

# WHITE WINE

6OZ | 9OZ | .5L | BTL

**HOUSE - DESERT HILLS** 9 | 13 | 24 | 32

Cactus Blend  
– Okanagan BC

**IGNEOUS VINEYARDS** 10 | 14 | 26 | 36

**GRANITE**  
Pinot Gris/Gewurztraminer/Viognier  
– Okanagan BC

**NICHOL** 11 | 15 | 29 | 40

Pinot Gris  
– Okanagan BC

**AVERILL CREEK** 10 | 14 | 27 | 36

Pinot Grigio  
– Vancouver Island BC

**RED ROOSTER** 9 | 13 | 24 | 34

Pinot Blanc  
– Okanagan BC

**OYSTER BAY** 11 | 15 | 27 | 40

Sauvignon Blanc  
– Marlborough NZ

**BURROWING OWL** 14 | 19 | 38 | 50

Chardonnay  
– Okanagan BC

**DOMÄNE WACHAU** 41

Gruner Veltliner  
– Wachau AUT

**JOIE FARM** 40

Noble Blend  
– Okanagan BC

**SYNCROMESH** 39

Riesling  
– Okanagan Falls BC

**VENTURI SCHULZE** 40

Ortega  
– Vancouver Island BC

**RED ROOSTER** 38

Pinot Gris  
– Okanagan BC

**SPIERHEAD** 40

Pinot Gris  
– Okanagan BC

**QUAIL'S GATE** 39

Chenin Blanc  
– Okanagan BC

# WHITE WINE

**MURPHY GOODE** 43

Fumé Blanc  
– Sonoma USA

**LA CANA** 55

Albarino  
– Rias Baixas ESP

**HOWLING BLUFF** 42

Sémillon / Sauvignon Blanc  
– Okanagan BC

**LOCK & WORTH** 45

Sauvignon Blanc & Sémillon  
– Okanagan BC

**UNSWORTH ALLEGRO** 40

Petit Milo / Sauvignette  
– Vancouver Island BC

**LAZIO CASALE DEL GIGLIO** 54

Petit Manseng  
– Central ITA

**SIMMONET FEBVRE** 48

Chablis  
– Burgundy FR

**DROUHIN VAUDON VAILLONS** 80

Chablis  
– Burgundy FR

**CAMBRIA** 60

Chardonnay  
– Santa Maria USA

**M. CHAPOUTIER CHANTE-ALOUETTE** 120

Marsanne  
– Hermitage FR

# ROSÉ

6OZ | 9OZ | .5L | BTL

**UNSWORTH ROSÉ** 12 | 17 | 30 | 42

Pinot Noir  
– Vancouver Island BC

**JOIE FARM** 40

Pinot Noir / Gamay  
– Okanagan BC

**LES VINS BONHOMME** 41

Monastrelle  
– Valencia ESP

**DOMAINE LAFAGE MIRAFLORS** 48

Grenache Gris / Mourvèdre  
– Roussillon FR

# RED WINE

6OZ | 9OZ | .5L | BTL

<b>HOUSE - DESERT HILLS</b>	<b>9   13   24   32</b>
Cactus Blend – Okanagan	
<b>HAYWIRE</b>	<b>12   17   30   42</b>
Pinot Noir – Okanagan BC	
<b>SAVEURS DU TEMPS</b>	<b>10   14   27   36</b>
Grenache/Syrah – Rhone FR	
<b>TOSCOLO</b>	<b>10   14   27   36</b>
Chianti DOCG – Tuscany ITA	
<b>SANDHILL</b>	<b>10   14   27   36</b>
Cabernet Merlot – Okanagan BC	
<b>BURROWING OWL</b>	<b>14   19   38   50</b>
Merlot – Okanagan BC	
<b>AMALAYA</b>	<b>14   19   38   50</b>
Malbec – Mendoza ARG	
<b>VOLCANIC HILLS</b>	<b>14   19   39   54</b>
Syrah – Okanagan BC	
<b>DESERT HILLS</b>	<b>40</b>
Gamay Noir – Okanagan BC	
<b>NICHOL</b>	<b>44</b>
Pinot Noir – Okanagan BC	
<b>LA CREMA</b>	<b>60</b>
Pinot Noir – Sonoma California USA	
<b>SPIERHEAD</b>	<b>67</b>
Pinot Noir Cuvée 2015 – Okanagan BC	
<b>CHATEAU DES LANDES</b>	<b>60</b>
Cuvée Tradition – Lussac Saint Emilion FR	
<b>SALT SPRING ISLAND VINEYARDS</b>	<b>48</b>
Millotage – Salt Spring Island BC	

