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## Cocktail Menu

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### SHUSWAP CAESAR \$10

Shuswap Spice Rim, pickled garden vegetables, vodka, Walter Caesar mix, Worcestershire, tabasco, horseradish

### SEASONAL MIMOSA \$11

seasonal fruit puree, sparkling wine

### CHOKER CHERRY OLD FASHIONED \$13

Bulleit Bourbon, choke cherry syrup, dandelion bitters

### FIRST FROST \$12

Malibu, blue curacao, lemon, soft whipped cream, 7 up

### RUBY RHUBARB \$12

gin, rhubarb puree, grapefruit, bitters

### SPICED CRANBERRY MARGARITA \$13

tequila, Cointreau, lime, cranberry, cinnamon simple syrup

### OREGON GRAPE MULE \$12

vodka, lime, oregon grape juice

### WILD BOTANICAL GIN AND TONIC \$12

Indigenous World Spirits Gin, juniper berries, spruce tips

### TEQUILA NEGRONI \$14

tequila, Campari, Cinzano Rosso Vermouth, orange peel

### OKANAGAN SPRITZER \$11

white wine, soda, lavender cordial, lime

### COFFEE COCKTAILS

#### PICK ME UP \$10

iced coffee, soft whipped cream, Sortilege Maple Whiskey, Vanilla Vodka, maple syrup

#### QUAAOUT COFFEE \$10

hot coffee, Frangelico, Baileys, soft whipped cream

#### MOCHA FERNO \$12

mochaccino, Baileys, Fireball, soft whipped cream

### ALCOHOL FREE

#### LAVENDER LEMONADE \$9

lavender cordial, lemon

#### JS MULE \$9

lime, ginger beer, cranberry juice, soda, simple syrup

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A gratuity of 18% will be automatically applied to groups of 8 or more.



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## On Tap

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### BEER

Sleeve/Pint

CRANNOG BACK HAND OF GOD  
STOUT  
\$7/\$9

CRANNOG RED BRANCH IRISH ALE  
\$7/\$9

RED COLLAR "A DOG AQUATIC"  
PALE ALE  
\$7/\$9

IRON ROAD LOCOMOTIVE LAGER  
\$7/\$9

MT BEGBIE HIGH COUNTRY  
KOLSCH  
\$7/\$9

FERNIE BREWING HIT THE DECK  
HAZY IPA  
\$7/\$9

### CIDER

Sleeve/Pint

SOMA APPLE CIDER  
\$10/\$15

### WINE

6 oz / 9 oz

QUAAOUT RED  
\$10/\$15

QUAAOUT WHITE  
\$10/\$15



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IRON ROAD LOCOMOTIVE LAGER  
\$7/\$9

MT BEGBIE HIGH COUNTRY KOLSCH  
\$7/\$9

FERNIE BREWING HIT THE DECK HAZY  
IPA  
\$7/\$9

### CIDER

Sleeve/Pint

SOMA APPLE CIDER  
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### WINE

6 oz / 9 oz

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\$10/\$15

QUAAOUT WHITE  
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