

Wine Selection

HOUSE	6oz	9oz	½ Litre	Litre
SHIRAZ, Naked Grape, British Columbia	\$6.50	\$9.75	\$17.75	\$33.50
MERLOT, Jackson Triggs, British Columbia	\$6.50	\$9.75	\$17.75	\$33.50
PINOT GRIGIO, Naked Grape, British Columbia	\$6.50	\$9.75	\$17.75	\$33.50
CHARDONNAY, Jackson Triggs, British Columbia	\$6.50	\$9.75	\$17.75	\$33.50

RED	6oz	9oz	Bottle
Cabernet Sauvignon Carmenere Syrah - Cono Sur (Chile)	\$9.50	\$14.25	\$36.00
Dry Red, 13.5%, Full bodied & Robust, Organic/Vegan - Pairs well with red meats			
Malbec - Pascual Toso Estate (Argentina)	\$9.50	\$14.25	\$36.00
Dry Red, 14.5%, Full bodied & Robust - Pairs well with red meats			
Montepulciano d'Abruzzo - Pietrame (Italy)	\$8.50	\$12.75	\$32.00
Dry Red, 13%, Fruity & Tangy - Pairs well with our burgers/sandwiches, pastas, and mains			
Pinot Noir - Cigar Box (Chile)	\$9.50	\$14.25	\$36.00
Semi-Dry Red, 13.5%, Light & Juicy - Pairs well with our pork & chicken entrees, red sauce pastas with sausage			

ROSÉ	6oz	9oz	Bottle
Jackson Triggs (British Columbia)	\$8.00	\$12.00	\$30.00
Medium Sweet Rosé, 11.5%, Light and Fruity - Pairs well with baked brie, salads, and seafood			
Côte Mas Aurore (France)	\$7.50	\$11.25	\$38.00 (1L)
Dry Rosé, 13%, Light & Juicy - Pairs well with salads, chicken, and seafood			

WHITE	6oz	9oz	Bottle
Sauvignon Blanc - Noble Vines 242 (California)	\$10.50	\$16.00	\$40.00
Dry White, 12%, Vibrant & Fruity - Pairs well with seafood, salads, creamy pastas, chicken entrees and sandwiches			
Viognier - Cono Sur (Chile)	\$8.00	\$12.00	\$30.00
Dry White, 13.5%, Vibrant & Fruity - Pairs well with seafood dishes/pasta, and chicken sandwiches			
Vinho Verde - Gazela (Portugal)	\$9.00	\$13.50	\$34.00
Dry White, 9%, Vibrant & Fruity - Pairs well with creamy pastas, seafood, and chicken sandwiches			

BUBBLES	
Henkell Trocken (Germany) 200ml	\$14.00
Dry Sec, 11%, Vibrant & Fruity	
Villa Teresa Prosecco Frizzante (Italy) 375ml	\$34.00
Semi-Dry, 11%, Vibrant & Fruity, Organic - Great for sharing	



Spirits

Pricing is inclusive of 1oz pour & mix

VODKA

Well (Alberta Pure)	\$5.50	Absolut Vanilla	\$5.75
Absolut	\$5.75	Stoli Blueberry	\$5.75
Absolut Citron	\$5.75	Long Table Texada Vodka	\$8.00
Absolut Peach	\$5.75	Grey Goose	\$9.00
Absolut Raspberry	\$5.75		

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Well (Gordons)	\$5.50
Bombay	\$6.00
Longtable London Dry	\$8.50

TEQUILA

Jose Cuervo Gold	\$6.50
El Jimador Silver	\$7.50
Patron Silver	\$10.50

RUM

Well (Bacardi White)	\$5.50	Appleton Estate Signature	\$6.00
Bacardi Gold	\$5.50	Goslings Black Seal Dark	\$7.00
Captain Morgan's Spiced	\$6.00	Havana Club 3yr White Rum	\$7.00