# RED WINE

<b>FONTANAFREDDA BOROLO</b>	<b>90</b>
Nebbiolo – Central ITA	
<b>BODEGAS VOLVER</b>	<b>43</b>
Tempranillo – La Mancha ESP	
<b>TOMMASI</b>	<b>95</b>
Amarone – Veneto ITA	
<b>LAS ACEQUIAS</b>	<b>40</b>
Malbec – Mendoza ARG	
<b>KLINKER BRICK</b>	<b>52</b>
Zinfandel – Lodi Valley USA	
<b>LOCK &amp; WORTH</b>	<b>55</b>
Cabernet Franc – Okanagan BC	
<b>HESTER CREEK "THE JUDGE"</b>	<b>80</b>
Merlot / Cabernet Franc – Okanagan BC	
<b>NAGGING DOUBT "THE PULL"</b>	<b>58</b>
Merlot/Cabernet Sauvignon – Okanagan BC	
<b>CORCELLETES MENHIR</b>	<b>70</b>
Cabernet Sauvignon / Syrah – Similkameen Valley BC	
<b>JOEL GOTT</b>	<b>55</b>
Cabernet Sauvignon – Napa USA	
<b>REGUSCI STAG'S LEAP</b>	<b>150</b>
Cabernet Sauvignon – Napa USA	
<b>CHATEAUNEUF-DU-PAPE</b>	<b>95</b>
Vieux Donjon – Rhone FR	
<b>TOMMASI HERACLES</b>	<b>50</b>
Primitivo – Puglia IT	
<b>PIRRAMIMMA</b>	<b>65</b>
Shiraz – McLaren Vale, AUS	

## AFTER DINNER

8TH GEN LATE HARVEST CHARDONNAY	2 oz	8
MORAINÉ LATE HARVEST MERLOT		8
NK'MIP RIESLING ICE WINE		15
TAYLOR FLADGATE 10 YR		10
TAYLOR FLADGATE 20 YR		15

## COGNAC

COURVOISIER VSOP	1 oz   2 oz	12   18
HENNESSY VS		12   17
GRAND MARNIER CUVÉE		17   25
REMY MARTIN VSOP		12   18
REMY MARTIN XO		30   45

## BOURBON WHISKEY

BUFFALO TRACE	1 oz	8
BULLEIT BOURBON		8
EAGLE RARE		10
KNOBB CREEK		9
MAKERS MARK		9

## SINGLE MALT

ABERLOUR 10 YR	1 oz	10
BOWMORE 12 YR		10
CAOL ILA 12 YR		13
CARDHU 12 YR		13
DALWHINNIE 15 YR		15
GLENLIVET 12 YR		9
GLENFIDDICH 12 YR		9
GLENFIDDICH 15 YR		13
GLENKINCHIE 12 YR		15
GLENMORANGIE 12 YR		14
JURA PROPHECY 12 YR		13
LAGAVULIN 16 YR		21
MACALLAN 12 YR		14
OBAN 14 YR		19
TALISKER 10 YR		16

## BUBBLES

MONTELVINI PROSECCO - ON TAP	9 GLS
UNSWORTH CHARME DE L-ILE	52
Vancouver Island BC	
STELLER'S JAY BRUT	55
Okanagan BC	
CHANDON BRUT	75
Napa USA	
VEUVE CLIQUOT BRUT	105
Champagne FR	

## ALCOHOL FREE

FRESH SQUEEZED LEMONADE	4
lemon juice, simple syrup & soda	
BASIL LIME SODA	4
basil, lime juice, simple syrup & soda	
COCONUT COLLINS	5
ginger syrup, lime juice, coconut water & orange juniper bitters	
GRAPEFRUIT COOLER	4
honey syrup, lime juice, grapefruit & soda	
OLD FASHIONED MILKSHAKE	8
vanilla, chocolate, strawberry or caramel	
SALT SPRING ISLAND KOMBUCHA	6
seasonal selection	
BECKS NON-ALCOHOLIC BEER	4

