

DAILY SIGNATURES

MONDAY

Date Night Dinner With Wine for Two \$79

BC Wine by the Glass *from* \$10

TUESDAY

Angus Burger With Cheese & Beer \$25

\$2 Off Sleeves of Local Craft Beer

WEDNESDAY

Bottles of Wine 50% OFF

Charcuterie Platter \$21 Artisanal Cheese Platter \$19

THURSDAY

Classic Steak Night *from* \$29

Select Classic & Signature Cocktail \$12

SATURDAY + SUNDAY

Caesars & Mimosas \$6 11AM - 3PM

SUNDAY

Prime Rib Dinner 8oz \$33 10oz \$39 5PM+

HAPPY HOUR

7 DAYS A WEEK | 2-6PM & 9PM+

COCKTAILS

HIGHBALLS [1oz]	5
APEROLSPRITZ [5oz]	9
ESPRESSO MARTINI [2oz]	11
CLASSIC MARGARITA [2oz]	11
NEGRONI [3oz]	12

BEER & CIDER

SHAKETOWN	5
LEICHTBIER [14oz]	5
STELLA ARTOIS [14oz]	8
STRONGBOW (bottle)	6

WINE

HOUSE RED / WHITE / ROSÉ [6oz]	6.5
HOUSE SPARKLING [5oz]	9
FREIXENET BRUT CAVA [200ml]	12
• MONVIN PINOT GRIGIO ON TAP	8 6oz 13 9oz
• MONVIN CAB / MERLOT ON TAP	8 6oz 13 9oz

APPETIZERS

NORTH SHORE TACO [1]	6	BEEF SLIDERS [2]	11
choice of: fish, prawn, beef, pork, cauliflower		PRAWN COCKTAIL 🍷	12
GARLIC PARM FRIES 🍷	8	ROASTED CAULIFLOWER	12
GARLIC GINGER 🍷🍷	8	NASHVILLE HOT CHICKEN SANDWICH	13
EDAMAME	9	LEMON HUMMUS	11
SALMON BITES	9	CHICKEN WINGS 🍷	16.5
MINI DONUTS	9		

DAILY SIGNATURES

MONDAY

DATE NIGHT DINNER WITH WINE FOR TWO | \$79

2 entrées, shared dessert & half litre of monvin red or white wine
choice of: cascade steelhead salmon, braised beef rigatoni,
fraser valley blackened chicken, local BC pork chop,
green thai prawn & scallops curry, butternut squash risotto

BC Wine by the Glass *from* \$10

TUESDAY

ANGUS BURGER W/ CHEESE & BEER | \$25

choice of fries or salad

Beef Sliders 1 for \$6 or 3 for \$16

AAA ground beef, lettuce, tomato, house mayonnaise,
brioche slider bun **add cheese +1 for each**

\$2 Off Sleeves of Local Craft Beer

choose from:

Shaketown Brewing, Leichtbier

North Point Brewing, Hazy IPA

Wildeye, Pilsner

WEDNESDAY

BOTTLES OF WINE 50% OFF

CHARCUTERIE PLATTER | \$21

prosciutto, spicy capicola, genoa salami, rainforest crisp crackers,
castelvetrano olives, spiced grainy mustard, candied pistachio

ARTISANAL CHEESE PLATTER | \$19

okanagan goat cheese, double cream brie, grana padano parmesan,
rainforest crisp crackers, castelvetrano olives, grapes

THURSDAY

CLASSIC STEAK NIGHT *from* \$29

featuring 7oz sirloin steak frites

SELECT CLASSIC & SIGNATURE COCKTAILS | \$12

choose from:

Margarita, Old Fashioned, Manhattan, Espresso Martini,

Whiskey Sour, Vesper Martini, Aperol Spritz

SATURDAY + SUNDAY

CAESARS & MIMOSAS | \$6 11AM - 3PM

SUNDAY

PRIME RIB DINNER 8oz \$33 10oz \$39 5PM+

roasted garlic mashed potatoes, grilled vegetables,
red wine demi-glace, yorkshire pudding



SEASONAL COCKTAILS

- POMEGRANATE MARGARITA** 14
jose cuervo tequila, cointreau, pomegranate juice, creme de cassis, lime [2.5oz]
- CRANBERRY MIMOSA** 8
cranberry juice, prosecco [2oz]
- ABERFELDY'S GOLDEN DRAM** 18
aberfeldy single malt whisky, honey syrup, chocolate bitters [2oz]
- CARAMEL APPLE MARTINI** 17
kettle one vodka, butter schnapps, apple juice, caramel drizzle [2oz]
- WINTER ROSE SPRITZ** 14
mission hill rose wine, lemon juice, grapefruit juice, absinth float [2.75oz]
- DOSE OF AUTUMN** 14
cranberry juice, pomegranate juice, amaretto, amaro montenegro, gin, red wine float [2.75oz]

