



MAESTRO'S
MEDITERRANEAN

Drinks & Antipasti



COCKTAILS



Signatures

DILL GIN CAESAR | 14

dill gin, clamato, pickle juice, olive, pickle, sambal oelek, worcestershire sauce

BLOOD ORANGE PALOMA | 15

olmeca tequila, grapefruit juice, lime juice, blood orange syrup, soda

DEVIL'S ADVOCATE | 16

reposado tequila, chambord liqueur, sage syrup, lemon juice, red wine float

AMARETTO SOUR | 16

disaronno amaretto, wild turkey bourbon, simple syrup, lemon juice, egg white

WALNUT SHORE | 16

wild turkey bourbon, kahlúa, amaro montenegro, cherry syrup, walnut bitters

ISLAND NOIR | 16

malibu, havana dark rum, captain morgan, pineapple juice, toasted coconut syrup, angostura bitters

Seasonal

WINTER BRAMBLE | 16

beefeater gin, chambord liqueur, lemon juice, simple syrup, empress gin float

LUNA BIANCA | 16

vanilla vodka, crema di limone, simple syrup, lemon juice, topped with a limoncello egg white

TOASTED COCONUT DAIQUIRI | 16

plantation pineapple rum, malibu, lime juice, toasted coconut syrup

FRENCH MANHATTAN | 17

hennessy cognac, giffard apricot liqueur, ok spirits amaro, sweet vermouth, orange bitters, angostura bitters



COCKTAILS

Maestro's Featured Cocktail

Every week brings a new signature cocktail, crafted from seasonal flavours and creative flair. Ask your server what's stirring this week.