RYE

Well (Potters)	\$5.50
Wisers Deluxe	\$5.75
Crown Royal	\$6.00
Gibsons Finest 12yr	\$7.25

BOURBON/OTHER

Jim Beam	\$5.75
Jack Daniel's (Tennessee Whiskey)	\$7.25
Wild Turkey 101	\$7.75
Jameson (Irish Whiskey)	\$7.25

BLENDED SCOTCH

Bell's Original	\$5.75
Famous Grouse	\$6.25
Johnnie Walker Red	\$6.50
Johnnie Walker Black	\$9.00

SINGLE MALT

The Glenlivet 12yr	\$10.25
Laphroaig Quarter Cask	\$13.00
Oban 14yr	\$18.00

BRANDY/COGNAC

Stock 86 Brandy	\$5.75	Courvoisier VS Cognac	\$9.50
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prices are subject to tax

Warmers/Dessert

WARMERS (1 OZ)

Amaretto Hot Chocolate	\$8.50
Hot Chocolate, Amaretto, Whipped Cream	
B 52	\$8.50
Coffee Liqueur, Grand Marnier, Irish Cream, Coffee, Whipped Cream	
Foghorn	\$8.50
Frangelico, Irish Cream, Coffee, Whipped Cream	
Irish Coffee	\$8.50
Irish Whiskey, Bitters, Coffee, Whipped Cream	
L.R.B.	\$8.50
Coffee Liqueur, Baileys, Sambuca, Coffee, Whipped Cream	
Monte Cristo	\$8.50
Grand Marnier, Coffee Liqueur, Coffee, Whipped Cream	
Mud Puddle	\$8.50
Irish Cream, Amaretto, Coffee, Whipped Cream	
Spanish Coffee	\$8.50
Brandy & Coffee Liqueur, Coffee, Whipped Cream	

DESSERT

Pecan Pie Pot au Creme	\$12.50
Creamy caramel custard topped with honey whipped cream, butterscotch caramel, salted pecans & sponge toffee	
Pumpkin NY Cheesecake	\$13.50
Classic NY cheesecake, candied pumpkin seeds & vanilla gelato, topped with pumpkin caramel sauce	
Beartooth Pie	\$12.50
A Shinglemill Classic! Mile high ice cream pie, caramel sauce	

Draught

ON TAP AT THE SHACK

LOCAL CRAFT BEER...AND LUCKY	GLASS	PINT
Shinglemill Lager by Russell Brewing <i>Vancouver, BC - 5%</i>	\$3.50	\$5.25
Russell Cream Ale <i>Vancouver, BC - 5%</i>	\$5.00	\$7.00
Lucky Lager <i>Domestic - 5%</i>	\$4.00	\$6.00
Driftwood Fat Tug IPA <i>Victoria, BC - 7%</i>	\$5.00	\$7.00
Driftwood Blackstone <i>NITRO</i> Porter <i>Victoria, BC - 6.5%</i>	\$5.00	\$7.00
Hoyne Pilsner <i>Victoria, BC - 5.3%</i>	\$4.50	\$6.50
Hoyne Dark Matter <i>Victoria, BC, 5.3%</i>	\$4.50	\$6.50
Townsite Zunga Golden Blonde Ale <i>Powell River, BC - 5.2%</i>	\$5.00	\$7.00
Townsite Suncoast Pale Ale <i>Powell River, BC - 5.2%</i>	\$5.00	\$7.00
101 Brewing Tall Faller Hazy IPA <i>Gibsons, BC - 6.5%</i>	\$5.00	\$7.00
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Brickers Rotating Cider (12oz) <i>Sechelt, BC - 6.4%</i>	\$7.50	
Raincoast Kombucha (12oz) <i>Powell River, BC - 0% No Alcohol in this One!</i>	\$7.00	
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Flight <i>Not sure which one you want? Pick four!</i>	\$10.00	