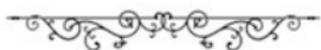


# Greatest Hits Vol. III



## **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, who's 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. Better's Mt. Fuji Bitters, Soda**

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

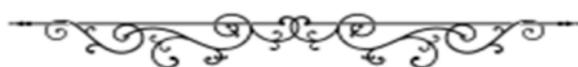
*(Not all ingredients are listed, please inform your server of any allergies)*



## Food



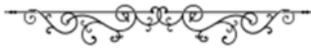
Truffle Frites manchego, fresh herbs, sea salt, aioli	8
Warm Marinated Olives cinnamon, cumin, confit garlic oil citrus, cracked chili	8
Chickpea Fritters jicama-carrot slaw, chimichurri	15
Fried Humboldt Squid chickpea flour, preserved lemon sweet peppers, rouille aioli, parsley	16
Marinated Squash Salad bocconcini, radish, lime, agave spring onions, hempseed-basil pesto	14
Grilled Asparagus citrus yogurt, rhubarb, cucumber, fried shallots	14
Fresh Shucked PNW Oysters red wine mignonette, fresh grated horseradish, lemon	3ea/32doz



Oyster Mushroom Risotto charred onion broth, manchego cheese, thyme	25
Little Jumbo Burger comox brie, bacon jam, chipotle honey purée greens, truffle frites, dill pickle aioli	18
Steamed Manila Clams sofrito, short grain rice, chorizo sausage mushroom, roasted tomato, red wine & fennel broth	16
Confit Duck Carbonara handmade pappardelle, pulled duck leg double smoked bacon, black pepper, egg yolk	24
Cured Crispy Pork Belly pickled red cabbage, whipped yams shaved fennel & apple salad, anise jus	23
Red Wine Marinated Skirt Steak & Frites truffle frites, aioli, st. agur cheese, demi-glace	26
Crispy Duck Breast potato purée, grilled beets, greens rhubarb vinegar, wild nettles, smoked duck jus	34
Grilled Local Salmon smoked belly-potato croquette, trout roe pickled mustard seeds, confit leeks, sauce vierge	30

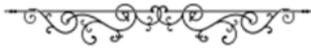


## Desserts



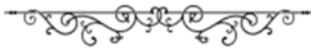
Rhubarb and Cherry Sorbet lime leaf gel, coconut crumb	11
Milk and Cookies dark chocolate cookies, vanilla crème icing chilled orange coconut milk	12
Cardamom Carrot Cake vanilla whipped mascarpone, maple walnut ice cream cardamom powder, candied carrot	13

## Dessert Cocktails

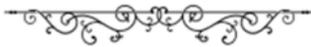


Spanish Coffee torres 5-year brandy, kahlua, discovery coffee toasted cinnamon, cream	13
Irish Coffee jameson, demerara syrup, discovery coffee, cream	12
Little Jumbo Shaft (3oz) finlandia vodka, kahlua, bailey's shaken with discovery coffee espresso	15

## 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, which is conducive to an excellent growing season. This gives us the ability to prepare you the freshest local fare we can.*

*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 Staples*