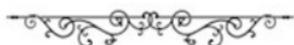


Greatest Hits Vol. III



Howard Carter's Canary (Nate; January 2017) 13

Sometimes, the most amazing discoveries come at a price; rampant malaria and nefarious cobras, among other vexes. Shield yourself with this elixir before you crack that sarcophagus.

Beefeater Gin, Lillet, Tonic Syrup, Saffron, Turmeric Honey, Lemon

Electric Panda (Kyle; January 2017) 14

The electric panda looks and tastes nice and refreshing, but do not underestimate his force! About as much booze as legally possible fuse with Asian ingredients for a zippy roller coaster.

Pisco Gobernador, Fino Sherry, Neon Lantern Syrup, Lime

The Bear Necessities (Avi; March 2017) 13

A growing cub needs honey and nuts to build up its strength, so drink up Little Britches; tigers lurk in the roses and you never know when one could pounce!

Jim Beam Black Bourbon, Frangelico (Contains Hazelnuts), Honey, Orange, Lemon, Rose Water

Spaghetti Western (Nate; May 2017) 15

The Vieux Carré steps out of the French quarter of NOLA and dons a dusty poncho holstering a smoking six shooter ready to go to work. I said throw down boy!

Mezcal, Campari, Cocchi Americano, Benedictine, Peychaud's Bitters

Let It Cool, Jimmy (Avi; May 2017) 14

I know dear, that freshly baked rhubarb pie smells divine, but let it steam on the windowsill for a while. For now there are bikes to be ridden and trees to be climbed; be home before dark!

Forty Creek Copper Pot, Galliano, Rhubarb, Cinnamon, Lemon, Egg White

Boots of Spanish Leather (Brant; July 2017) 14

Getting a letter on a lonesome day is thirsty business. Sip on this Sherry Cobbler Variation to make your time more easy passin' while waiting for your lover to send somethin' fine from the mountains of Madrid, or the coast of Barcelona.

House Made Sherry Vermouth, Silk Road Black Currant and Elderflower Tea, Blackberry, Cucumber, Lemon, Sparkling Wine

A Scanty Taino (Adam; August 2017) 15

Named for the indigenous people of Jamaica, this unique combination of spirits is like discovering the Blue Mountains all over again. Indulge in this new experience as Columbus once did whilst discovering The New World.

Appleton Estate 12 Rum, Punt E Mes, Crème de Cacao, Alvear Medium Dry Sherry, Angostura

Hirosaki Highball (Brant; October 2017) 16

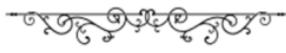
There's no better place to enjoy the iconic Japanese Highball than the castle grounds of Hirosaki, where autumn yields Japan's largest apple harvest; and the cherry trees, whose blossoms turned the landscape vivid pink in spring, are now a deep auburn.

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

*(All Cocktails contain between 2oz - 3oz of alcohol)
(Not all ingredients are listed, please inform your server of any allergies)*



Food

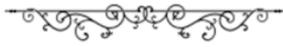


Foie Gras & Chicken Liver Mousse dry vermouth, thyme, grilled baguette house mustard, viognier gelée	15
Truffle Frites grana padano, fresh herbs, sea salt, aioli	7
Warm Marinated Olives cinnamon, cumin, confit garlic oil citrus, cracked chili	7
Roasted Sweet and Spicy Nuts demerara & chocolate bitters glaze	8
Braised Greens & Pickled Red Beets maple yam purée, manchego, puffed wild rice	13
Fried Brussel's Sprouts lemon juice, chèvre mousse, candied bacon carrot-truffle purée, potato chips	16
Roasted Bone Marrow grilled baguette, cured egg yolk, parsley celery & sherry vinaigrette	15
Fresh Shucked PNW Oysters caesar mignonette, fresh grated horseradish, lemon	3ea/35doz
	
Little Jumbo Burger double smoked bacon & onion jam aged farmhouse cheddar, tomato purée, greens brioche bun, truffle frites, aioli	19
Braised Lamb Shank potato-carrot pavé, mustard braised cabbage roasted carrots, lamb jus	28
Grilled Lingcod wild rice, apples, miso roasted cauliflower cauliflower-apple purée, miso powder	26
Sage Roasted Chicken Breast winter squash purée & hash, crispy sage nutmeg-ricotta gnudi, hazelnut, sea cider gastrique	28
12oz Charred Grass Fed Ribeye rosemary roasted potatoes, carrot-truffle purée mushrooms and onions, peppercorn sauce	47
Moroccan Spiced Lentil Bowl quinoa, mint yogurt, charred broccolini braised greens, cilantro	24



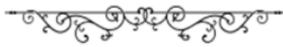


Desserts



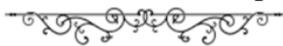
Lemon Pudding meringue, pistachio, shortbread cookies	12
Apple Strudel laphroaig butterscotch, thyme-oat crumble vanilla bean gelato	13
Dark Chocolate Truffles hand rolled, maldon salt, syrah syrup	3 for 10

Dessert Cocktails

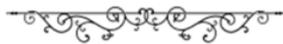


Spanish Coffee torres 5-year brandy, kahlua, discovery coffee toasted cinnamon, cream	13
Irish Coffee jameson, demerara syrup, discovery coffee, cream	12
Little Jumbo Shaft (3oz) finlandia vodka, kahlua, bailey's shaken with discovery coffee espresso	15

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.

