

# The Distillery

BAR + KITCHEN

## BREAKFAST

Friday, Saturday + Sunday until 3:00 pm

\$10 each

### Distillery Scramble

Italian sausage, peppers, broccoli raab, Grano Padano + herb potatoes

### Margherita Scramble

Roasted tomatoes, green onions, pesto, pearl bocconcini + herb potatoes

### Broken Meatball Hash

Mixed peppers, tomato sauce + 2 fried eggs

### Veggie Hash

Forno-roasted mushrooms, broccoli raab, roasted tomatoes + 2 fried eggs

### Distillery Breakfast

Thick cut bacon or grilled Canadian back bacon, 2 fried eggs + herb potatoes

### Distillery Eggs Benny

Grilled Canadian back bacon, poached eggs, Hollandaise + herb potatoes

### Meatball Benny

Smashed meatballs, poached eggs, Hollandaise + herb potatoes

### Salami Omelet

Genoa salami, mushrooms, broccoli raab + melted Parmesan glaze

### Gorgonzola Omelet

Arugula, fresh tomato, Gorgonzola + tomato conserva

### Yesterday's Lasagna

Served cold with a side salad + a draft beer

### Hangover Cure

Fettuccine Alfredo, thick cut bacon, poached egg + YDC vodka shot

### Breakfast Sandwich

Scrambled eggs, grilled Canadian back bacon, cheddar + herb potatoes

## BREAKFAST SIDES

\$3 each

Hollandaise

Shoestring fries

Herb potatoes

\$4 each

Piccolo arugula salad

2 eggs

Canadian back bacon

Thick cut bacon slice

## STARTERS

Calamari fritti ..... \$14

Carpaccio ..... \$15

Shrimp cocktail ..... \$15

Tomato + YDC gin soup ..... \$8

Fresh Saltspring Island mussels ..... \$15

Baked stuffed Cornetti peppers ..... \$14

Sicilian chickpea fries ..... \$9

Stuffed mushroom caps ..... \$14

Crispy pork cheeks ..... \$13

Distillery meatballs ..... \$14

Fried Provolone cheese ..... \$12

Prosciutto di Parma + Buffalo mozzarella ..... \$17

Risotto + mozzarella fritters ..... \$14

Garlic butter prawns ..... \$15

Crostini: olive oil toasts ..... two \$5 six \$12

Topped with your choice:

Tomato conserva + Parmesan

Roasted eggplant + olive

Whipped Gorgonzola + pear

**HAPPY HOUR**  
JOIN US FOR SELECTED  
1/2 PRICE STARTERS  
Everyday 4 - 6 PM

## BASKET OF CHEESE BREAD

- \$6 -

## SALADS

Caesar ..... sm. \$9 lg. \$14

Tomato + grilled onion ..... sm. \$10 lg. \$16

Simple mixed greens ..... sm. \$6 lg. \$10

Kitchen leftovers (ask the guy) ..... sm. \$10 lg. \$16

## ADD

Chicken ..... \$7

Prawns ..... \$7

Salmon ..... \$9

## FORNO FLATBREADS

\$13 each

Margherita Tomato + mozzarella

Puttanesca Olives, capers, anchovy, onion + spicy tomato

Parma Prosciutto, mozzarella + arugula

Bianca Pear, toasted hazelnuts, Gorgonzola cream + Parmesan

Calebrese Salami, sweet peppers, hot peppers + Pecorino

Meatball Smashed beef meatballs, tomato sauce + Parmesan

Vongole Clams, sausage, garlic, broccoli raab + Pecorino

Funghi Mushrooms, fresh sage + Provolone

## ADD

Prosciutto ..... \$3

Salami ..... \$3

Sausage ..... \$6

## HEROS / ETC.

Chicken Parmigiana ..... \$14

Baked beef + veal meatball ..... \$15

Caprese ..... \$16

Chicken ..... \$14

The Distillery Burger Pancetta + Provolone ..... \$17

Served with fries or salad

## BREAKFAST

FRIDAY to SUNDAY

10 AM - 3 PM

## PASTA (Gluten Free Pasta available)

Spaghetti + meat sauce ..... \$16

Spaghetti, meatballs (beef + veal) + meat sauce ..... \$18

Spaghetti + clams, white wine, garlic + parsley ..... \$17

Spaghetti Puttanesca ..... \$16

Spaghetti, prawns, garlic, chilies, fresh tomato, broccoli raab + olive oil ..... \$20

Spaghetti with roasted eggplant, ricotta, basil + spicy tomato ..... \$16

Penne alla YDC vodka: prosciutto + peas in a tomato-vodka cream sauce ..... \$18

Penne with chicken, lemon + a pesto Parmesan cream ..... \$18

Orecchiette with Italian sausage, tomato, arugula, chili + fresh mozzarella ..... \$17