Classics & Twists

CLASSIC NEGRONI 3oz | 15

beefeater gin, campari, sweet vermouth, orange swath

COCONUT MARGARITA 2oz | 15

1800 coconut tequila, triple sec, simple syrup, lime juice

CRANBERRY GINGER MARGARITA 2oz | 15

olmeca tequila, giffard ginger of the indies, lime juice, cranberry syrup

APEROL SPRITZ 1.5oz | 13

aperol, sparkling wine, soda

LIMONCELLO SPRITZ 1oz | 13

limoncello, sparkling wine, soda

HUGO SPRITZ 1oz | 13

st. germain elderflower liqueur, mint, sparkling wine, soda

BARCELONA G&T 2oz | 15

blood orange malfy gin, fever tree mediterranean tonic, lemon

CUCUMBER G&T 2oz | 15

empress cucumber lemon gin, fever tree elderflower tonic, cucumber

MAESTRO'S WINE COLLECTION



Sparkling

5oz | 750ml

CODORNÍU LIMITED EDITION CAVA

12 | 55

Penedes, Spain

CODORNÍU CLASSICO ROSÉ LIMITED EDITION CAVA

12 | 55

Penedes, Spain

HUNGARIA GRANDE CUVÉE

13 | 63

Etyek-Buda, Hungary

FIOL PROSECCO

14 | 65

Veneto, Italy

FITZPATRICK CRÉMANT

16 | 77

Okanagan Valley, BC, Canada

White

6oz | 9oz | 750ml

ELDORADO HEIRLOOM WHITE

11 | 16 | 45

MISSION HILL RESERVE SAUVIGNON BLANC

14 | 21 | 56

Okanagan Valley, Canada

ALLEGRI NI CORTE GIARA PINOT GRIGIO

15 | 22 | 60

Veneto, Italy

HESTER CREEK VIOGNER

15 | 22 | 60

Okanagan Valley, Canada

ALPHA ESTATE TURTLES MALAGOUZI

17 | 25 | 68

Amyndeon, Greece

MER SOLEIL SANTA LUCIA CHARDONNAY

19 | 27 | 75

California, USA

ROCHE TRADITION CHARDONNAY

20 | 28 | 80

Naramata Bench, BC, Canada

MAESTRO'S WINE COLLECTION



Rosé

6oz | 9oz | Btl

ELDORADO HEIRLOOM ROSÉ

11 | 16 | 45

MOUNT BOUCHERIE ROSÉ

15 | 22 | 60

Okanagan Valley, Canada

OGIER CÔTES DE VENTOUX ROSÉ

15 | 22 | 60

Côtes du Rhone, France

THE VIEW SILVER LINING ROSE

15 | 22 | 60

Okanagan Valley, Canada

MARCHESI ANTINORI SCALABRONE ROSÉ

18 | 26 | 72

Bolgheri, Italy

Red

6oz | 9oz | Btl

ELDORADO HEIRLOOM RED

11 | 16 | 45

SKOURAS ST. GEORGE NEMEA

15 | 22 | 60

Nemea, Peloponnese, Greece

MOUNT BOUCHERIE PINOT NOIR

15 | 22 | 60

Okanagan Valley, Canada

CONUNDRUM RED BLEND

17 | 25 | 68

California, USA

ROCCE DELLE MACIE CHIANTI CLASSICO DOCG

17 | 25 | 68

Tuscany, Italy

BURROWLING OWL CABERNET SAUVIGNON

22 | 33 | 95

Okanagan Valley, Canada

SANDHILL "SMALL LOT" BARBERA

22 | 33 | 95

Okanagan Valley, Canada

QUAILS GATE OLD VINES FOCH

20 | 28 | 82

Okanagan Valley, Canada

BEER, CIDERS & MORE

On Tap Beer | 20oz

ROTATING TAP | 10

SHORELINE EMBERS AMBER ALE | 11

Kelowna, BC

COPPER BREWING NUT BROWN ALE | 11

Kelowna, BC

BRITTANIA LAGER | 10

Lake Country, BC

PHILLIPS ELECTRIC UNICORN WHITE IPA | 10

Victoria, BC

PERONI NASTRO AZZURRO | 11

Rome, Italy

BACK HAND OF GOD STOUT | 12

Crannog Ales, Sorrento, BC

BACK COUNTRY WIDOW MAKER HAZY IPA | 11

Squamish, BC

Cider & Sangria

ROTATING LOCAL CIDER | 11

SANGRIA 11 / 35

house-made red sangria 8 oz glass | 26 oz pitcher



Premium & Rare Spirits | prices listed per 1oz pour

Irish Whiskey

REDBREAST 12 YEAR | 12.50

WRITERS' TEARS COPPER POT STILL | 11

Japanese Whiskey

TOKI SUNTORY | 9

Scotch

