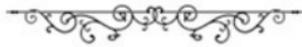


Cocktails



The Witch in the Woods

15

She first cast her spell on you long ago, on a cold, lonely walk home. She's been following you ever since; hiding in every shadow, beckoning with a branch on the window. She could be behind you right now... Drink this potion to keep her away.

Campari, Strega, Stump Gin, Lime, Maple, Grand Fir, Dandelion-Burdock Soda

Hirosaki Highball

16

There's no better place to enjoy the iconic Japanese Highball than the castle grounds of Hirosaki, where autumn yields Japan's largest apple harvest; and the cherry trees, who's blossoms turned the landscape vivid pink in spring, are now a deep auburn. "Kachou Fuugetsu"

Suntory Toki Whisky, Silk Road Sour Cherry Tea, Green Apple, Togarashi, Ms. Better's Mt. Fuji Bitters, Soda

La Calavera

14

Once a year, when the sun sets early and the air turns chill, the gates of the afterlife open and the spirits of the dead come out to play. Don't be afraid; share a drink and rejoice in their company!

Altos Plata Tequila, Woods Amaro, Chocolate-Grapefruit Atole*, Lime, Orange, 'Elemakule Tiki Bitters

**Contains Dairy*

A Sherry Unlikely Quincidence

13

A teenage buffalo, in a fit of angst, runs far away from his herd. He makes it all the way to Spain, where he stumbles on a patch of bison grass: his favourite snack. Overwhelmed by nostalgia, he turns back for home.

Zubrowka Bison Grass Vodka, Fino Sherry, Silk Road London Fog Tea, Quince Jam, Plum & Rootbeer Bitters, Lemon, Egg White

Ain't No Flapjack Here

14

Not to be confused with its U.K. counterpart, this take on a breakfast staple (the pancake) will make you reconsider how you start your day.

Sunflower Fat-Washed Jack Daniel's, Giffard Banane de Bresil, Malagasy Chocolate Bitters, Maple, Blueberry Ice Cubes

Corduroy and Cable Knits

15

Too old for Pumpkin Spice? We don't think so. Take a cue from men's fall fashion and enjoy the changing of seasons shamelessly and in style.

Pacific Transfer Blended Scotch, Calvados, Martini Rosso, Dale Degroff's Pimento Bitters, Pumpkin, Autumn Spice Blend

King Kundi

13

Tigers wear masks to keep him away. Whisky ends its day with three measures of him. At brunch his sides come as mains. He is the most interesting man in this restaurant. "I don't always drink cocktails, but when I do, I drink this."

Bombay Sapphire Gin, Mumbai Cordial, Tasty Nut Rim**

***Contains Peanuts*

Socratic Daiquiri

13

Plato wrote that there are only two kinds of people who don't practice philosophy: Gods and Sages, who are wise, and senseless people, who think they are. Here we embrace the third kind: Those who know they aren't wise, but don't care and choose to drink instead.

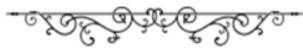
Havana Club Anejo Rum, Cointreau, Rose, Black Pepper, Lemon, Sage

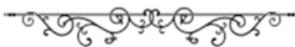
(All Cocktails contain between 2oz - 3oz of alcohol)

(Not all ingredients are listed, please inform your server of any allergies)



Food



Foie Gras & Chicken Liver Mousse viognier gelée, thyme, grilled baguette house mustard	13
Truffle Frites grana padano, fresh herbs, sea salt, aioli	7
Warm Marinated Olives cinnamon, cumin, confit garlic oil citrus, cracked chili	7
Roasted Sweet and Spicy Nuts demerara & chocolate bitters glaze	8
Braised Greens & Pickled Red Beets maple yam puree, manchego, puffed wild rice	13
Chanterelles and 63° Egg roasted shallots, crispy potato, red wine gastrique	16
Roasted Bone Marrow grilled baguette, cured egg yolk, parsley celery & sherry vinaigrette	15
Fresh Shucked PNW Oysters caesar mignonette, horseradish, lemon	3ea/35doz
	
Little Jumbo Burger double smoked bacon & onion jam aged farmhouse cheddar, tomato puree, greens brioche bun, truffle frites, aioli	19
Braised Lamb Shank potato-carrot pavé, mustard braised cabbage roasted carrots, lamb jus	28
Pan Seared Halibut wild rice, apples, miso roasted cauliflower, cauliflower-apple puree	32
Sage Roasted Chicken Breast winter squash puree & hash nutmeg-ricotta gnudi, hazelnut, sea cider gastrique	27
12oz Charred Grass Fed Ribeye rosemary roasted potatoes, carrot-truffle purée roasted mushrooms and onions, peppercorn sauce	45
Moroccan Spiced Lentil Bowl quinoa, mint yogurt, charred broccolini braised greens, cilantro	24



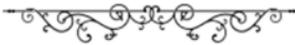


Desserts



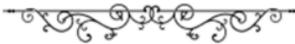
Lemon Pudding meringue, pistachio, shortbread cookies	12
Apple Strudel laphroaig butterscotch, thyme-oat crumble vanilla bean gelato	13
Dark Chocolate Truffles hand rolled, maldon salt, syrah syrup	3 for 10

Dessert Cocktails

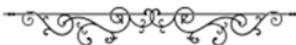


Spanish Coffee torres 5-year brandy, kahlua, discovery coffee toasted cinnamon, cream	13
Irish Coffee jameson, demerara syrup, discovery coffee, cream	12
Little Jumbo Shaft (3oz) finlandia vodka, kahlua, bailey's shaken with discovery coffee espresso	15

Port / Sherry



Fonseca Terra Prima	9
Taylor Fladgate 20yr	18
Alvear Pedro Ximenez Solera 1927	14
Lustau East India Solera	9



Little Jumbo takes great pride in building relationships with, and in supporting, our local purveyors from land and sea. We are lucky to live in such a diverse climate, conducive to an excellent growing season, which gives us beautiful products to highlight.

With respect and gratitude to our friends at:

Two Rivers Specialty Meats, Finest at Sea, Saanich Organics, Silver Rill Farm, Guite's Farm, Oldfield Orchards, Sunwing Greenhouse, Gobind Farms, Wildfresh Specialty Foods, Outlandish Shellfish, and Lance the Forager.

