

DRAFT LIST

Our extensive tap list of offerings include local beer, cider, kegged cocktails and more.

Our live tap list can be accessed here.



SCAN FOR LIVE LIST

BC WINE LIST

	5oz	9oz	BTL
MISS FIZZ <i>Elephant Island Winery</i> sparkling wine	9	-	45
THE ONE 2018 <i>Noble Ridge</i> sparkling brut	-	-	80
BACCHUS <i>Alderlea Vineyards</i> balanced fruit, crisp acidity	12	21	60
SAUVIGNON BLANC <i>Alderlea Vineyards</i> gooseberry, nectarine, clean	13	22	65
RIESLING <i>Crowsnest Vineyards</i> off-dry, bright	11	20	54
VILICUS PINOT GRIS <i>Noble Ridge</i> clean, delicate	8	14	40
CHARDONNAY <i>Crowsnest Vineyards</i> dry, unoaked	11	20	54
PINOT NOIR <i>Seven Stones Winery</i> elegant, cherry, earthy	13	22	65
MERLOT <i>Hester Creek</i> rich, oaked	10	16	45
CABERNET SAUVIGNON <i>Hester Creek</i> firm tannins, dark fruits	14	24	70
SYRAH <i>Chronos Winery</i> bold, lush fruit, spice	13	22	65
THE JUDGE <i>Hester Creek Winery</i> full-body, complex blend	-	-	90

BOTTLES

SWAYNE CREEK CIDER

traditional english dry, black currant, or spruce tip dry-hopped brut. (500ml) **12**

SIGNATURE COCKTAILS

DEGREE OF INTENSITY ●

- **CLARIFIED PINA COLADA**
aged rum, pineapple, coconut milk-wash. **14**
- **LEMON SHAPED ROCK**
gin, black lemon & cardamom syrup, basil, lemon bitters. **12**
- **RAZZPEROL SPRITZ**
aperol, framboise, sparkling wine, soda. **16**
- **BLACK LIME DAQUIRI ***
aged rum, lime, simple syrup, black lime. **11**
- **HIGH NOON ***
mezcal, blanco tequila, grapefruit, lime, agave, soda. **14**
- **COLD BREW MARTINI**
vodka, kahlua, cold brew, salted oat milk foam. **12**
- **STATION CAESAR ***
vodka, clamato, worcestershire, hot sauce, lime, miso, paprika & pepper rim, pickled bean. **14**
- **SMOKED MAPLE SOUR ***
whisky, lapsang souchong, lemon, citrus foam. **15**
- **SMOKING JACKET**
duck-fat washed rye, aged rum, spiced vermouth, lapsang souchong, orange peel. **15**

*available zero proof

TIMELESS COCKTAILS

DEGREE OF INTENSITY ●

- **APEROL SPRITZ**
aperol, cynar, sparkling wine. **14**
- **DIRTY MARTINI**
gin, vermouth, olive brine, olives. **14**
- **SPICY MARGARITA**
blanco tequila, triple sec, jalapeno, lime, agave. **13**
- **NEGRONI**
gin, cynar, sweet vermouth. **16**

NON-ALCOHOL

WHISTLE BUOY BREWING pale ale, fuzzy peach sour, little viz hazy IPA, shaft coffee stout. (12oz) **7**

NONNY pale ale, czech pilsner. (12oz) **6.5**

BOYLANS SODA cola, root beer, black cherry. (355ml) **4**

SAN PELLEGRINO ITALIAN SODA blood orange, lemon, grapefruit. (355ml) **4**

SAN PELLEGRINO SPARKLING WATER (250ml | 750ml) **4 | 9**

COFFEE / TEA creekmore cuppa joe roast, assorted teas. **4**

STARTERS

ZA'ATAR SPICED HUMMUS

crispy tempeh, za'atar spiced hummus, crispy chickpeas, pumpkin seeds, pea shoots **14** (gf) (v)

