



ELEMENTS

HAND CRAFTED COCKTAILS

(Taxes included)

RUM MARTINI	7
Captain Morgan White Rum, lemon juice, grenadine	
SEA BREEZE	7
Smirnoff Vodka, cranberry juice, grapefruit juice, lime garnish	
ZOMBIE	10
Captain Morgan Dark Rum, White Rum, Apricot Brandy, pineapple juice, orange & marashino cherry garnish	
MOSCOW MULE	7
Smirnoff Vodka, ginger beer, lime juice	
KRAKEN STORM	7
Dark Spiced Rum, ginger beer, lime garnish	
FRENCH 'MARTINI'	7
Smirnoff Vanilla Vodka, Chambord, pineapple juice	
GIN SMASH	7
Gordon's Gin, simple syrup, lime juice, fresh muddled raspberries, lime juice, soda	
SHORT SHANDY	7
Seagram's Rye, Slowdrift Wit, orange juice, soda	
BLENDED BEVY	7
Choose from a classic Margarita, Daiquiri, Pina Colada, Bellini & Iceberg Strawberry, Lime, Peach, Mango, Coconut	

*Looking for something more traditional
or a cocktail that's not on the list?
Just ask!*



DRAUGHT & IN THE FRIDGE

(Taxes included)

16oz Pints

CRAFT & DOMESTIC **6.5**
Coors Banquet, Lagunitas IPA,
Arrowhead Seasonal, Fernie Slowdrift Wit,
Granville Island Seasonal

STRONGBOW APPLE CIDER **7.5**

By Bottle

FAMILIAR **7**
Coors Light, Canadian, Miller Genuine Draft,
Belgian Moon Wheat Ale, Budweiser, Kokanee
Fernie What the Huck - *tall can* **8.5**

IMPORTS **7**
Birra Moretti, Red Stripe, Stella Artois,
Sol, Newcastle Brown Ale, Heineken, Dos Equis
Guinness - *tall can* **8.5**

CIDERS & COOLERS **7**
Strongbow Elderflower, Smirnoff Ice,
Twisted Tea, Palm Bay
Stiegl Radler - *tall can* **8.5**





WHITE WINE

(Taxes included)

By the Glass

	6oz	9oz	Bottle
Xoxo, Rose, <i>Canada</i>	9	12	34
Jackson Triggs Reserve, Pinot Grigio, <i>Canada</i>	9	12	34
Fetzer, Chardonnay, <i>USA</i>	9	12	34
Back Yard Vineyard, Nosy Neighbor Blends, <i>Canada</i>	9	12	34
Gehring Brothers, Riesling, <i>Canada</i>	9	12	34

By the Bottle

The Vibrant Vine, Whoops Blend, <i>Canada</i> <i>A blend of 7 different varietals. Winner of the 2013 "Best White Wine in The World" at the World Wine Competition in Geneva, Switzerland.</i>	39
Josh Cellars, Chardonnay, <i>USA</i> <i>Luscious fruit flavors of peach, citrus, tropical abound and make this a great sipper.</i>	47
Joie, A Noble Blend, <i>Canada</i> <i>This aromatic wine exhibits an intense nose of guava, nutmeg and clove. This spiciness continues on to the palate and opens up with unctuous flavours of lychee, coriander and guava carrying through to a fresh grapefruit finish.</i>	61
Kono Marlborough, Sauvignon Blanc, <i>NZ</i> <i>This refreshing white offers a clear, focused mix of passion fruit, lime, mango and green apple flavors on a light, smooth body. It finishes with a succulent juiciness, showing echoes of lemon verbena.</i>	45

Complimentary Corkage

Bring your own bottle of wine on Wednesdays at no charge





RED WINE

(Taxes included)

By the Glass

	6oz	9oz	Bottle
J Lohr Seven Oaks, Cabernet Sauvignon, USA	9	12	34
Mirassou Central Coast, Pinot Noir, USA	9	12	34
Smoking Loon, Syrah, USA	9	12	34
Conviction, Rustic Red Dreamers & Schemers, Canada	9	12	34

By the Bottle

The Vibrant Vine, Phantom Red Blend, Canada <i>A full bodied wine, with notes of black cherry, black berry, strawberry, sage, white pepper, and vanilla.</i>	39
Seven Deadly Zins, Zinfandel, USA <i>Full bodied and silky, bringing lots of jammy fruit flavours, generous vanilla and black pepper while remaining very smooth and deceptively light on the palate.</i>	59
Chaos & Harmony, Pinot Noir, NZ <i>This red is very perfumed, with peppery rose petal and fresh sage aromas complementing the tangy cherry core. Light and crisp, reverberating with juicy acidity.</i>	49
Tinhorn Creek, Oil Field Series Merlot, Canada <i>This vintage of the reserve Merlot is a pastiche of plums muddled with black cherry, star anise and mocha, dried roses and botanical, cedar chips and leather.</i>	70

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DESSERT - 9

VANILLA CHEESECAKE

Strawberry compote, sponge toffee, whip cream

STICKY DATE PUDDING, TN

Warm caramel, vanilla ice cream, candied walnuts

FLOURLESS CHOCOLATE

BROWNIE GF, P

White chocolate, peanut butter caramel

RASPBERRY & MANGO SORBET

DUO V, DF, EF

Berry compote, caramelized mango

Gluten Free - **GF**

Contains Peanuts - **P**

Contains Tree Nuts - **TN**

Dairy Free - **DF**

Vegan - **V**

Egg Free - **EF**

SPECIALTY COFFEE - 8

Experience the elements of the world with our wide variety of specialty coffees. Served with freshly brewed Starbucks coffee & whip cream. Applicable taxes included.

AFRICAN | Amaretto, triple sec

RUSSIAN | Tia maria, frangelico, vodka

IRISH | Baileys, Irish whiskey

JAMAICAN | Dark rum, brandy

MEXICAN | Kahlua, tequila

ITALIAN | Grand marnier, kahlua

SPANISH | Brandy, kahlua





WEEKLY FEATURES

*HAPPY HOUR from 3-5pm - \$1 OFF BEVERAGES
(Taxes included)*

MOJITO MONDAY

Bartender's hand-crafted Mojito feature **7**

TUESDAY BREW

Pints of beer **6**

Buckets of select beer **24**

TIPSY WEDNESDAY

Select Wine by the Glass **6**

*Free Corkage - bring your own
bottle of wine at no charge*

SOUR THURSDAY

Feature Whiskey Sours **7**

FRIDAY SURPRISE

Bartenders' Choice **1oz - 7 | 2oz - 10**
Cocktail

SANGRIA SATURDAY

Sangria made with white, red
or rose wine **10**

SUNDAY HANGOVER

Elements Feature Caesar **7**

Mimosas **10**

