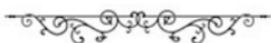


# Cocktails



## **Fungroni** 14

*Mojitos, Pina Coladas, and chocolate fondue; the Negroni is officially in vacay mode. It's one, one, one... but fun.*

**Tanqueray Rangpur Gin, Campari, Sweet Vermouth, Coconut, Pineapple, Mint, Cocoa Nib**

## **La Rustica** 14

*The calling card of any countryside is a rustic, yet lively energy, just like the one represented by this Caipirinha inspired cocktail. We beat some fresh limes into sherry, and meet it with spice, fruit, and herbaceous chartreuse for a globally rural experience.*

**Fino Sherry, Chartreuse, Dried Chipotle, Mango, Lime Husk**

## **Orchard Boulevard** 14

*Fresh, fruity fragrances fill the air, discarded peach pits crunch beneath your feet. Crisp corn leaves brush your shoulders. You've never strolled through an orchard you say? Don't worry, it's all basically in this drink.*

**Jim Beam Black Bourbon, Amaro Nonino, Orancio Vermouth, Olive the Senses Peach Balsamic**

## **Right Off the Vine** 14

*Tall, herbaceous, and refreshing beyond words. No matter which vine you think we're talking about, this cocktail will be the most beautiful thing you've ever seen in your life!*

**Hornitos Reposado Tequila, Galliano, Watermelon, Cilantro, Lemon, Ginger Beer.**

## **Shelter Point Break** 16

*Surfing lawyers, Ex-presidents, and sky-diving games of chicken. You don't have to be an F...B...I... AGENT to enjoy this cocktail. It's 100% PURE ADRENALINE.*

**Shelter Point Single Malt Whisky, Sunshine Liqueur, Lillet Blanc, Aloe Vera, Orange, Citric Acid**

## **Strawberry Fields for Pepper** 14

*You say you want a revolution? Well it's been a hard day's night, and I've been working like a dog, but it's wonderful to be here, it's certainly a thrill, so let me take you down, cause' I'm going to Penny Lane, where I get by with a little help from my friends.*

**Pisco Gobernador, Roasted Red Pepper, Strawberry, Lime, Egg White**

## **Violet, you're Turning Violet!** 15

*Gum chewing champion or not, it's always wise to heed the words of your eccentric host, lest you follow the unfortunate Ms. Beauregard to the juicing room. Don't worry, we've perfected the dessert course.*

**Bombay Sapphire Gin, Sons of Vancouver Blue Curacao, Lemon-Blueberry Oleo Saccharum, Silk Road gunpowder tea, Sparkling wine, Whey\***

*\*Contains trace amounts of dairy*

## **Wakanda Forever** 14

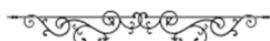
*Weaponized Rhinos, bulletproof catsuits, and magical metals. Today is challenge day, so cross your arms, grab your spear, and whatever you do... don't freeze.*

**Gosling's Black Seal Rum, Pinot Noir, Demerara, Cumin, Cinnamon, Angostura Bitters, Sea Cider Kings and Spies, Cuttlefish Ink\* contains shellfish**

*(All Cocktails contain between 2oz - 3oz of alcohol)  
(Please inform your server of any allergies)*



## Food



Truffle Fries grana padano, fresh herbs, sea salt, aioli	9
Smoked Castelvetro Olives sherry vinaigrette, parsley roasted & marinated peppers	10
Sunwing Tomato Salad fresh burrata cheese, cucumbers, basil shaved radish, ancho honey purée	17
Grilled Kale Salad gribiche sauce, celery root purée grana padano, hazelnut crumb	16
Side Stripe Shrimp Ceviche crème fraîche, lime, chili oil sunchoke chips, cilantro, pickled mushrooms	18
Fresh Shucked PNW Oysters cucumber mignonette, fresh horseradish, charred lemon	3.50ea/38 doz
Steamed Outlandish Clams smoked albacore tuna & dill cream, pancetta fennel, confit garlic, grilled baguette	23
Spice Crusted Albacore Tuna green goddess, strawberries butter poached baby potatoes, string beans	28
Little Jumbo Burger red onion-bacon jam, smoked gouda truffle frites, ancho honey purée, aioli	20
Silver Rill Corn Risotto grilled haloumi cheese, preserved lemon pepitas, saanich greens	25
BBQ Beef Ribs brined and braised, rum and allspice glaze baked beans, jerk pineapple	26
Roasted Duck Breast parisienne gnocchi, grilled kale summer squash caponata, cherry purée	35
Steak & Truffle Frites spiced rubbed, demi-glace, aioli ~8oz flat iron	27
~10oz dry aged ribeye	55



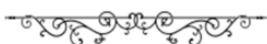


## Desserts



Dark Chocolate Pot de Crème salted peanut butter cookies, discovery espresso syrup	14
Summer Berry Pavlova meringue, cassis whipped cream campari macerated berries, ginger-orange purée	13
Coconut and Lime Sorbet daiquiri foam, candied lime	12

## Dessert Cocktails

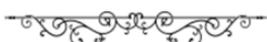


Spanish Coffee torres 5-year brandy, kahlua, discovery coffee toasted cinnamon, cream	13
Irish Coffee jameson, demerara syrup, discovery coffee, cream	12
Little Jumbo Shaft (3oz) finlandia vodka, kahlua, bailey's shaken with discovery coffee espresso	15

## 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, Dan's Farm,  
Sunwing Greenhouse, Gobind Farms, Wildfresh Specialty  
Foods and Outlandish Shellfish*

