

The Griffin Pub

GOOD LIBATIONS 2 OZ

Sake To Me - 13

Hakutsuru Sayuri Nigori Sake, Ruby Red Absolute, Luksosawa, Grapefruit - Shaken

A creamy dream of a drink with citrus notes that tingle on the tongue. This cocktail would be at home aboard a yacht, hobnobbing with the world's elite, but you can get it here in Comox and drink it on our patio, listening to the dulcet sounds of humming birds and West Jet air planes and feel almost as classy.

Pimm's Punch - 11

Pimm's, Strawberry Vodka, Lemonade, Lavender, Cucumber, Mint, Grapefruit, Raspberries

Not far from the original concoction, we keep it simple, sweet, fruity and elegant a bit like our front of house staff before the start of their 8 hour stint on the sunny patio. We won't talk about the end of the shift.

Liquid Viennetta - 13

Vodka, Limoncello, Sake, Pistachio, Lemon Martini

Remember the 90's ad, where the fancy lady hand came out and slowly scooped the silky smooth "ice cream" cake and you immediately had to go buy one, eat most of it and deeply regret it, instantly? Well, this drink is like a really upscale pistachio version of that first delectable bite, without the shame. "One slice, is never enough."

Pickle Margarita - 11

Hornitos Blanco, Lemon, Lime, Simple, Fresh Pickle Juice, Shaken

With a Tajin rim, this is everything you would want to come across in a desert if you had been crawling along for days with nothing but lizards for company and sand in your everything. Besides, of course, an actual oasis. It's fresh, salty, sweet with a bit of a kick and the two pregnant Amy's made us do it.

Longer Island Iced Tea - 11

Rum, Gin, Cognac, Cherry Brandy, Fresh & Bar Lime, Soda

Like the original, this is a bizarre amalgamation of ingredients that, when combined in the perfect ratio, tastes like a 90's club classic, hummin' in yer ears. Fresh, spritzzy, lightly sweet and eeeeasy drinking - perfect for the island that is The Griffin.

The Shaft - 11

Cold Brew, Kahlua, Bailey's, Espresso Vodka, shaken and served short

"Kids these days" springs to mind when you think of this recent Canadian invention. If there's one thing we want to be known for as a country, it's coffee and creamy booze, knocked back to get jacked up and dance to songs we listened to the first time round drinking cheap liquor stolen from our parents cupboard, all over again with no hint of irony or repercussions.

Purple Haze - 13

Chambord, Blue Curacao, Taynton Bay Raspberry Vodka, Cranberry, Shaken Martini

We keep bringing this baby back, because like a really good vinyl record, if you treat it right, it plays well every time. Tart, sweet, purple and glittery. Can't get much better.

What's the Dilly Yo? - 12

Clamato, Worcestershire, Tabasco, Pickle Juice, Pickled Bean, Olive, Pepperoncini, Pickled Ginger, Beef Jerky, Pickled Asparagus, Dill Rim
Pick your double and top with these ingredients for our version of a Canadian favourite that you can't go wrong with. Snacks and booze in a glass - anyone would be pickled tink with this bad boy.

Not a Snowball's Chance in Hell - 12

Raspberry Absolut, Advocaat, OJ, 7-Up

Swap the brandy for fruity vodka and a splash of OJ in place of the lime and we have a sophisticated version of the '70's Christmas Ole Faithful. Except that this one you will actually want to drink, as opposed to the Christmas version that everyone resorts to when they have drunk Nana's place dry and no one can drive to the liquor store on Boxing Day, so they slosh a bit of lemonade into a large tumbler of advocaat and feed it to the Elders before they get twitchy.

Elixir de Comte de l'Hommes Mysterieux - 11

St Germain Elderflower, Raspberry Revelstoke Gin, Tonic, Lime

Like it's name sake, the elderflower liqueur remains mysterious when combined with the subtle summer BC fruit gin & tonic. A few of these and you may be able to trick people into thinking you are immortal, as well. Or, they may just think you're a sociopath like St Germain himself. Either way it's a tasty, fancy ass gin and tonic.

