

V i C
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DISTILLERS

LOUNGE MENU

All of our cocktails feature the premium spirits distilled at Victoria Distillers.

The food menu consists of local and seasonal bites to compliment your cocktail.

SEASONAL COCKTAILS

SEAPORT SOUR

Oaken Gin, Sons of Vancouver No.82 Amaretto,
lemon juice, simple syrup, Angostura Bitters, basil

13

COASTAL COLADA

Sidney Spiced, Cointreau,
pineapple/coconut juice, lime juice

12

GIN SPARK

Empress Gin, lemon juice, prosecco,
Lemon Verbena & Ginger Infused Vinegar by Snowdon House,
vanilla syrup, Twisted & Bitter Ginger Bitters

14

SS MANHATTAN

Sidney Spiced, Sons of Vancouver No.82 Amaretto,
Dubonnet, Chocolate Liqueur, Twisted & Bitter Orange Bitters

13

THE ROYAL TREATMENT

Victoria Gin, prosecco, white cranberry juice,
berries, mint

14

SLICE OF LIFE

Chocolate Liqueur, Cointreau, Sidney Spiced,
The Woods Spirit Co. Amaro

12

FAST FORWARD

Victoria Gin, Martini Bianco, Okanagan Spirits Taboo Absinthe,
Maraschino, Twisted & Bitter Orange Bitters

14

GIN & TONIC

CLASSIC G&T

Victoria Gin, premium tonic, lime wedge

9

EMPRESS GIN & TONIC

Empress Gin, premium tonic,
Twisted & Bitter Rosemary Grapefruit Bitters, grapefruit slice

10

TASTING FLIGHTS

DISTILLERY FLIGHT

a sample of the following:

Victoria Gin

Oaken Gin

Empress Gin

Sidney Spiced

Chocolate Liqueur

13

GIN FREE FLIGHT ZONE

a sample of the following:

Left Coast Hemp Vodka

Eau de Vie/Pinot Noir

Sidney Spiced

Chocolate Liqueur

11

PREMIUM GIN & TONIC FLIGHT

2 x ½oz Victoria Gin

2 x ½oz Oaken Gin

2 x ½oz Empress Gin

2 premium tonics

seasonal, fresh garnish options

selection of 2 Twisted & Bitter Aromatic Bitters

21

CLASSICS

CLASSIC MARTINI

Victoria Gin, Empress Gin or Left Coast Hemp Vodka, vermouth
11

VODKA COLLINS

Left Coast Hemp Vodka, lemon juice,
simple syrup, soda water
10

OLD FASHIONED

Oaken Gin, Twisted & Bitter Orange Bitters,
Fee Brothers Old Fashion Bitters, maple syrup
served in a smoked glass
12

THE DARKEST STORM

Sidney Spiced, ginger beer, lime juice
10

ISLAND MULE

Left Coast Hemp Vodka, ginger beer,
vanilla syrup, lime, mint
11

EMPRESS 75

Empress Gin, prosecco, lemon juice, simple syrup
14

OAKEN NEGRONI

Oaken Gin, The Woods Spirits Co. Amaro,
Noilly Prat Sweet Vermouth, Twisted & Bitter Orange Bitters
13

V+ CAESAR

Victoria Gin or Left Coast Hemp Vodka,
Walter Craft Caesar Mix, Worcestershire Sauce,
Twisted & Bitter Black Pepper Bitters, Sriracha
11

FAN TAN SIDECAR

Victoria Gin, Cointreau, lime juice, eggwhite, Thai basil foam
13

CRAFT BEER

Ask your server about our current selection of
local craft beers by Category 12

8

NON-ALCOHOLIC

LIFTED LEMONADE

lemon juice, simple syrup, soda water

4

CREAMSICLE

orange juice, vanilla syrup, soda water

4

SODA

Coke, Diet Coke, Ginger Ale, Sprite

3.50

LEVEL GROUND COFFEE

caffeinated or decaf French press

3.50

SILK ROAD TEA

Herbal: Angel Water

Green: Winter Warrior, Sour Cherry

Black: Imperial Earl Grey, Berry Victoria,
English Breakfast

3.50

BITES

VICTORIA GIN ALMONDS

Almonds roasted with Victoria Gin's botanical blend
by The Island Nut Roastery

6

MARINATED OLIVES

bowl of Mediterranean olives

7

MEAT & CHEESE BOARD

Cured meats by Four Quarters, cheeses by
Little Qualicum Cheeseworks and Salt Spring Island Cheese Co.,
Mediterranean olives, crostini/crackers by Breadstuffs Bakery
Small 13/Large 18

SALMON BOARD

Salmon pâté by SeaChange Seafoods, capers,
crostini by Breadstuffs Bakery

10

HOMOUS BOARD

Homous by Holy Homous, crostini by Breadstuffs Bakery,
Mediterranean olives

9

SWEETS

CHOCOLATE TRUFFLES

Hand-crafted spirit-infused truffles
by Bread & Butter Catering

2 each/3 for 5

STRAWBERRY RHUBARB SORBET

Two scoops of house made strawberry rhubarb sorbet

7