SALT SPRING MUSSELS

fresh Salt Spring Island mussels, rotating house broth, grilled foccacia. **18**

TUNA POKE TOSTADA

crispy wonton, edamame, pineapple salsa, gochujang aioli, sesame, cilantro. **19**

OYSTER FLIGHT*

half dozen Effingham oysters (Barkley Sound), served with mignonette, gremolata, caesar slush, beet horseradish crema, furikake, seaweed chimichurri. **24**

TEMPURA GREEN BEANS

tentsuya dipping sauce. **12** (v)

CORN & JACK STICKS

elote mayo, chives. **12** (gf)

TERIYAKI PORK BELLY

crispy pork belly, teriyaki, sticky rice cake, pickled daikon, jalapeno, & carrots, green onion, sesame. **18** (gf)

ROASTED VEGETABLES

roasted beets, charred asparagus, bok choy, fennel, shaved radish, caramelized honey vinaigrette. **12** (gf)

GREENS & BOWLS

HOUSE SALAD

butter lettuce, fennel, blistered tomatoes, candied walnuts, pumpkin seeds, blue cheese, caramelized honey vinaigrette. **9 | 14** (gf)

GRILLED HUMBOLDT SQUID

marinated humboldt squid, kale, blistered cherry tomatoes, fennel, beet horseradish crema. **19** (gf)

CHEDDAR ALE SOUP

aged cheddar, croutons
Twin City blonde ale, chives.
9 | 15

JERK CORN CHOWDER

sweet potato, crispy chickpeas,
crème fraîche.
9 | 15 (gf)

CRISPY BRUSSEL CAESAR

pork belly lardons, soresina grana padano, black pepper caesar dressing, croutons. **10 | 14**

gf: gluten free | v: vegan

*Consuming raw seafood increases risk of foodborne illness.
Cooking is required to eliminate potential bacterial or viral contamination.
Medical Health Officer

POUTINE

STATION POUTINE

hand-cut kennebec
fries, cheese curds,
house-made gravy. **16**

KFC POUTINE

fried chicken, kimchi, fries
cheese curds, green onion,
gravy, gochujang aioli. **24**

ENTREES

RAS EL HANOUT SALMON

crispy smashed fingerling potatoes,
roasted beets, asparagus, dill crème fraîche. **32** (gf)

FISH & CHIPS

crispy beer batter, coleslaw,
tartar sauce, station fries. 1pc **18** / 2pc **22**

BIRRIA BRISKET MAC

cavatappi, slow-braised brisket,
guajillo-birria cheese sauce, cilantro. **27**

PORK BELLY MISO PENNE

penne, pork belly, roasted mushrooms, crispy leek,
miso-brown butter cream sauce. **26**

SAN MARZANO RIGATONI

rigatoni, slow-roasted san marzano tomatoes,
basil, soresina grana padano, toasted pine nuts. **24**

SANDWICHES

served with station fries. upgrade to salad, or soup. **3**
upgrade station fries to station poutine. **6**

FRIED CHICKEN SANDWICH

crispy chicken thigh, bourbon peach harissa glaze,
house pickles, apple slaw, sesame bun. **22**

STATION SMASHBURGER

twin chuck patties, smoked cheddar,
house aioli, lettuce, tomato, sesame bun. **22**

KIMCHI SMASHBURGER

twin chuck patties, kimchi slaw, gochujang aioli,
furikake, sesame bun. **23**

SMOKEHOUSE BURGER

twin chuck patties, smoked tomato aioli,
smoked cheddar, roasted mushrooms,
caramelized onions, sesame bun. **25**

DESSERTS

PORTER BEERAMISU

coffee & porter-infused
lady fingers, ganache,
mascarpone cream. **11**

S'MORE CHEESECAKE

chocolate cheesecake,
toasted marshmallow,
graham cracker parfait. **14**

gf: gluten free | v: vegan