

## SPARKLING & ROSE

	6 oz/9 oz
Dominio Espinal Rose   Spain	9.50/10.50
Tread Softly Prosecco   BC	12.00

## WHITE WINE

	6 oz/9 oz
Primi Soli/Pinot Grigio   Italy	8.75/12.50
MT. Boucherie/Pinot Gris   BC	13.50/18.50
Quail's Gate/Chardonnay   BC	13.00/18.75
Gehring Brothers/Riesling   BC	10.50/14.25
Canyonview/Sauvignon Blanc   BC	13.50/18.95
Vina Esmeralda/Gewurtraminer   Spain	9.50/12.75

## RED WINE

	6 oz/9 oz
Fernando Castro Masia/Tempranillo   Spain	8.75/12.50
MT. Boucherie/Pinot Noir   BC	11.50/15.25
Peter Lehmann Clancy's/Cab/Shiraz/Mer   AUS	11.50/15.75
Tinhorn Creek/Merlot   BC	10.50/13.25
Tom Gore/Cab Sauv   CA	14.50/20.00
Sandhill Cab/Merlot   CA	13.50/19.00
Nugan Estate/Shiraz   AUS	10.50/15.25
Mythic Mountain/Malbec   ARG	11.50/15.25
Penfold Grandfather 20YR Port	2 oz 18.75

## COCKTAILS

<b>Pineapple Mezcalita</b>	12
<i>Mezcal, Reposado Tequila, Licor 43, fresh pineapple and lime, 2 oz</i>	
<b>M&amp;M Violet Sour</b>	13
<i>Masters Gin, Violet Liqueur, blackberries, fresh lemon and lime, 2 oz</i>	
<b>English Country Garden</b>	12
<i>Hendricks Gin, Elderflower Liqueur, muddled cucumber and lime, apple juice, and soda, 2 oz</i>	
<b>Spiced Blackberry Gimlet</b>	12
<i>Driftwood Parabola Gin, Lemon Oleo, Spiced blackberry syrup, 2 oz</i>	
<b>1127</b>	12
<i>Jim Beam Bourbon, Campari, Orange Oleo, Lemon Oleo, Cherry basil syrup, 2 oz</i>	
<b>Pink Flamingo</b>	12
<i>Blanco Tequila, Maraschino Liqueur, Aperol, Lime Oleo, Lemon Marrakech Bitters, topped with ginger beer, 2.4 oz</i>	
<b>White Negroni</b>	13
<i>Driftwood Parabola Gin, Woods Chiaro Amaro, Esquimalt Bianco Vermouth, 3 oz</i>	



## BEER

<b>TAP 16OZ</b>	9.00	<b>BOTTLE 12OZ</b>	8.85
Four Winds   <b>IPA</b>		Stella	
Four Winds Nectarous   <b>Sour</b>		Budweiser	
Vancouver Island   <b>Pilsner</b>		Coors light	
33 Acres of Sunshine   <b>French Blanche</b>		Corona	
Hoynes Down Easy   <b>Pale ale</b>		Heineken	
Barnside   <b>ESB Pub Standard</b>		Kokanee	
Guinness   <b>Stout</b>   10   591 ml		Strongbow   453 ml	
Peroni   <b>Lager</b>   9.5		Glutenberg IPA   11   453 ml	
		Glutenberg Blonde   11   453 ml	
		Four Winds Juxtapose   11   453 ml	

## NON ALCOHOLIC

<b>Berry White</b>	12
<i>Muddled raspberries and lemon juice topped with Sprite.</i>	
<b>Sober in Paradise</b>	12
<i>Mango juice, pineapple juice, coconut syrup, lime and soda.</i>	
<b>Mango Mule</b>	12
<i>Mango juice and ginger beer</i>	
<b>Phillips Hazy IPA   355ml</b>	8
<b>Phillips Pilsner   355ml</b>	8
<b>Guinness "0"   440ml</b>	8
<b>Whiskey 0%</b>	8
<b>Gin 0%</b>	8
<b>Pellegrino   750ml</b>	9

### LIVE MUSIC

**Friday - Saturday and Long Weekend Sundays**

Find the schedule on our website  
<https://marioskitchen.ca/>



### PRIVATE PARTIES

Private parties and event bookings!  
 Go to <https://marioskitchen.ca/> for more information.  
 Feel free to ask your server about it!

Scan for **MORE**, wine list and cocktail menu, food menu, brunch menu.



