

desserts

WILD SALAL BERRY MOUSSE GF 15
orange sponge, lemon curd, spruce tip sorbet

LEMON RHUBARB MOUSSE 14
lemon curd semi-freddo, elderflower gin granita, poached
rhubarb, lemon meringue, kamut sable

HUCKLEBERRY BROWNIE VG 14
rye, dark chocolate crèmeux, flowering currant sorbet

FEATURE DESSERT MP
ask your server for details

TCR CHEESE BOARD N 26
selection of local Island & imported cheeses,
house made preserves, walnut crumble, focaccia

HOUSE MADE ICE CREAM OR SORBET 4 per scoop
daily selection

GF = GLUTEN FREE

VG = VEGAN

N = CONTAINS NUT

** ALL OF OUR DESSERTS ARE PRODUCED IN HOUSE AND THUS WE USE A WIDE VARIETY OF
STABILIZERS INCLUDING RAW ALCOHOL. PLEASE INQUIRE WITH YOUR SERVER AS TO DISHES
THAT MAY CONTAIN TRACES OF SUCH.

thank you

cocktails

2-3 OZ

HOT

SPIKED COFFEE 16

Sheringham coffee liqueur, whisky cream, SOV orange liqueur, Drumroaster Coffee

TCR TODDY 16

Stillhead sherry cask rye, local honey, lemon, cinnamon stick

MULLED WINE 16

Devine Honeyshine Amber, house blended wine, mulling spice

COLD

FERNWOOD COCKTAIL 18

Canadian Rye Whisky, Rosso Vermouth, Oloroso Sherry, Fernet Branca, lemon oil

OLD GROWTH 18

House Blended Whisky, Nocino walnut liqueur, pine syrup, forest bitters,
coniferous smoke

ESPRESSO MARTINI 18

Drumroaster Espresso, Wayward Depth Charge vodka

sweet & fortified

SWEET

2 OZ

Stag's Hollow 2017 Shuttleworth Creek Vineyard, Icewine	20
VIDAL • British Columbia, Canada	
Chateau Dereszla 2019 Aszú, 5 Puttonyos	13
FURMINT / HÁRSLEVELÜ • Tokaji, Hungary	
Maculan 2020 Torcolato, Breganze	15
VESPAIOLA • Veneto, Italy	
Château Suduiraut 2013 Sauternes	21
SÉMILLON / SAUVIGNON BLANC • Bordeaux, France *	

FORTIFIED

Stag's Hollow 2014 Hart, Port Style Wine, Okanagan Falls	11
MERLOT • British Columbia, Canada	
2 OZ	
Piétri Géraud 2015 Cuvée Méditerranée, Banyuls Traditionnel	10
GRENACHE + • Roussillon, France *	
Taylor Fladgate 20 Year Old Tawny Port.	16
TOURIGA NACIONAL / TOURIGA FRANCA + • Douro Valley, Portugal	
Villa Oeiras 15 year Superior, Carcavelos	14
ARINTO / GALEGO DOURADO + • Lisbon, Portugal	

* Wine poured using the Coravin wine preservation system

AMARI

1oz

Amaro Nonino, Italy <i>spiced, honey, orange</i> 	12
Amaro Montenegro, Italy <i>orange, rose, vanilla</i> 	8
Antica Torino, Italy <i>cardamom, clove, chocolate</i> 	15
Woods Chiaro, Vancouver <i>grapefruit, cotton candy, anise</i> 	10
Cynar, Italy <i>caramel, peppers, cinnamon</i> 	8
Campari, Italy <i>orange, cinnamon, clove</i> 	7
Woods Amaro, Vancouver <i>grand fir, clove, juniper</i> 	9
Legend Naramaro, Naramata <i>vanilla, orange, baking spice</i> 	10
Odd Society Mia Amata, Vancouver <i>cacao, stewed fruit, earth</i> 	9
Fernet Branca, Italy <i>eucalyptus, dark chocolate, medicinal</i> 	10
Fernet Hunter Granite, Austria <i>chamomile, mineral, herbal</i> 	17
Fernet Hunter BC, Austria <i>floral, berries, medicinal</i> 	17

HERBAL LIQUEUR

Green Chartreuse, France.....	17
Yellow Chartreuse, France.....	16
Drumroaster Espresso	4.5
Cappuccino	6
Latte	7
Silk Road Loose Leaf Tea	5