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
TI AMO *Hester Creek* sparkling wine	12	-	60
THE ONE 2018 *Noble Ridge* sparkling brut	-	-	70
BACCHUS *Alderlea Vineyards* balanced fruit, crisp acidity	12	21	60
SAUVIGNON BLANC *Alderlea Vineyards* gooseberry, nectarine, clean	13	22	65
RIESLING *Crowsnest Vineyards* off-dry, bright	11	20	54
VILICUS PINOT GRIGIO *Noble Ridge* clean, delicate	8	14	40
CHARDONNAY *Crowsnest Vineyards* dry, unoaked	11	20	54
CABERNET FRANC ROSE *Hester Creek* light, juicy, strawberry, grapefruit	11	20	54
PINOT NOIR *Seven Stones Winery* elegant, cherry, earthy	13	22	65
MERLOT *Hester Creek* rich, oaked	10	16	45
CABERNET SAUVIGNON *Hester Creek* firm tannins, dark fruits	14	24	70
SYRAH *Chronos Winery* bold, lush fruit, spice	13	22	65
THE JUDGE *Hester Creek Winery* full-body, complex blend	-	-	90

CIDER

	6oz	12oz	16oz
SWAYNE CREEK semi-dry | *errington, bc*	3.70	7.10	9.35

MERRIDALE apple pie, merri berri, mo'moro (6.0% ABV | 473ml) **12**
MERRIDALE scrumpy strong apple cider (11% ABV | 473ml) **14**

gf: gluten free | **v:** vegan | stationtaphouse.pub
wifi: station taphouse (guest) | **password:** no7baldwin

SIGNATURE

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. **17**
- **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**
- **BANANA BREAD OLD FASHIONED**
  whisky, banana liqueur, bitters, simple syrup, banana. **15**

** available zero proof*

TIMELESS

DEGREE OF INTENSITY

- **MOJITO**
  rum, mint, lime, simple syrup, soda. **12**
- **APEROL SPRITZ**
  aperol, cynar, sparkling wine. **15**
- **DIRTY MARTINI**
  gin, vermouth, olive brine, olives. **14**
- **SPICY MARGARITA**
  blanco tequila, triple sec, jalapeno, lime, agave. **13**
- **NEGRONI**
  gin, cynar, sweet vermouth. **16**
- **SAZERAC**
  whisky, absinthe, simple syrup, bitters, lemon. **15**

NON-ALCOHOL

STATION LEMONADE *(355ml)* **5.50**

NONNY pale ale, czech pilsner *(355ml)* **6.5**

WHISTLE BUOY BREWING rotating *(355ml)* **7**

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

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

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

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

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STARTERS

OYSTER FLIGHT*
flight of four Effingham oysters (Barkley Sound), served with mignonette, beet horseradish crema, furikake, and caesar slush. **16.5**

BAKED ISLAND BRIE
blueberry-apple chai compote, candied walnuts caramelized onion, house focaccia. **15**

TEMPURA GREEN BEANS
tentsuya dipping sauce. **12** *(v)*

CORN & JACK STICKS
elote mayo, chives. **12** *(gf)*

SALT SPRING MUSSELS
fresh Salt Spring Island mussels, white wine, garlic & cream, house focaccia. **19**

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

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

POUTINE

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

JERK CHICKEN POUTINE
jerk chicken thigh, fries, charred corn, harissa ranch, green onion, curds, gravy. **24**

GREENS & BOWLS

CRISPY BRUSSEL CAESAR
pork belly lardons, soresina grana padano, black pepper caesar dressing, croutons. **11**

HOUSE SALAD
butter lettuce, fennel, blistered tomatoes, candied walnuts, pumpkin seeds, blue cheese, caramelized honey vinaigrette. **9.5 | 15** *(gf)*

CHEDDAR ALE SOUP
aged cheddar, croutons twin city blonde ale, chives. **9.5**

ROAST SQUASH SOUP
curried coconut. crispy chickpea, toasted pumpkin seed, chili oil, chili thread, coconut cream. **9.5** *(v/gf)*

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

ENTREES

PAN-ROASTED SALMON
maple-mustard butter, rosemary & duck fat potatoes, horseradish & beet crema, braised seasonal vegetables. **34** *(gf)*

FISH & CHIPS
crispy beer batter, coleslaw, tartar sauce, station fries. 1pc **20** / 2pc **24**

JERK CHICKEN BLACK GARLIC RIGATONI
jerk-seasoned chicken thigh, rigatoni, charred scallion & red peppers, black garlic cream sauce, sage. **28**

PORK BELLY MISO PENNE
roasted mushrooms, crispy leek, miso-brown butter cream. **27**

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

ROASTED RED PEPPER GNOCCHI
charred broccolini, kale, blistered tomatoes, roasted red pepper & lemon sauce, toasted pumpkin seeds. **26** *(v)*

SANDWICHES

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

SEARED TUNA SANDWICH
seared albacore tuna, wasabi-lemongrass mayo, seaweed salad, sesame bun. **23**

FRIED CHICKEN SANDWICH
crispy chicken thigh, harissa ranch, house pickles, apple slaw, sesame bun. **23**

STATION SMASHBURGER
twin chuck patties, smoked cheddar, house aioli, lettuce, tomato, sesame bun. **23**

SMOKEHOUSE BURGER
twin chuck patties, smoked tomato aioli, smoked cheddar, roasted mushrooms, caramelized onions, sesame bun. **25.5**

DESSERTS

BANANA STICKY DATE PUDDING
tickity boo caramel, maple parfait, candied walnuts. **12**

PUMPKIN SPICE LATTE CHEESECAKE
espresso syrup, mocha mousse, caramelized white chocolate & almond crumble. **15** *(gf)*

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