JOHNNIE WALKER BLUE LABEL | 50

MACALLAN DOUBLE CASK 12 YEAR | 17

DALMORE 12 YEAR | 16

LAGAVULIN 16 YEAR | 22

OBAN 14 YEAR | 20

Bourbon

BOOKER'S | 20

Rum

ZACAPA | 19

DIPLOMATICO RESERVA | 9.50

Gin

MERMAID SMALL BATCH | 17

ISLE OF HARRIS | 18

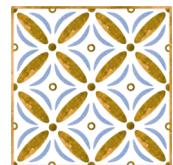
IRISH GUNPOWDER | 9

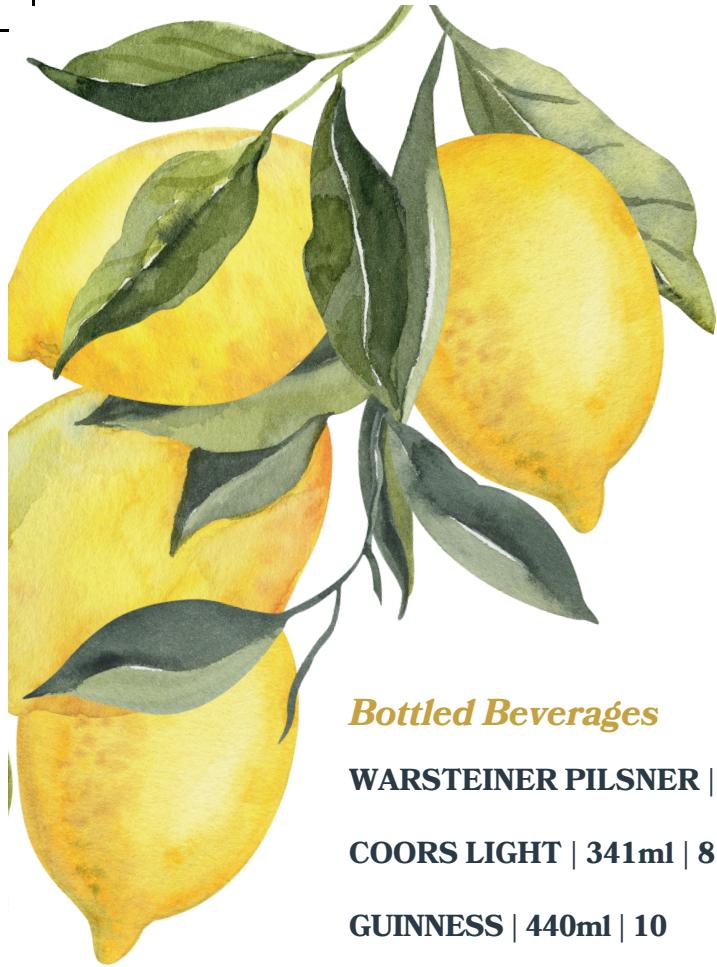
Tequila

CLASE AZUL REPOSADO | 50

DON JULIO 1942 | 45

CASAMIGOS REPOSADO | 17.50





Bottled Beverages

WARSTEINER PILSNER | 500ml | 8

COORS LIGHT | 341ml | 8

GUINNESS | 440ml | 10

HEINEKEN | 330ml | 9

CORONA | 330ml | 8

STIEGL RADLER | 500ml | 9

NEGRA MODELO | 355ml | 8

HOEGAARDEN | 330ml | 8

GREY FOX AGILE IPA (GF) | 355ml | 8

GREY FOX LAGER (GF) | 355ml | 8

WOODWARD CIDER MODERN DRY | 500ml | 11

NICELIFE GIN & GRAPEFRUIT COCKTAIL | 11

ZERO PROOF

Cocktails | 9

BERRY BASIL SMASH

fresh strawberries & blueberries, basil, lemon juice, simple syrup

COCONUT MOJITO

lime juice, toasted coconut syrup, mint, soda

KINDA - TIKI

orange & pineapple juice, lime, brown sugar syrup, mint, topped with ginger beer

Beer

Heineken 0.0% 330ml | 6

Corona Cero 0.0% 330ml | 7

Guinness 0.0% 440ml | 9

Peroni 0.0% 330ml | 6

Tonics

San Pellegrino 750ml | 7

Evian 750ml | 7

Dad's Root Beer 250ml | 5

Farming Karma 355ml | 7

Coffee & Tea

Espresso | 4

Double Espresso | 5

Cappuccino | 5

Latte | 5

Hot Chocolate | 5

Assorted Metz Teas | 4



HAPPY HOUR FOOD

Daily 3-5pm & 8pm to close, Sunday All Day

MARGHERITA | 15

fior di latte, tomato sauce, fresh basil (G+) (V+)

BIANCO FUNGHI | 20

forno roasted wild mushrooms, black truffle cream, mozzarella, italian parsley, lemon (G+)

PORK SAUSAGE & PEPPERONI | 21

house made fresh italian pork sausage, pepperoni, tomato sauce, fresh pesto, mozzarella

FRITTO MISTO | 19

crispy, calamari, prawns, ling cod, preserved lemon aioli

FOCACCIA BREAD & SPREADS | 14

house baked sundried tomato focaccia, herbed whipped Okanagan goat's cheese, charred red pepper hummus, tzatziki, Mediterranean selected olives

SEA SALT FRIES | 7

spanish aioli (V) (G+)

SALUMI MISTI | 16

wild mushroom truffle salami, duck salami, prosciutto di parma, capocollo, house pickled vegetables, sourdough crostini, mustard
3 chefs selected local cheeses + 13

MITICA | 10

spanish cocktail snack mix of house spiced roasted nuts, chickpeas, corn nuts, sesame sticks, crispy peas (V)

SHAVED ROMAINE CAESAR | 14

romaine hearts, grana padano cheese, toasted oreganata breadcrumbs, grilled lemon, black garlic dressing (G+)
chicken breast souvlaki + 7



(GF) Gluten-Free (V) Vegetarian (V+) Vegan |

Please ask your server if a dish can be made vegan or gluten-free.

HAPPY HOUR DRINKS

Daily 3-5pm & 8pm to close, Sunday All Day

Eldorado Heirloom Red, White or Rosé Wine

6oz - 8 | 9oz - 12

Brittania Lager 20oz | 8

Shoreline Ember Amber Ale 20oz | 8

Rotating Tap 20oz | 8

Rotating Cider 16oz | 8

Aperol Spritz 1.5oz | 10

Classic Negroni 3oz | 10

Barcelona G&T 2oz | 12

Classic Margarita 2oz | 12

House Red Sangria

Glass 8oz - 6 | Pitcher 26oz - 26