## COFFEE & TEA

LAVAZZA DARK ROAST COFFEE	3
regular or Swiss water decaffeinated	
SILK ROAD TEA	3.25
assorted selection	
ESPRESSO	3.50
AMERICANO	3.50
CAPPUCCINO	4
LATTE	4.25
MOCHA	4.50

# ON TAP

20 OZ PINT & 64 OZ JUG

<b>HOYNE PILSNER</b> Victoria BC	6.75   18
<b>PHILLIPS BLUE BUCK ALE</b> Victoria BC	6.75   18
<b>DRIFTWOOD FAT TUG IPA</b> Victoria BC	6.75   18
<b>HOYNE DARK MATTER</b> Victoria BC	6.75   18
<b>TOD CREEK CIDER - SEASONAL</b> Victoria BC	9   25
<b>GRIMBERGEN ALE</b> Dubbel BEL	9

# BOTTLES & CANS

<b>MOLSON CANADIAN</b>	5.75
<b>BUD LIGHT</b>	5.75
<b>LUCKY LAGER</b>	5.75
<b>MILLER GENUINE DRAFT</b>	5.75
<b>HEINEKEN</b>	7
<b>KRONENBOURG BLANC</b>	7
<b>STELLA ARTOIS</b>	7
<b>CORONA</b>	7
<b>GUINNESS</b>	8
<b>GLUTENBERG BLONDE ALE</b>	8
<b>BROKEN LADDER APPLE CIDER</b>	7.75
<b>STRONGBOW CIDER</b>	7
<b>SMIRNOFF ICE</b>	7

# HAPPY HOUR

## MONDAY - FRIDAY

3 - 5 PM | NO SUBSTITUTIONS

### DRINKS

\$5 LOCAL BEER PINT  
\$6 HOUSE RED & WHITE WINE GLASS  
\$5 PROSECCO GLASS

### FOOD - \$8

MUHAMARRA DIP & OLIVES  
TERIYAKI WINGS  
CRISPY BUTTERMILK CALAMARI  
GUACAMOLE, SALSA & CHIPS

# BH COCKTAILS

<b>DARKEST HOUR</b> Bumbu rum, Kahlua, tawny port, Angostura bitters & Absinthe sugar	15
<b>HIGH FASHION</b> Victoria gin, St. Germain, pink grapefruit, grapefruit & hops bitters	14
<b>CARAMEL APPLE MULE</b> Zubrowka vodka, Calvados, caramel, lime, apple juice & Sparkmouth gingerale	12
<b>JALISCO SHAKE</b> El Jimador Blanco, Mezcal, vanilla bean syrup, lime & egg white	15
<b>SMASHVILLE TENNESSEE</b> Jack Daniels, lemon, maple syrup & mint	13
<b>THYME WILL TELL</b> Absolut vodka, lemon, honey syrup, pink grapefruit, soda & thyme	12
<b>BEEES IN THE ORCHARD</b> Victoria gin, lemon, honey syrup, apple juice & rosemary	13
<b>GOOSE L'ORANGE</b> Grey Goose L'Orange, St. Germain, pomegranate & lemon	15
<b>#99</b> Gretzky whiskey, lemon, simple syrup & merlot float	13
<b>DOCTOR'S ORDERS</b> Glenfiddich 12 yr, honey-ginger syrup, lemon & Islay whisky float	14
<b>SLOE SOUL 75</b> Bombay gin, Chambord, lime, simple syrup & Prosecco	12
<b>TALKING BACKWARDS</b> Bulleit bourbon, Pisco, peach liquor, blueberry syrup, lemon & egg white	13
<b>THE LOCHSIDE</b> Bombay Gin, simple syrup, lime, pineapple & mint	11
<b>TICKET TO CUBA</b> Havana club rum, lime, simple syrup, mint & Prosecco	12

WE SKIP THE STRAWS!  
To save our seas,  
The Beach House does not  
serve straws unless requested.