

## TIMBER COCKTAILS

*all Timber cocktails are 2oz unless otherwise noted\**

<b>Cherry Picker</b> - gin, brandied cherry juice, lime juice, bitters and fresh pepper	10
<b>Lumberman's Arch</b> - bourbon, maple syrup, fresh orange, black walnut bitters	10
<b>Canadian Tuxedo</b> - vanilla whisky, lemon, egg white, whisky bitters	11
<b>Timber Negroni 2.0</b> - 3oz gin, Campari, sweet vermouth, strawberry rhubarb	14
<b>Kensington Market</b> - Kraken rum, cranberry and orange juice, cherry syrup	12
<b>Sussex Row</b> - Soho lychee, gin, lemon	10
<b>Highway 99</b> - vodka, grapefruit juice, rosemary blood orange syrup	10
<b>Portage Road</b> - maple bourbon, Aperol, lemon, whiskey bitters	10

## CAESARS

<b>Cassius</b> - peppercorn infused vodka, Walter clamato juice, house spiced rim and pickled garnishes	10
<b>Smokehouse</b> - tequila, smoked sea water, IPA mustard, tabasco, Walter clamato, smoked paprika rim, olive, pepperoni & chicharron	12
<b>Pickleback</b> - whisky, pickle juice, sriracha, Walter clamato, lemon pepper rim, pickles	10
<b>Union Jack</b> - cucumber gin, HP sauce, worcestershire, tabasco, Walter clamato, celery salt rim, fresh cucumber	10
<b>The French River</b> - maple whisky, tabasco, worcestershire, Walter clamato, Montreal steak spice rim	10

## BOTTLES & CANS

<b>Coors Light</b> BC	<b>Budweiser</b> USA
<b>Beer League Lager</b> BC *Happy Hour \$4 3-6pm everyday*	<b>Corona</b> Mexico
<b>Steamwhistle Pilsner</b> Canada	<b>Stella Artois</b> Belgium

6.50  
each

## CIDER & MEAD

<b>Lonetree Cranberry Apple</b> , Okanagan	6
<b>Tod Creek Craft Cider</b> , Victoria	8
<b>Humblebee Mead 'Green Tea and Kaffir Lime'</b> , BC	9
<b>Sea Cider Bittersweet</b> Vancouver Island	9
<b>BC Tree Fruits 'Broken Ladder'</b> , Okanagan	8
<b>Hopping Mad dry-hopped apple cider</b>	5
<b>Hey Y'all Southern Style Hard Iced Tea</b>	5

## VIRGIN TIMBER

<b>Phillips Root Beer</b>	4
<b>Phillips Orange Cream Soda</b>	4
<b>Rootside Ginger Beer</b>	5
<b>Becks</b>	6
<b>Undercut</b> - grapefruit, citrus, ginger ale	5
<b>Stump Jumper</b> - cucumber, honey cordial, lime, soda *add 2 oz gin and rhubarb for \$3*	5
<b>Fresh Iced Tea</b> - sweet or unsweetened	3



# BEER

## DRAFT BEER

ABV 20 oz pint

\*sleeves available also\*

<b>Bomber Pilsner</b> East Van	4.8%	7.50
<b>Doan's Kolsch</b> East Van	5%	7.50
<b>Dageraad Blonde</b> Burnaby	7.5%	8
<b>Hoyne Brewing Summer Haze Heff</b> ** Van Island	5.2%	8
<b>Off The Rail 'Classic' Pale Ale</b> East Van	5.0%	7.50
<b>A Frame ESB</b> Squamish	5.5%	8
<b>Main Street 'Naked Fox' IPA</b> Brewery Creek	6.8%	7.50
<b>TIMBER Amber Ale</b> East Van	5%	8
<b>Townsite 'Perfect Storm' Oatmeal Stout</b> Powell River	5.5%	8
<b>Rotating Tap</b> Local Craft Beer		8
<b>House Radler with fresh grapefruit juice</b>		8

## DRAFT TASTING FLIGHT

**\$15** for a flight of 4 beers



\*\*made with Chef Whittaker's honey

Share your comments and photos of your dinner via Twitter, Facebook and Instagram @timbervancouver #timberhacks



