



# The Griffin Pub

## COCKTAILS

### Figgy Sazerac

2.5oz \$14.00

A straight-up, no-nonsense classic. Bold, fig infused rye whiskey stands up to the complex kick of Okanagan Spirits absinthe and Peychaud's bitters. Smoothed out with turbinado sugar. Strong, aromatic, and built to last, finished with a burnt bay leaf and lemon peel.

### Apple Cider Margarita

2.0oz \$15.00

A hard-working twist on a classic—house tequila and local, Island Orchard apple cider punch up smooth orange liqueur and a touch of sweet syrup. Served strong with a gritty, autumn kick.

### Paper Plane

2.5oz \$14.00

A modern classic built to balance bold, Canadian bourbon with bitter Aperol, smooth Amaro, and sharp lemon juice. Equal parts strong, sharp, and smooth—this one's built to fly right.

### Forty Creek Barrel

#### Select Old Fashioned

2.0oz \$15.00

A spirit-forward classic for the discerning sipper. Forty Creek Barrel Select stands bold with turbinado sugar and aromatic bitters—poured over ice, strong and smooth.

### Earl Grey Tea Martini

2.0oz \$10.00

A strong-brewed, no-nonsense mix of house vodka and bold Earl Grey cold brew, sharpened with a kick of lemon and just enough sweet balance. Served straight up—smooth, citrus-kicked, and built for a clean finish.

### The Empress Martini

2.0oz \$12.00

A sharp, floral kick of Empress Gin, cut with dry prosecco and elderflower syrup. Finished with a punch of lime—strong, balanced, and built for a clean, vibrant finish.

### Rueben Ceasar

2.0oz \$14.00

A bold, savory drink that's basically a Reuben sandwich in a glass. House liquor, sauerkraut juice, Tabasco, and Worcestershire pack a briny, spicy punch—loaded with pickled veggies, kraut, pastrami, and a breadstick. Built for those who take their drinks seriously and their hunger literally.

### Juicy Fruit

2.0oz \$10.00

A bold, fruit-packed mix of vodka, banana liqueur, Red Sourpuss, pear liquor, peach schnapps, and pineapple juice. Sweet, smooth, and seriously flavorful—no frills, just a straight-up fruity punch.

### The Shaft

2.0oz \$15.00

A rich coffee cocktail blending cold brew, Van Gogh, Frangelico, and Baileys, layered with cold brew, hazelnut, and creamy sweetness.

### Sangria Red / White

2.0oz \$15.00

A vibrant blend of strawberry vodka, house wine, strawberry-watermelon purée, and lime, loaded with fresh berries and fruit—juicy, refreshing, and ideal for any gathering.

### Rosemary Gin and Tonic

2.0oz \$10.00

A crisp, herb-infused twist on the classic, blending Tanqueray gin with rosemary, lemon, and tonic, garnished with rosemary and citrus.



All Prices subject to change. All prices do not include taxes.





## BEER ON TAP

	10oz	16oz
<b>Okanagan Spring 1516 Lager</b> 5%	<b>4.75</b>	<b>7.50</b>
<b>Sleeman Honey Brown</b> 5.2%	<b>4.75</b>	<b>7.50</b>
<b>Pacific Pilsner</b> 4%	<b>3.30</b>	<b>5.00</b>
<b>Lucky Lager</b> 4.8%	<b>4.00</b>	<b>6.50</b>
<b>Gladstone IPA</b> 6.6%	<b>4.75</b>	<b>7.50</b>
<b>Phillips Blue Buck</b> 5%	<b>4.75</b>	<b>7.50</b>
<b>Rickard's Red</b> 5.2%	<b>4.75</b>	<b>7.50</b>
<b>Ace Brewing Wingman Pale Ale</b> 5.5%	<b>4.75</b>	<b>7.50</b>
<b>Hoyne Dark Matter Dark Lager</b> 5.3%	<b>4.75</b>	<b>7.50</b>
<b>Hoyne Pilsner</b> 5.3%	<b>4.75</b>	<b>7.50</b>
<b>Bud Light</b> 5%	<b>4.75</b>	<b>7.50</b>
<b>Hazy IPA</b> 6%	<b>4.75</b>	<b>7.50</b>
<b>Orchard Hill Red Roof Cider</b> 7%	<b>5.50</b>	<b>9.00</b>
<b>Guinness Dry Irish Stout</b> 4.2%	<b>6.00</b>	<b>10.00</b>



## BOTTLES, CANS, CIDERS

<b>Molson Canadian</b>	<b>6.50</b>
<b>LGD</b>	<b>6.00</b>
<b>Miller Genuine Draft</b>	<b>7.00</b>
<b>Kokanee</b>	<b>6.50</b>
<b>Lucky</b>	<b>6.50</b>
<b>Budweiser</b>	<b>6.50</b>
<b>Bud Light</b>	<b>6.50</b>
<b>Corona</b>	<b>7.00</b>
<b>Coors Light</b>	<b>6.50</b>
<b>Stella Artois</b>	<b>7.00</b>
<b>Heineken</b>	<b>7.00</b>
<b>Michelob Ultra</b>	<b>7.00</b>
<b>Kilkenny</b>	<b>8.00</b>
<b>Pacific Free</b>	<b>6.00</b>
<b>Nütrl</b> <i>various flavours</i>	<b>7.00</b>
<b>White Claw</b> <i>various flavours</i>	<b>7.00</b>
<b>Okanagan Apple Cider</b>	<b>6.00</b>
<b>Okanagan Peach Cider</b>	<b>6.00</b>
<b>Okanagan Pear Cider</b>	<b>6.00</b>
<b>Hey Y'all</b>	<b>7.00</b>
<b>Smirnoff Ice</b>	<b>7.00</b>

## ALCOHOL FREE

<b>Elderflower Grin &amp; Tonic</b>	<b>7.00</b>
Elderberry, Echinacea, Green Cardamom, Coriander Brew, topped with Tonic & Elderflower syrup. All the grin & none of the gin	
<b>White Sangria or Red Sangria</b>	<b>7.00</b>
De-alcoholized White, Orange Blossom, Rose, Lavender Syrup & Raspberry fruits, topped with Lemonade & Ginger Ale	
<b>Bibi Campari style Spritz</b>	<b>6.00</b>
<b>Phillips Orange Creamsicle</b>	<b>6.00</b>
<b>Pistachio Lemon Italian Soda</b>	<b>6.00</b>
<b>Erdinger Wheat Beer</b>	<b>6.00</b>
<b>Sapporo 0.0%</b>	<b>6.00</b>
<b>Guinness Zero</b>	<b>6.00</b>
<b>Partake IPA</b>	<b>6.00</b>
<b>Partake Pale</b>	<b>6.00</b>
<b>Peroni 0%</b>	<b>6.00</b>
<b>Bud Zero</b>	<b>4.50</b>
<b>Rotating non-alc Beer</b>	<b>6.00</b>
Ask for today's	