Orecchiette with broccoli raab, roasted tomatoes, garlic, chili, anchovy

toasted garlic breadcrumbs + Pecorino (no anchovy is okay) ..... \$16

Fettuccine with Gorgonzola, cream sauce, pears + toasted hazelnuts ..... \$16

Fettuccine with chicken, prosciutto, mushrooms + peas ..... \$18

## MAIN COURSES (available after 5:00 pm)

Meatballs baked in Marinara sauce ..... \$18

Chicken Parmigiana ..... \$21

Chicken Milanese ..... \$22

Boneless half chicken grilled under a brick ..... \$23

Veal Parmigiana ..... \$22

Veal Milanese ..... \$22

Veal Saltimbocca ..... \$24

16 oz. Veal Chop, grilled medium rare ..... \$37

Veal Scaloppine, Marsala wine sauce + mushrooms ..... \$24

28 oz. Prime Rib steak Florentine, grilled medium rare ..... \$49

Shrimp Scampi with saffron risotto ..... \$27

Salmon Al Cartoccio (in a bag) ..... \$24

## SIDES

Broccoli raab ..... \$3

Soft Parmesan polenta ..... \$3

Saffron risotto ..... \$4

Piccolo arugula salad ..... \$4

Piccolo spaghetti pomodoro ..... \$4

Half baguette ..... \$4

Garlic bread ..... \$5

Buffalo mozzarella ..... \$9

Mushrooms ..... \$2

Olives ..... \$3

## DESSERTS

Affogato ..... \$5

Olive oil gelato ..... \$7

Cheesecake ..... \$8

Tiramisu ..... \$8

Chocolate Mousse ..... \$8

## WINE LIST

House On Tap	6 oz.	9 oz.	1/2 Bottle
Pinot Gris (w).....	\$9	\$13	\$18
Sauvignon Blanc (w).....	\$9	\$13	\$18
Cabernet-Merlot (r).....	\$9	\$13	\$18
Malbec (r).....	\$10	\$14	\$19

House Bottle Pour	6 oz.	9 oz.
Pinot Grigio (w).....	\$10	\$14
Vermentino (w).....	\$12	\$16
Prosecco (w).....	\$12	
Chardonnay (w).....	\$11	\$15
Montepulciano (r).....	\$12	\$16
Verso Rosso (r).....	\$13	\$16
Chianti (r).....	\$11	\$15
Zinfandel (r).....	\$13	\$16
Merlot (r).....	\$10	\$14

**50% OFF**  
BOTTLES OF WINE-ON-TAP  
Monday & Tuesday

### White

Soave, Bolla .....	\$24
Vermentino, Costamolino .....	\$36
Pinot Grigio, Danzante .....	\$26
Pinot Grigio, Santa Margherita .....	\$36
Chardonnay, Ravenswood .....	\$28
Sauvignon Blanc, Kim Crawford .....	\$38

### Red

Barbera, Briccotondo .....	\$36
Barbaresco, Produttori Del .....	\$80
Valpolicella, Tommasi .....	\$54
Chianti Classico, Brolio .....	\$50
Chianti Rufina Riserva, Nipozzano .....	\$44
Chianti, Castiglioni .....	\$30
Chianti, Fattoria Montecchio .....	\$40

### Bubble

Prosecco Frizzante, Villa Teresa .....	\$32
Prosecco, Corvesso .....	\$40
Champagne, de Venoge .....	\$120
Champagne, Veuve .....	\$140
Champagne, Dom Perignon .....	\$340

Montepulciano, "Riparosso" Illuminati .....	\$34
Brunello di Montalcino, Frescobaldi .....	\$110
Insoglio del Cinghiale, Campo Di Sasso .....	\$74
'Super Tuscan', Tua Rita Rosso Dei Notri .....	\$54
Zinfandel, Ravenswood .....	\$32
Verso Rosso, Casa Contini .....	\$40
Negroamaro, La Nova .....	\$34

## Shots

### HOUSE ORIGINALS

#### THE MANDARIN

YDC Mandarin Vodka, White Chocolate, Lemon

#### VERTIGO

YDC Vodka, Lemon, Simple Syrup, Crème de Mure

#### SOUTHERN SWAGGER

Bulleit Bourbon, Apricot Brandy, White Chocolate

#### PASSION DROP

YDC Vodka, Passion Fruit, Lemon, Simple Syrup

### CLASSICS

#### THE GENTLEMAN

Jack Daniels, Crown Royal, Jagermeister

#### MY GOOD FRIEND

Jack Daniels

#### BABY GUINNESS

Kahlua, Baileys

#### TEQUILA

Cuervo

#### JACK FROST

Jack Daniels, Peppermint Liqueur

- \$7 -

### YALETOWN DISTILLING CO.

#### - WELL CHILLED -

RASPBERRY VODKA

CUCUMBER VODKA

BLUEBERRY VODKA

ESPRESSO VODKA

JALAPEÑO VODKA

MANDARIN VODKA

HONEY SPIRIT

1 OZ.

- \$5 -

## SMASHES

Booze, herbs + citrus poured over crushed ice

YDC Vodka .....	\$9
Strawberry, fresh lemon, bitters	
YDC Gin .....	\$9
Grapefruit, bitters	
Bourbon .....	\$9
Rosemary, fresh lemon, bitters	
Whiskey .....	\$9
Pineapple, fresh lemon, bitters	