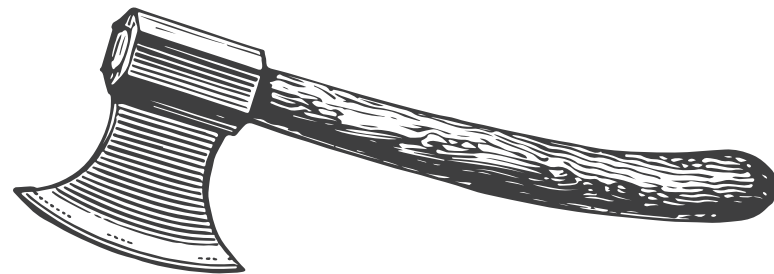
# BC WINE

## RED WINE

	5oz	bottle
<b>Arrowleaf Pinot Noir</b> <i>North Okanagan 2014</i>	10	50
<b>Skaha Vineyard 'Impulsion' Cabernet Franc</b> <i>Central Okanagan 2012</i>	9	45
<b>Moon Curser 'Border Vines' Cab Blend</b> <i>South Okanagan 2014</i>	11	55
<b>Fairview Cellars 'M-2' Merlot</b> <i>South Okanagan 2013</i>	9	45
<b>Pentage Syrah</b> <i>Naramata 2013</i>	11	55

## WHITE & ROSÉ WINE

	5oz	bottle
<b>Averill Creek 'Charm de L'ile' Sparkling Wine</b> <i>Duncan</i>	9	45
<b>Kettle Valley Chardonnay</b> <i>Naramata 2015</i>	10	50
<b>La Frenz Sauvignon Blanc</b> <i>Naramata 2015</i>	11	55
<b>Tantalus Riesling</b> <i>North Okanagan 2015</i>	10	50
<b>Tinhorn Creek Pinot Gris</b> <i>South Okanagan 2016</i>	10	50
<b>Kanazawa Sakura Rose</b> <i>Naramata 2015</i>	10	50



# the HARD STUFF

## CANADIAN WHISKY

	1oz	2oz
<b>Canadian Club</b>	7	10.50
<b>Forty Creek Barrel Select</b>	7	10.50
<b>Forty Creek Double Barrel Reserve</b>	10	14
<b>Crown Royal</b>	8	11.25
<b>Spicebox Small Batch</b>	8	11.25
<b>Tap 357 Maple Rye</b>	11	15.50
<b>Trailer Park Boys Liquormen Ol' Dirty</b>	9	12.50
<b>Crown Royal Northern Harvest Rye</b>	10	14
<b>Sortilege Maple Whisky</b>	9	12.50
<b>Canadian Rockies 21yr</b>	12	17

## AMERICAN WHISKEY

	1oz	2oz
<b>Jim Beam White Label Bourbon</b>	8	11.25
<b>Bulleit Frontier Bourbon</b>	9	12.50
<b>Jack Daniel's Old No.7 Sour Mash</b>	9	12.50
<b>Maker's Mark Bourbon</b>	9	12.50
<b>Buffalo Trace</b>	10	14
<b>Knob Creek 9yr Small Batch Bourbon</b>	10	14
<b>Basil Hayden's 8yr Bourbon</b>	10	14
<b>Wyoming Single Cask Whiskey</b>	25	35
<b>Rittenhouse Straight Rye 100 proof</b>	10	14

## IRISH WHISKEY

	1oz	2oz
<b>Jameson</b>	7	10
<b>Teeling Small Batch</b>	11	15.50
<b>RedBreast Single Pot Still</b>	13	18
<b>Writers Tears Pot Still</b>	10	14

## ASK ABOUT TIMBER SPIRITS TRIOS

## SCOTTISH WHISKY

	1oz	2oz
<b>The Famous Grouse</b> <i>Highlands</i>	7	10
<b>Glenfiddich 12yr</b> <i>Speyside</i>	9	12.50
<b>Glenmorangie 10yr</b> <i>Highlands</i>	11	15.50
<b>Macallan Gold</b> <i>Highlands</i>	12	17
<b>Aberlour 10yr</b> <i>Speyside</i>	10	14
<b>Talisker 10yr</b> <i>Islay</i>	16	22.50
<b>Johnnie Walker Black Label 12yr</b> <i>Blended</i>	10	14
<b>Balvenie Double Wood 12yr</b> <i>Speyside</i>	14	19.50
<b>Oban 14yr</b> <i>Highlands</i>	18	25
<b>Lagavulin 16yr</b> <i>Islay</i>	19	26.50

## JAPANESE WHISKY

<b>Nikka 'from the barrel'</b> <i>Japan</i>	11	15.50
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## LOCAL BC SPIRITS

<b>Coven Vodka</b> <i>Nanaimo</i>	7	10
<b>Wayward Unruly Vodka</b> <i>Courtenay</i>	9	12.50
<b>Arbutus Espresso Vodka</b> <i>Nanaimo</i>	7	10
<b>Queensborough Small Batch Gin</b> <i>Vancouver</i>	7	10
<b>Wayward Unruly Gin</b> <i>Courtenay</i>	9	12.50
<b>Lohin McKinnon Single Malt Whisky</b> <i>Surrey</i>	11	15.50
<b>Shelter Point Single Malt Artisanal Whisky</b> <i>Campbell River</i>	13	18
<b>Sons of Vancouver Amaretto</b> <i>North Vancouver</i>	7	10