

DRINKING VINEGARS

Wolfberry & Hibiscus	2
Lemongrass, Ginger & Thai Basil	2

WHITE WINE

	5oz	8oz	bt1
House White: 5oz-6.5 8oz-9.5 1/2L-20 1L-36			
Grachies, Sauvignon Blanc Blend (Gascony, France)	8.5	12.5	38
Pentage, Gewurztraminer (Skaha, BC)	10	15	45
Chateau Ste Michelle, Riesling (Columbia, WA)	9	13.5	40
Cedar Creek, Chardonnay (Okanagan, BC)	9.5	14	42
Great Northern, Viognier (Similkameen, BC)	9	13.5	40
Haywire, Pinot Gris (Summerland, BC)	10	15	45

ROSE

Kanazawa 'Sakura', Pinot Rose (Naramata, BC)	9.5	14	42
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RED WINE

House Red: 5oz-6.5 8oz-9.5 1/2L-20 1L-36			
Kettle Valley, Merlot Blend (Naramata, BC)	9.5	14	42
Underwood, Pinot Noir (Willamette, OR)	12	18	54
Koyle, Carmenere (Colchagua, Chile)	10	15	45
Escorihuela Circus, Malbec (Mendoza, Arg)	8.5	12.5	38
Lopez de Haro, Tempranillo (Rioja, Spain)	10	15	45
Tribunal, Cabernet/Zinfandel/Syrah Blend (Nth Coast, CA)	10	15	45
Pesque 'Le Paradou', Grenache (Rhône, France)	8	12	36

BUBBLES

Cinzano Prosecco DOC: gl 7.5 · bt1 34 | Perrier-Jouet Grand Brut: bt1 110

DRAUGHT BEER

	10oz	20oz	60oz
Main Street Pilsner 5% 22IBU	3.25	6.25	18
Main Street Naked Fox IPA 6.8% 55IBU	3.25	6.25	18
Main Street Saison No.7 6% 15IBU	3.25	6.25	18

GUEST TAPS:

check out the blackboard for our three rotating guest taps. market price

BEER/CIDER Bottles/Cans

Singha (Thailand)	6	Estrella Daura Gluten Free (Spain)	7.5
Alhambra (Spain)	6.5	Pyramid Apricot Wheat (WA)	7
Lefte Blonde (Belgium)	7	Lagunitas IPA (CA)	7
Sierra Nevada Pale Ale (CA)	7	Lonetree Cider (BC)	6
Guinness (Ireland) 440ml	7	Leftfield Cider (BC) 500ml	12
		Non Alcoholic Beer	4.5

UNION CLASSICS (all doubles)

OMAKAZE: campari, gin, wolfberry & hibiscus shrub, lemon, plum bitters, bubbles 11

WISKI BIA: bourbon, lychee puree, mint, lemon, gomme, Naked Fox IPA 12

KUNO: anejo rum, pandan syrup, orange & black walnut bitters, citric 11

SUN-YAT SENSHINE: cardamom cachaça, lemongrass, passionfruit puree, black pepper syrup, lime 12

ONIIYURI: gin, sake, lillet, pandan syrup, cardamom bitters, chili tincture 11

INA LUPA: light rum, cucumber juice, Thai basil, lime, agave, celery bitters 11

MANGAA LASING: kaffir lime leaf vodka, mango puree, coconut milk, lime, agave, orange bitters, chili water 12

BANG-TAO BOOTLEG: tequila, pineapple, pomegranate molasses, pandan syrup, lime, atomized ardbeg 12

WUYI SOUR: scotch, passionfruit puree, lapsang souchong syrup, lemon, orange bitters, egg white 12

TOM YUM COLLINS: vodka, lemongrass, ginger, cilantro, kaffir lime leaf, Thai basil, coconut milk, lime, gomme, chili water 12

BANGAS - 11 (all doubles)

Banga, literally meaning jar in filipino, is a concept that came about to highlight the simplicity of fresh flavours that we use, a cocktail made with a jar and stick.

Banga #1: gin, lemongrass, lychee, ginger, thai basil, fresh lime & gomme

Banga #2: tequila, mandarin, fresh lime, agave syrup, lime leaf & galangal

Banga #3: bourbon, mirin, fresh mint, calamansi, orange peel & ginger beer

Banga #4: cardamom cachaça, pineapple, cilantro, chili water, lime

Banga #5: red wine, tequila, cassis, aperol, pineapple, mandarin, lime

SHOOTERS - 6

Dragon: cardamom cachaça, spiced mango & pineapple chaser

Monkey: bourbon, cranberry, lemon, mint chaser

NON-ALCOHOLIC COCKTAILS - 5

Lapu Lapu: cucumber juice, coconut water, ginger, calamansi, pandan syrup, fresh young coconut (add coconut milk - \$1)

Matahari: guava, apple juice, fresh lime, pandan syrup, ginger beer

Nai Khanom Tom: Thai basil shrub, tangerine, cucumber, soda, fresh mint