



Cocktails



Don't Call Me Shirley 15

An unlikely combination of ingredients to be sure, but we're completely serious. Aromatized wine from Asti, Sicilian amaro, and local Akvavit play beautifully together in this sultry, spirit forward sipper.

**Sheringham Akvavit, Cocchi Rosa, Averna, Ms. Betters Bitters
Orange Cream Citrate**

Fat Trail Horse 14

The Wild West is no place for an overweight steed, so our chubby mount must blaze a new path. He sets off for warmer, pan pacific pastures with a bounce in his hooves and a sturdy bag of trail mix on his back.

**Alberta Premium Dark Horse, Gonzalez Byass Nutty Solera,
Pecan Orgeat, Lime, Apothecary Cacao-Coffee Bitters, Brown
Butter**

King of the Pumpkin Patch 18

Halloween isn't the only time for our favorite squash to shine. Jack-o-lanterns may lie dim on their porches, but pumpkin pie never goes out of style. With eggnog season right around the corner we decided to consolidate our favourite holiday treats.

**Glenmorangie 10 year Single Malt, Silk Road London Fog Tea,
Orange, Egg White, Winter Squash Curd***

*Contains Eggs and Dairy

The Wind that Shakes the Barley 14

Bittersweet, tart, and rich: It's the Irish Revolution in a glass.

Jameson Irish whiskey, Campari, Lemon, Guinness Foam*

+Contains Egg White

Let It Linger 15

Do you have to? Do you have to? Do you have to?

**Hornitos Black Barrel Tequila, Cynar, Cranberry, Cinnamon,
Peychaud's Bitters**

The Fantastic Silver Fox 15

Boggis, Bunce, and Bean are sure to be furious as our Silver Fox steals you away from a standard daiquiri. They can't blame you though, this one "pears" with everything.

**Devine Honeyshine Silver, Pear-Chocolate Cordial, Lime,
Pimento Bitters**

Touch My Toddy 14

We know that you've been waiting for it, and we know you've got that fever for us. This cocktail's temperature is through the roof, so give in to temptation and indulge in the best of our secret rendezvous.

**Luxardo Sour Cherry Gin, Lemon, Apple, Ginger, Cardamom,
Star Anise, Bitter Sling Plum and Root beer Bitters**

The Lark Ascending 14

Far above the sullen earth the lark sings hymns at Heaven's gate. This clear, zippy cocktail will put song in your voice and bring flight to your step.

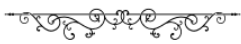
**Beefeater 24 Gin, Giffard Pink Grapefruit Liqueur, Green
Sencha Gomme, Citric Acid**

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





Food

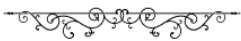


Fresh Shucked PNW Oysters horseradish foam, burnt orange, pickled shallot	3ea/35doz
Truffle Fries grana padano, fresh herbs, sea salt, aioli	9
Warm Marinated Olives cinnamon, cumin, confit garlic oil citrus, cracked chili	10
Charred Eggplant 'Baba Ghanoush' sous vide farm egg, grilled baguette, garlic chips	12
Grilled Pacific Octopus potato hash, warm 'nduja vinaigrette salted cucumber, crème fraîche, preserved lemon	19
'Char Siu' Pork Belly nam phrik vinaigrette, marinated & grilled endive hoisin, fried peanut breakfast crumble	20
Little Jumbo Burger red onion-bacon jam, aged smoked cheddar truffle frites, ancho honey purée, aioli	20
Foie Gras Poutine seared foie, smoked cheddar béchamel shallot veal jus, chives, truffle frites	21
Steamed Outlandish Clams smoked albacore tuna & dill cream, bacon fennel, confit garlic, grilled baguette	23
Slow Braised Lamb Neck pearl barley, crispy brussels sprouts parsnip-apple purée, bay leaf oil, lamb jus	28
Poached Line Caught Lingcod mushroom agnolotti & mushroom dashi carrot, turnip, lemongrass oil	30
Roasted Fraser Valley Duck Breast fondant potato, kabocha squash purée slow baked celery root, pistachio milk	36
60 Day Dry Aged Striploin horseradish potato purée, whey glazed beets braised greens, bone marrow jus	45



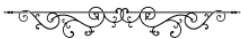


Desserts



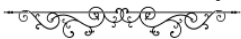
Apple Tarte Tatin laphroaig quarter cask ice cream, caramel	13
Winter Squash Curd sweet puffed barley, maple anglaise barley toasted marshmallow	13
House Fried Churros goat milk 'cajeta', cinnamon whipped cream	14

Dessert Cocktails

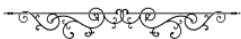


Spanish Coffee torres 5-year brandy, kahlua, discovery coffee toasted cinnamon, cream	13
Irish Coffee jameson, demerara syrup, discovery coffee, cream	12
Little Jumbo Shaft (3oz) finlandia vodka, kahlua, bailey's shaken with discovery coffee espresso	15

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 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*

