAIN MORGAN SPICED</b>	7	13.3
<b>HAVANA CLUB 7YR</b>	8	15.2
<b>SAILOR JERRY</b>	7	13.3
<b>MALIBU COCONUT</b>	6	11.4

## WHISKEY

<b>JACK DANIELS</b>	1oz	2 oz
	7	13.3
<b>JAMESON</b>	8	15.2

## SCOTCH

<b>JOHNNIE WALKER RED</b> (House)	1oz	2 oz
	6	10
<b>JOHNNIE WALKER BLACK</b>	11	20.9
<b>CHIVAS REGAL 12 YRS</b>	10	19

## SINGLE MALT

<b>AUCHENTOSHAN 12 YRS</b>	1oz	2 oz
	14	26.6
<b>ARDBEG</b>	19	36.1
<b>BOWMORE</b>	12	22.8
<b>COOPERS CHOICE ARDMORE</b>	19	36.1
<b>GLENLIVET 12 YRS</b>	13	24.7
<b>GLENFIDDICH</b>	11	20.9
<b>HIGHLAND PARK 18 YRS</b>	35	66.5
<b>JURA SUPERSTITION</b>	14	26.6
<b>TALISKER 10 YRS</b>	20	38

## BOURBON

<b>MAKERS MARK</b>	1oz	2 oz
	8	17.1
<b>WOODFORD RESERVE</b>	10	19
<b>BUFFALO TRACE</b>	9	17.1

## RYE WHISKY

<b>WISERS</b> (House)	1oz	2 oz
	5	9
<b>CROWN ROYAL</b>	6	11.4
<b>WAYNE GRETZKY 99</b>	8	15.5

## COGNAC + BR+Y

<b>B &amp; B</b>	1oz	2 oz
	9	17.1
<b>COURVOISIER VS</b>	12	22.8
<b>COURVOISIER VSOP</b>	18	34.2
<b>HENNESSY VSOP</b>	19	36.1
<b>REMY MARTIN VSOP</b>	18	34.2
<b>ST. REMY BRANDY</b>	7	13.3
<b>GRAND MARNIER</b>	9	17.1

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