SEXY AF* (*ALCOHOL FREE)

Elderflower Grin & Tonic

Elderberry, Echinacea, Green Cardamom, Coriander brew, topped with Tonic & Elderflower syrup All the grin and none of the gin - 7

White Sangria 7

De-alcoholized White, Orange Blossom, Rose, Grapefruit & Raspberry fruits, topped with Lemonade

Bibi Campari style Spritz 6

Phillips Orange Creamsicle 6

Pistachio Lemon Italian Soda 6

Erdinger Wheat Beer (5) Peroni 0%(6) Bud Zero (4)
Rotating non alc Beer (Ask for today's) (6)

SLUSHY BOOZERS

Palm Springs Margaritas 3oz - 14

Tequila, Triple Sec, Lime, Simple, Super Slushed

We named our margs after an experience with Amy's nana in Palm Springs where we all had one margarita that we couldn't finish because it felt a little too Hunter S Thompson for us but in hindsight, it was the best family outing we've had. We fashioned our recipe on that so drink up!

BullDog Marg - Take our Palm Springs Marg and throw a Coronita in it for a truly magical patio experience. - 17

Rotating Slushy Cocktail - Ask what our feature for the month is! Bellinis, Pina Coladas, Daiquiries gallore!

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GOOD LIBATIONS

WINE	5 OZ	9 OZ	1/2 L	BOTTLE
RED				
Chaberton Estate Red Blend (Langley, BC)	7	10	19	
Jackson Triggs Cabernet Sauvignon (BC)	7	10	19	
Mystic Mountain Cabernet Franc (Argentina)	9	12		32
100% Cab Franc typical of it's strain, dry, pleasant & vegetal on the palate.				
Black Sage Cabernet Franc (Black Sage Bench, BC)				53
Big, bold and dry with aromas of red berries, red currants, strawberries, and mocha.				
Baccolo Merlot Blend (Italy)	10	13		33
Excellent, dry, everyday red blend of merlot & corvina with black cherry and leather on the nose, with more spice developing for the finish. Great with or without food.				
Marechal Lone Wolf Syrah (Naramata, BC)	12	16		45
Syrah/Viognier in a classic Rhone Valley Style, with bold flavours and fine tannins. Perfect with a juicy burger.				
Nichol Pinot Noir (Black Sage Bench, BC)				60
Highly nuanced example with savoury aromatics of thyme, underbrush, licorice and red berries. Awesome with Filthy Fries or Falafel Salad.				
WHITE				
Chaberton Estate - white blend (Langley, BC)	7	10	19	
Cono Sur Sauvignon Blanc (Chile)	10	13	29	
Jackson Triggs Chardonnay (BC)	7	10	19	
Riondo Pinot Grigio (Italy)	9	12		32
Easy drinking with notes of citrus, green apple & honey. Great with Fish & Chips.				
Frind Reisling (Okanagan BC)	12	16		45
Ever so slightly off dry, this is the best year for Frind Reisling, so far. Well rounded, very refreshing, tastes like a second glass.				
Emandare Sauvignon Blanc (Cowichan Valley)				56
Vibrant white wild flowers, spiced pears, kiwi, melon, complex minerality and layer upon layer of bright aromas and flavours only begin to describe this wine. With 100% estate grown grapes, this is an excellent example of low intervention wine making, from a fantastic Vancouver Island winery. Perfect with our Baked Brie or Salmon Burger.				
Averill Creek Chardonnay (Cowichan Valley)				60
The palate is tight and firm, but with textural acidity and just enough creaminess to soften the perception of the acid. Delicious with our Cheesy Rotini.				
ROSE & BUBBLES				
Hainle Bella Frizzante Rose (Okanagan)	10	14		38
Semi sweet with aromas of stone fruits and strawberry. Flavors of red fruits blend and minerality.				
Sea Star Intertidal (Pender Island)	12	16		45
Bold red fruit and a crisp finish characterize this juicy blend of Bacchus, Pinot Noir and Gamay. Pair with a patio.				
Riondo Prosecco Frizzante (Italy)	10	14		38
A delicate palate with aromas of Golden Delicious apple, pear and acacia blossom.				
Bella Something Different Piquette (7.7%)	9	13		32
This low alcohol, easy drinking option is a perfect patio sipper that pours like a smoky, strawberry rose spritzer. Great with or without food.				