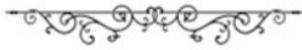


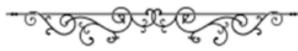
# Cocktails



- A Convicted Melon** 14  
*It would have been the heist of the century. Tequila was putting together a crew, trying to rob The Negroni of its essential component. Too bad Hibiscus couldn't keep their mouth shut. Now they've been caught red handed!*  
Altos Tequila, Campari, Hibiscus, Honeydew Melon, Olive the Senses Coconut Balsamic, Bittermen's Molé Bitters
- Apricot Bores Me** 15  
*Despite what small town prune farmers might say, apricots are doing just fine, and play beautifully with smoky black tea and rosemary in this riff on Nate and Brant's vision of the mixology blues. Because let's be honest, figs are getting pretty played out.*  
Sheringham Akvavit, Giffard Apricot de Roussillon, Lapsang-Souchon, Rosemary, Lemon, Angostura Orange
- Bamboo Brawl** 14  
*Refreshing, tropical flavors from all corners of the globe take to the treetops for a Battle Royale of thirst quenching goodness: Crouching Tiger-Hidden Dragon style. They all have a puncher's chance, but the real winner is you!*  
Cachaça, Giffard Ginger of the Indies, Lemongrass, Thai Green Chili, Lime, Phillips Citricity IPA
- Beets by Jumbo** 13  
*Hold up, waaaaiiiiiiiiittt.....*  
Jim Beam Black Bourbon, Cointreau, Golden Beets, Honey, Lemon, Mint, Horseradish
- Five AM in Toronto** 3  
*Things in the 6ix can get a little strange in the wee hours of the morning. When an unsuspecting rye cocktail stumbles into The Real Jerk at just the right time, things take a turn for... the TIKI!*  
Appleton Estate Rum, Branca Menta, Orgeat, Twisted Bitter Ginger Bitters
- Gin and Tea** 13  
*With love in his big puppy dog eyes and magic in his immaculately coiffed hair, our beloved bearded bartender marched his floral print shirts and wicker belt off into the sunset towards his brand new adventure. Veneto is lucky to have you, Brant, now don't forget to sign out!*  
Boodles Gin, Silk Road Alchemist's Brew, Silk Road Berry Victoria, Lime, Flowers
- Jacked Rose** 16  
*The classic applejack cocktail hits the weight room and, with the help of a strong dose of protein and potassium, emerges with some serious #gains. You've both crushed your sets, so remember, friends don't let friends skip cheat day.*  
Père Magloire Calvados, Giffard Banane de Brèsil, Lemon, Lime, Banana-Pomegranate, Whole Egg
- License to Grill** 14  
*M has taken away 007's gun, and his license to kill has been revoked. What is the world's top secret agent to do with his first real vacation? Relax James, there are other super spies around. For now the sun is shining, the lawn is mowed, and not even MI6 can take away your BBQ.*  
McClelland's Islay Whisky, Cynar, Grilled Pineapple, Scrappy's Firewater Bitters, Smoke

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

## Food



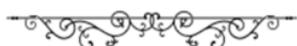
Truffle Frites manchego, fresh herbs, sea salt, aioli	8
Warm Marinated Olives cinnamon, cumin, confit garlic oil, citrus, cracked chili	8
Chickpea Fritters jicama-carrot slaw, chimichurri	15
Fried Humboldt Squid chickpea flour, preserved lemon, sweet peppers, rouille aioli, parsley	16
Marinated Squash 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, 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, smoked duck jus, wild nettles	34
Grilled Local Salmon smoked belly-potato croquette, roe pickled mustard seeds, confit leeks, sauce vierge	30

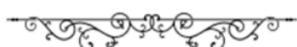


## Desserts



Rhubarb and Cherry Sorbet lime leaf gel, coconut crumb	10
Milk and Cookies dark chocolate cookies, vanilla crème icing, chilled orange coconut milk	13
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*

