

Dine & Sip Features

Available 7 Days A Week

Nori Wrapped Tuna Tataki Tempura- \$21

BC albacore, coriander & fennel crust, tannato fresh vegetable & herb salad, puffed rice.

Cowichan Blossom Cocktail \$15/20z

A light floral & fruit forward cocktail inspired by Cowichan orchards in bloom Empress Rose & Elderflower Gin, Peach Liquor, Lemon, Chamomile Honey Syrup Lavender Bitters

Wildflower Mule - \$15/20z

A refreshing take on a Moscow Mule, with herbal & cucumber notes, perfect for spring time sipping!
Unruly Vodka, St Germain, Lime cucumber syrup, ginger beer