## MULES

Spirit, citrus, Fentimans ginger beer + bitters

YDC Vodka .....	\$9
YDC Gin .....	\$9
Rum .....	\$9
Whiskey .....	\$9

## BUBBLES

For those who need a little fizz in their life

Elderflower.....	\$12
St. Germain, Fresh Lemon, Prosecco	
Grapefruit .....	\$12
Cucumber Gin, Grapefruit Syrup, Fresh Grapefruit, Prosecco	
Havana .....	\$12
Havana Club, Peach, Fresh Lime, Prosecco	
Sbagliato .....	\$12
Campari, Sweet Vermouth, Prosecco	

## MARTINIS

Our farm to bottle spirits, stirred or shaken to perfection

YDC Vodka .....	\$11
YDC Gin .....	\$11
YDC Cucumber Gin .....	\$11
YDC Raspberry Vodka .....	\$11

## BLOODIES

Caesars or Bloody Marys made with our house infused craft spirits

YDC Jalapeño Vodka .....	\$8
YDC Vodka .....	\$8
YDC Gin .....	\$8
YDC Cucumber Gin .....	\$8
YDC Cucumber Vodka .....	\$8

## CLASSIC COCKTAILS

**FRENCH 75** .....

YDC Gin, Fresh Lemon, Simple Syrup, Prosecco

**LAST WORD** .....

YDC Gin, Green Chartreuse, Maraschino, Fresh Lime

**CLOVER CLUB V2.0** .....

YDC Gin, Fresh Lemon, Raspberry Puree, Simple Syrup, Egg White

**HEMINGWAY DAIQUIRI** .....

Rum, Fresh Lime, Maraschino, Grapefruit, Simple Syrup

**PISCO SOUR** .....

Pisco, Fresh Lime, Sugar, Egg White

**AVIATION** .....

Gin, Fresh Lemon, Maraschino, Violette

**OLD FASHIONED** .....

Bourbon, sugar, bitters

## BARRELED AGED COCKTAILS

Batched cocktails aged on site in charred oak barrels for 4-8 weeks

**ROTATING BARREL** .....

Bourbon, Punt E. Mes, Aperol, Green Chartreuse

**VANCOUVER** .....

YDC Gin, Punt e Mes, Benedictine, Orange Bitters

## BEER

### DRAFT

Lager, Pale Ale, Seasonal  
\$5.50

### BOTTLED

Peroni, Pilsner Urquell, Heineken, Stella Artois  
Kronenbourg Blanc, Corona, Parallel 49 Gypsy Tears  
Guinness, Strongbow  
\$6.50

### LARGE FORMAT

Driftwood Fat Tug IPA  
Hoyne Dark Matter  
Phillips Longboat Chocolate Porter  
650ml \$12.50

## HOUSE ORIGINALS

**KENTUCKY SOUR** .....

Bourbon, Fresh Lemon, Simple Syrup, Maraschino Liqueur, Egg White, Bitters

**SCREAMING VIKING** .....

YDC Gin, Fresh Lemon + Lime, Elderflower Syrup, Cucumber, Ginger, Egg White

**THE MORE FABULOUS BAKER** .....

YDC Vodka, Passionfruit Puree, Orange Flower Water, Grenadine, Soda

**MILANO MULE** .....

YDC Vodka, Aperol, Fresh Lime, Rhubarb Bitters, Fentimans Ginger Beer

**THE PENTHOUSE** .....

YDC Vodka, Fresh Lemon, Raspberry, Chocolate, Egg White

**BEATTY ST. BREEZE** .....

YDC Cucumber Gin, Lychee, Passionfruit, Grapefruit

**BLACKBERRY MANHATTAN** .....

Blackberry Infused Bourbon, Cinzano Rosso, Bitters

**SL'S NEGRONI** .....

YDC Gin, Sweet Vermouth, Aperol, Campari, Fernet Branca

**IL PADRINO** .....

YDC Cucumber Gin, Fresh Lime, Maraschino

**EDEN BELLINI** .....

Peach Schnapps, Prosecco, Dash of Crème De Mure

**AMERICAN SAILOR** .....

Bourbon, Port, Aperol, Campari, Fresh Lemon

g and t

SIMPLY THE BEST  
GIN AND TONIC

YDC Signature Gin, Fentimans Tonic

- \$7 -

The  
Distillery  
BAR + KITCHEN

Cocktail list inspired by Shaun Layton

All of the above are subject to provincial & federal taxes