MOCKTAIL

- WINTER SANGRIA** 7.5
white cranberry juice, pomegranate juice, orange, fresh strawberry, lime, topped with soda

PIER SIGNATURES

POMEGRANATE GIN FIZZ	14
gin, egg white, pomegranate juice, lemon juice, soda [2oz]	
AMARETTO WHISKEY SOUR	14.5
whiskey, amaretto, lemon juice, egg white [2oz]	
THE EMPRESS	15
empress 1908 gin, sparkling wine, elderflower, soda [4.5oz]	
FRENCH KISS MARTINI	16
raspberry vodka, chambord, pineapple juice [2oz]	

PINNACLE CLASSICS

ESPRESSO MARTINI	12.5
stoli vodka, kahlúa, baileys, espresso, simple syrup [2oz]	
MARGARITA	12.5
tequila, cointreau, agave, fresh lime, salt rim [2oz]	
PALOMA	13.5
cazadores blanco, grapefruit, fresh lime, soda, salt rim [2oz]	
DARK 'N' STORMY	13.5
dark rum, fresh lime, ginger beer [2oz]	
OLD FASHIONED	14
bulleit bourbon, brown sugar, bitters, maraschino cherry [2oz]	
MANHATTAN	14
canadian club, sweet red vermouth, bitters [2oz]	
BOULEVARDIER	14
crown royal northern harvest, campari, sweet vermouth [2oz]	
LONG ISLAND ICED TEA	15
tequila, white rum, gin, vodka, triple sec, lemon juice, simple syrup [2.5oz]	

*Ask your bartender for more classics, crafted to perfection,
just the way you like it.*

MOCKTAILS

PASSIONFRUIT LIMEADE	5.5
passionfruit cordial, lime juice, muddled mint	
STRAWBERRY LEMONADE	5.5
strawberry purée, fresh lemon juice	
CUBANO	5.5
fresh mint, lime juice, soda	



PALOMA

WINE BY THE GLASS

6oz 9oz 750ml

WHITE

• Monvin Pinot Grigio IT ON TAP	11	16	44
Mission Hill "Estate" Chardonnay BC VQA	15	22	60
Gray Monk Riesling BC VQA	16	24	64
Santa Margherita Pinot Grigio IT	16	24	64
Le Vieux Pin Sauvignon Blanc BC VQA	19	28	77

RED

• Monvin Cabernet / Merlot IT ON TAP	11	16	44
See Ya Later Ranch Pinot Noir BC VQA	15	22	60
La Linda "Old Vines" Malbec AR	16	24	64
Tom Gore Cabernet Sauvignon USA	17	25	68
Frescobaldi Nipozzano Chianti Rufina IT	18	27	73
La Stella "Fortissimo" Merlot Blend BC VQA	19	28	77

ROSÉ

Mission Hill "Five Vineyards" Rosé BC VQA	16	24	64
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BUBBLES

5oz 750ml

Il Mionetto Prosecco IT	14	56	
Freixenet Cava ES [200ml]	14	-	-



ROTATING WINE LIST

BEER & CIDER

14oz 20oz

DRAUGHT

Shaketown Brewing Lager	8	9
Wildeye Pilsner	8	9
North Point Brewing Hazy IPA	8.5	9.5
Stella Artois	9.5	12

DOMESTIC BOTTLES

341ml

Phillips Blue Buck	8
Coors Light	8
Budweiser	8
Glutenberg Blonde Ale [473ml]	8

IMPORTED BOTTLES

Kronenbourg 1664 Blanc	8
Corona	9
Heineken	9
Stella Artois	9
Guinness	10

NON-ALCOHOLIC

Becks Non-Alcoholic	7
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CIDER/COOLER

White Claw Hard Seltzer assorted flavours	8
Strongbow [300ml]	8
Somersby Blackberry Cider [500ml]	10



HAPPY HOUR BEER

APERITIF --- **1oz**

Campari	7
Cinzano	7
Dubbonet Rouge	7
Fernet Branca	7

VODKA --- **1oz 2oz**

Ketel One	9.5	14.25
Tito's	9.5	14.25
Belvedere	10	15
Grey Goose	10	15

GIN --- **1oz 2oz**

Bombay	9.5	14.25
Tanqueray	9.5	14.25
Tanqueray No.Ten	10	15
Empress 1908	10	15
Hendricks	10	15
<i>- upgrade with Sparkmouth handcrafted tonic +2.50</i>		