**Monday:** BOGO Burgers **Tuesday:** BOGO Tacos **Wednesday:** Wings 25% off **Thursday:** HH Drinks all day **Friday:** Live Music **Saturday:** Live Music **Sunday:** Brunch

GRACIE'S  
NEXT DOOR

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**Monday:** BOGO Burgers **Tuesday:** BOGO Tacos **Wednesday:** Wings 25% off **Thursday:** HH Drinks all day **Friday:** Live Music **Saturday:** Live Music **Sunday:** Brunch

## HAPPY HOUR

3:30pm-5:00pm

### Drinks

Tempranillo Red 6 oz	7.50
Pinot Grigio White 6 oz	7.50
Draught 16 oz	7.50
Peroni Lager/Guinness Stout 16 oz	7.75
Prosecco 6OZ	9.50
Moscow Mule 1.5 OZ	9.50
English Country Garden 2 oz	9.50
Spiced Blackberry Gimlet 2 oz	9.50

### Food

Guajillo Mushrooms	7.00
Honey Bourbon Wings	7.00
Poblano Mini Mac + Cheese	7.50
Chicken Tortilla Soup	7.50
Beef Pepito Sliders	9.50
Chips + 7 Layer Dip	9.00
Prawn Ceviche Tostada	10.00
Brussels and Mushroom Poutine	10.00

## TAPAS

<p><b>Taco Volteados</b> Crispy mozzarella, guajillo mushrooms + salsa verde <b>13 GF V</b></p>	<p><b>Prawn Ceviche Tostadas</b> Guacamole, wild prawns, cucumber, pico de gallo, pickled red cabbage, citrus ponzu, sesame seeds <b>17 GF</b></p>	<p><b>Sundried Pesto Flatbread</b> Mozzarella cheese, grape tomato medley, frisee, balsamic glaze + pickled red onions <b>16 GF V</b></p>	<p><b>Chicken Taquitos</b> Crispy tortillas, pulled chicken, salsa verde, sour cream + feta <b>15 GF</b></p>	<p><b>Honey Bourbon Wings</b> Homemade honey bourbon BBQ sauce. Ranch dip on the side <b>17 GF</b></p>
<p><b>Seafood Tacos</b> Prawn, halibut, salmon, guacamole + salsa verde, cabbage, chipotle mayo <b>15 GF</b></p>	<p><b>Brussel Sprouts + Bacon</b> Lemon zest + gremolata <b>11 GF</b></p>	<p><b>Chicken Sliders</b> Thinly cut chicken with BBQ chipotle, fresh cabbage + leeks <b>16</b></p>	<p><b>Chips + 7 Layer Dip</b> Guacamole, pico de gallo, sour cream, refried beans, olives, fried jalapeno + fresh cheese <b>14 GF V</b></p>	<p><b>Ancho Rubbed Wings</b> Seasoned with ancho rub. Caesar dip on the side <b>17 GF</b></p>
<p><b>Pulled Pork Tacos</b> Braised pork, salsa verde + fried leeks <b>15 GF</b></p>	<p><b>Guacamole + Salsa</b> Fresh guacamole, salsa verde and pico de gallo + chips <b>10 GF V</b></p>	<p><b>Beef Pepito Sliders</b> Thinly shaved beef, chimichurri, pickled red onions + guacamole <b>16</b></p>	<p><b>Halibut Bites</b> Deep-fried served with balsamic mayo <b>15 GF</b></p>	<p><b>Maple Sriracha Wings</b> Tossed in sweet, spicy sauce <b>17 GF</b></p>
<p><b>Poblano + Corn Tacos (vegan options)</b> Sour cream, pickled onion + feta. <b>14 V GF</b></p>	<p><b>Tuna Tostadas</b> Crispy tortillas, guacamole, Ahi tuna + leeks <b>17 GF</b></p>	<p><b>Guajillo Mushrooms</b> Mildly spiced with ancho rub, feta, cilantro and chips <b>9 GF V</b></p>	<p><b>Coconut Prawns</b> Deep fried served with sweet chilli sauce + japanese mayo <b>15 GF</b></p>	<p><b>Habanero Rib Bites</b> Full-pound, orange habanero glaze, garlic dip <b>17 GF</b></p>
<p><b>Beef Asada Tacos</b> Thinly shaved beef, caramelized onion, pico de gallo + guacamole <b>15 GF</b></p>	<p><b>Brussel Sprout Tostadas</b> Refried beans, zucchini and jalapenos, salsa verde, avocado, pickled onions + feta <b>15 GF V</b></p>	<p><b>Smashed Nugget Potatoes + Leeks</b> Ancho, garlic butter + caramelized leeks <b>9 GF V</b></p>	<p><b>Charcuterie Board (comes with 6 items)</b> Brie, smoked white cheddar, peppered herb goat cheese, prosciutto, pepperoni + capicola <b>27</b></p>	<p><b>Truffle Parmesan Cauliflower Popcorn</b> Deep-fried cauliflower with truffle, parmesan and ancho seasoning + chipotle mayo dressing <b>17 GF</b></p>

## SOUPS & SALADS

<p><b>Chicken Tortilla Soup</b> Sliced chicken, avocado, sour cream, feta, cilantro, and tortilla chips on the side <b>10 GF</b></p>	<p><b>Kale + Cashew Salad</b> Baby kale, golden beets, red cabbage, carrots, cashews, goat cheese, dried cranberries, sun dried tomato vinaigrette <b>20 GF V</b></p>	<p><b>House Garden Salad</b> Mixed greens, tamari soy vinaigrette with cucumber, pickled red onions, radishes, onions ribbons + sesame seeds <b>16 GF</b> <b>+ 6 Salmon</b></p>	<p><b>Grilled Caesar</b> Lightly charred romaine heart, house croutons, asiago, creamy caesar dressing <b>16</b></p>	<p><b>Chicken Taco Salad</b> Sliced chicken, black beans, corn, red pepper, radish, fried jalapenos, pico de gallo crispy tortilla chips, chipotle lime vinaigrette <b>22 GF</b></p>	<p><b>Tuna Poke Salad</b> Fresh greens tossed in ponzu vinaigrette with avocado, carrot, cucumber radish, sesame seeds + wasabi mayo <b>22 GF</b></p>
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## MAINS

