



PROVENCE marinaside

MIMOSAS

made with Montelvini Frizzante Prosecco \$9
made with Bottega Il Vino dei Poeti Prosecco \$12

MORNING GLORY

OJ, Crème de Cassis de Dijon

ORCHARD

Giffard Abricot du Rousillon

RASPBERRY

Giffard Framboise de Ronce

PINK GRAPEFRUIT

grapefruit juice, Giffard Pamplemousse Rosé



PROSECCO MIMOSA FLIGHT \$55
a bottle of Bottega Il Vino dei Poeti with a selection of juices to make your own mimosas

CHAMPAGNE MIMOSA FLIGHT \$140
a bottle of Piper-Heidsieck Cuvée Brut with a selection of juices to make your own mimosas

SALTY DOG \$9

Stolichnaya Vodka, Grapefruit Juice, Salted Rim

TEQUILA SUNRISE \$10

Cazadores Tequila, OJ, House Made Grenadine

MAURESQUE \$7

ricard pastis de marseille, orgeat syrup
a favourite of Chef JF – this drink is an embrace of anise and licorice.

FRENCH SPRITZ \$13

lillet blanc, suze gentian, st. germain, lemon, soda
light-hearted bittersweet tinge, sunshine hue, and bubbly personality.

PROVENÇAL G&T \$16

cantarelle gin de provence, fever tree premium tonic water, fresh herbs, juniper berries
distilled with grapes from povence, this gin and tonic is highly aromatic, fruity, and floral.

FAUX PAS \$16

bigallet china-china, l.n. mattei cap corse rouge, antech blanquette de limoux
imagine a Spagliatto with amer and vermouth from the south of France.

APEROL SPRITZ \$13

Aperol, Prosecco, Soda, Orange

NEGRONI \$15

broker's london dry gin, campari, cinzanno rosso

IRISH COFFEE \$11

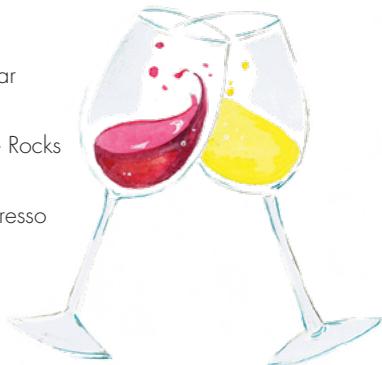
Jameson Irish Whiskey, Raw Sugar

PICK ME UP \$15

Baileys and Double Espresso, On The Rocks

ESPRESSO MARTINI \$16

Belvedere Vodka, Kahlua, Fresh Espresso



CAESARS & BLOODY MARYS
made with Stolichnaya vodka

MEDITERRANEAN \$16
house made Provençal rim. Garnished with a prawn, olive, pickled onion, pepperoncini, and a spicy bean.

COWBOY \$15
kicked up with a shot of pickle juice and a peppered bacon rim. Garnished with a spicy smoked pepperoni stick and a pickle spear.

WEST COAST \$15
house made horseradish west coast sauce and a lemon pepper rim. Garnished with smoked salmon and cucumber.

For parties of 6 or more a 20% gratuity will be added to the bill.

Separate bills are not available for groups of 6 or more.

Please be aware that a fee will apply to any substitutions or alterations.

Outside food and beverages are not permitted in the restaurant.

As per health regulations, all animals must be kept outside the patio railing with the exception of PADS or BC & Alberta Guide Dog Services certified assistance animals.