TEQUILA & MEZCAL --- **1oz 2oz**

Casamigos Reposado	8	12
Casamigos Blanco	8	12
Cazadores Reposado	8	12
Fandango Mezcal	10	15
Patron Silver	16	24
Cabo Wabo	16	24
Don Julio Reposado	17	25.25
Don Julio Blanco	17	25.25
Don Julio 1942 Anejo	40	60
Clase Azul Reposado	45	67.5

RUM --- **1oz 2oz**

Bacardi	8	12
Appleton Estate Rum	8	12
The Kraken	8.5	12.75
Sailor Jerry	10	15
Mount Gay XO	12	18

CANADIAN WHISKY/RYE

1oz 2oz

Crown Royal	9	13.5
Crown Royal Northern Harvest	10	15
Lot 40	10	15
Bearface 7	12	18

IRISH WHISKEY

1oz 2oz

Jameson	9	13.5
Teeling Small Batch	11	16.5

AMERICAN WHISKEY/BOURBON

1oz 2oz

Bulleit	9	13.5
Maker's Mark	9	13.5
Woodford Reserve	10	15
Jefferson	12	18
Basil Hayden's	13	19.5
Four Roses	13	19.5
Michters	15	22.5

SCOTCH BLEND

1oz 2oz

Johnnie Walker Black	10	15
Johnnie Walker Gold	15	22.5
Johnnie Walker Blue	38	57

SINGLE MALT

1oz 2oz

Deanston	Highland	11	16.5
Aberfeldy 12	Highland	12	18
Glenmorangie 10	Highland	12	18
Glenlivet 12	Speyside	12	18
Glenfiddich 12	Speyside	12	18
Jura Seven Wood	Speyside	14	21
Laphroaig 10	Islay	14	21
Dalmore 12	Highland	16	24
Dalwhinnie 15	Highland	16	24
Balvenie 12	Speyside	16	24
Bruichladdich	Islay	16	24
Macallan 12	Speyside	17	25.25
Oban 14	Highland	21	31.5
Lagavulin 16	Islay	23	34.5
Glenfiddich 18	Speyside	26	39



MINI DONUTS

DESSERT

ICE CREAM & OLIVE OIL	11
choice of two scoops of chocolate or vanilla ice cream, drizzled california la panza extra virgin olive oil, sea salt flakes	
CHOCOLATE MOUSSE DOME	12
dark chocolate cake, milk chocolate mousse, raspberry coulis, almond raspberry tuille, mint	
SEASONAL CRÈME BRÛLÉE [GF]	12
fresh berries, french macaron	
BANANAS FOSTERS CAKE	12
spiced rum cake, banana pastry cream, vanilla chantily, cinnamon crumble, salted caramel	
MINI DONUTS	11.5
stadium style, cinnamon sugar, salted caramel	
LOCAL ICE CREAM & SORBET [GF]	10
two scoops, please ask your server	

SPECIALTY COFFEE *Available daily after 9am* **2oz**

BAILEYS COFFEE	12.5
coffee, baileys, whipped cream [2oz]	
CAFÉ REGALE	12.5
coffee, amaretto, whipped cream [2oz]	
MONTE CRISTO COFFEE	12.5
coffee, grand marnier, kahlua, whipped cream [2oz]	
AFFOGATO MARTINI	18
spiced rum, espresso, amaro montenegro, kahlua, vanilla ice cream [3oz]	

DESSERT WINE & PORT **2oz**

Quail's Gate Late Harvest Optima BC VQA	13
Burrowing Owl Coruja BC VQA	15
Taylor Fladgate 10 Year Tawny Port PT	16
Mission Hill Reserve Riesling Ice Wine BC VQA	17

COGNAC **1oz 2oz**

Hennessy VS	14	21
Courvoisier VSOP	14	21
Remy Martin VSOP	14	21
Remy Martin XO	34	51



Private Dining

From cocktail party to business lunch, our private dining rooms are the perfect setting for any occasion!

Whether you are looking for an intimate dining space or a place to host an exclusive celebration, our private dining rooms can accommodate your needs. Our private dining rooms include wall mounted Smart TVs, complimentary Wi-Fi and can host up to 50 guests!

Rental fee may apply.

INQUIRIES & BOOKINGS

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