<p><b>Leisa's Pasta</b> Creamy alfredo, penne, pesto, roasted red pepper and zucchini, grilled chicken breast, topped with brussel sprouts + bacon <b>25 GF</b></p>	<p><b>Brussel Sprouts and Mushroom Poutine</b> Fries, cheese curds, smoked corned beef, red wine gravy and wild mushrooms. Topped with sweet sriracha brussel sprouts + parsley <b>16 GF</b></p>	<p><b>Beef Adobada Quesadilla</b> Angus beef, salsa, monterey jack, arugula, chipotle mayo and pico de gallo. Served with tomato broth <b>16</b></p>	<p><b>Mushroom Ravioli</b> Handmade Ravioli, sundried pesto, gremolata, grana padano, topped with rosemary leaves and garlic bread <b>21</b></p>	<p><b>Chicken Enchilada</b> Pulled chicken, guajillo sauce, sour cream, side of guacamole <b>18 GF</b></p>
<p><b>AAA Ribeye</b> 14 Oz with seasonal vegetables and smashed nugget potatoes + leeks <b>67 GF</b></p>	<p><b>Tenderloin</b> 6 oz with seasonal vegetables, smashed nugget potatoes + leeks <b>58 GF</b></p>	<p><b>New York Striploin</b> 12 oz AAA with seasonal vegetables, smashed nugget potatoes + leeks and chimichurri sauce <b>62 GF</b></p>	<p><b>Tahini Chipotle Chicken</b> Two grilled Chicken breasts, tahini chipotle house-made sauce, smashed nugget potatoes + leeks and seasonal vegetables <b>27 GF</b></p>	<p><b>Ancho Crusted Halibut Burger</b> Guacamole pickled red onions, cucumber and tarter on a brioche bun. Your choice of wedge fries or garden salad <b>21</b></p>
<p><b>Poblano Mac + Cheese</b> Creamy poblano sauce, shredded cheese, GF noodles, gremolata + a zucchini salad on the side. Add bacon, prosciutto, chicken or capicola + 6 prawns + 9 <b>20 GF V</b></p>	<p><b>Roast Lamb Shank</b> Roasted Roma tomato, seasonal vegetables and smashed nugget potatoes and leeks <b>26 GF</b></p>	<p><b>Seafood Linguine Arrabiata</b> Ancho prawns, scallops, mussels, basil, zesty tomato sauce (GF option) <b>25</b></p>	<p><b>Vegan Burger</b> Black bean patty, lettuce, tomato, vegan mayo, mustard, pickle on a potato bun. Your choice of wedge fries or garden salad <b>20 GF V+</b></p>	<p><b>Cheese Burger</b> Your choice of beef or chicken burger. Your choice of white cheddar, brie, gorgonzola, goat cheese or vegan cheddar as well as wedge fries or green salad <b>21</b></p>
<p><b>Chocolate Torte</b> Flourless chocolate cake <b>9 GF</b></p>	<p><b>Creme Brulee</b> French custard with a caramelized glass of sugar on top <b>9 GF</b></p>	<p><b>Churros</b> Spanish fried dough, dusted icing sugar on top with rich caramel sauce <b>11 GF</b></p>	<p><b>NY Cheese Cake</b> Homemade cheesecake served with raspberries and whipped cream <b>11 GF</b></p>	<p><b>Affogato</b> Ice cream and espresso <b>11 GF</b> <b>+ 4 Baileys</b></p>

## DESSERT

## SUNDAY BRUNCH

Sneak Peak 11:45 am - 3:00 pm

<p><b>Cornbread Benny</b> House made corn bread muffins, two poached eggs, guacamole, salsa and hollandaise. Choose of pulled pork or guajillo mushrooms (can be made a single) <b>17</b></p>	<p><b>Huevos Rancheros</b> Two corn tortillas, two sunny side up eggs, salsa verde, refried beans, sour cream, feta cheese and pickled red onions <b>16 GF</b></p>	<p><b>Green Bowl</b> Brussel sprouts, kale, bacon bits, cottage cheese, balsamic glaze and olive oil <b>16 GF</b></p>	<p><b>Baked French Toast</b> Brioche bread, brown sugar butter, cinnamon served with whipped cream and fresh berries <b>16</b></p>	<p><b>Maple Sriracha Fried Chicken Sandwich</b> Brioche bun, mayo, cucumber, carrot and mixed greens <b>20</b></p>
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Ask to see the menu!

New Features Every Month! Your server would love to describe them.

GF GLUTEN FREE  
V VEGETARIAN  
V+ VEGAN

We can accommodate most dietary needs, please inform your server.