

WINE LIST

Sparkling 6oz/Btl		
Henkell Trocken		10/30
Chardonnay, Chenin, Sauvignon Blanch, Pinot Blanc Wiesbaden, Germany		
White Wine 6oz/9oz/Btl		
Selbach Mosel 2023		14/20/50
Riesling Germany		
Red Rooster		14/20/50
Sauvignon Blanc Penticton, Bc		
Gray Monk		12/16/40
Chardonnay Lake Country, Bc		
Wayne Gretzy		12/16/40
Pinot Grigio Niagara On The Lake, On		
Gray Monk Latitude 50		10/14/36
White Blend Lake Country, Bc		
Rose Wine 6oz/9oz/Btl		
Privy Lovers Rose		12/16/40
Merlot, Frontenac Kamloops, Bc		
Provence Rose – D’esclans Whispering Angel 2024	80	
Grenache, Cinsault, Rolle Côtes De Provence, Fr		
Red Wine 6oz / 9oz / Btl		
Alamos		12/16/40
Malbec Argentina		
Neon Coast		14/20/50
Cabernet Sauvignon USA		
Gray Monk Latitude 50		10/14/36
Red Blend Lake Country, Bc		
Red Rooster		12/16/40
Cabernet Merlot Kelowna, Bc		
Cassini		14/20/50
Pinot Noir Oliver, Bc		

ON DUTY OPTIONS

- Zero-proof cocktails
- Miners Mule 6
ginger beer, bar lime, soda
- Lumberjack Lemonade 8
Hibiscus syrup, lemonade, tonic
- Granite Garden 10
non-alcoholic rum, simple syrup,
bar lime, pomegranate

TAP LIST

16oz/20oz		
Okanagan Spring 1516 – Lager		8/10
5%, Vernon, Bc		
Stone & Wood – Lager		5/6.5
5% Victoria, Bc		
Blue Moon – Belgium Wheat Ale		8/10
5.4%, Denver, Colorado		
Guinness – Stout		8/10
4.2%, Dublin, Ireland		
Rotating Tap Superflux		9/11
Vancouver, Bc		
Yellow Dog – Ipa		9/11
6.8%, Port Moody, Bc		
Rickards - Red Ale		8/10
5.2%, Vancouver, Bc		
Old Style - Pilsner		8/10
5%, Lethbridge, Alberta		
Phillips Dino Sour – Sour		8/10
4.2%, Victoria, Bc		
Stanley Park Sunsetter - Peach Ale		8/10
4.8%, Vancouver, Bc		
Stongbow Cider		8/10
5.3%, UK		

TOOLS OF THE TRADE

- Coal Dust Old Fashioned 16
Bulleit bourbon, angostura bitters, demerara sugar.
Dark, deep and dependable
- The Split Shift 15
Van gough vodka, tia maria, french vanilla syrup &
espresso. For the long days and longer nights
- Blue Collar Collins 14
Botanist gin, lemon juice, simple syrup, blueberry
foam. A classic with a wild northern twist
- Breaker Deck 14
Botanist gin, cherry brandy, cointreau, dom
benedictine, grenadine, pineapple juice, lime juice,
angostura bitters. Bright and cooling – a breath of fresh
air after the blast
- Limestone Sour 16
Disaronno, bulleit bourbon, egg white, bar lime, simple
syrup. A minors take on the classic- rough around the
edges, smooth at the core
- Cocktail On Tap 12
Ask your server

BOTTLES & CANS

Budweiser	8
341ml	
Somersby	10
473ml	
Bud Light	8
341ml	
Corona	8
330ml	
Miller Genuine Draft	8
335ml	
Stella Artois	8
330ml	
Sleeman Honey Brown	8
341ml	
Clausthaler Dry Hopped Ipa 0%	7
335ml	
Corona 0%	7
341ml	
Sapporo 0%	7
330ml	
Smirnoff Ice	8
330ml	
White Claw	8
355ml	

SHARED SHIFTS

- Cocktails to Share, pitchers are for 3+ thirsty folks only.
- Stone & wood sangria \$30
Red/white/rose wine, brandy, peach schnapps, orange
juice, bar lime. Vibrant and fruit-filled – built for break
time with the whole crew.
- Canteen cooler \$30
Hibiscus syrup, empress gin, lemonade and prosecco
Light, crisp, and quietly captivating – like a lunch
break that never ends.
- Electric current \$30
Blue curacao, midori, white rum, pineapple juice,
prosecco. Bright, zesty, and thirst-crushing – a round
that never ends

NUMB SKULLS

- The Wilder Side Of The List
- Melon Reaper 14
Midori, irish whisky, dark rum, coconut rum, lime juice
- bright, eerie green with a smooth whisky kick, sweet
death in a glass.
- Bonehead Margharita 14
Don julio reposado tequila, grand marnier, spicy mango
syrup - solid craftsmanship with a spark of heat
- Cranial Collapse 14
Rose gin, grapefruit juice, prosecco, simple syrup -
fruity, fizzy, and dangerously smooth—one sip and
you’re six feet under.
- Dead Man’s Punch 14
Tanqueray gin, aperol, elderflower liqueur, lemon juice,
simple syrup - crisp, floral, and electrifying—like a
lightning bolt to the brain.
- Skulloma 14
Don julio blanco tequila, grand marnier, lime juice,
sparkling grapefruit soda - a bone-chilling take on the
classic paloma—bright, zesty, and deadly smooth.
- Deadly Bloom 14
Empress gin, lychee liqueur, simple syrup, bar lime,
prosecco - hauntingly floral, slightly sweet, and glowing
with a celestial purple haze

DAILY SPECIALS

- Mix it Monday
Kick off the week with bartender’s
choice cocktails on feature \$10.
- Tipsy Tuesday
Unwind with \$2 off all cocktails – the best
way to tip the week in your favor
- Wine Wednesday
25% off wine bottles- explore the cellar midweek.
- Thirsty Thursday
All draft beers \$2 off – no better way to clock out.
- Numb Skull Friday
All Numb Skulls cocktails \$11
- Stone Cold Saturday
Three bold takes on Long Island Iced Tea:
Brain Freeze Tea, Toxic Mind Tea, Bloody Skull Tea \$8
- Sparkling Sunday
Three spritz specials Aperol, Hugo & Limoncello \$10