

**SUN**

**\$5 CAESARS**

1/2 Price Wings

1/2 Price Oysters 4-6pm

**MON**

**1/2 PRICE OYSTERS *All day***

Prosecco \$6 gl / \$30 btl

**TUES**

**\$5 MARGARITAS *on the rocks***

\$2.5 Baja Fish Tacos

1/2 Price Oysters 4-6pm

**WED**

**SELECT WINES \$6 GL / \$30 BTL**

\$7 Calamari

1/2 Price Oysters 4-6pm

**THURS**

**\$5 PINTS LOCAL BEER**

\$10 Cheeseburger + Fries

1/2 Price Oysters 4-6pm

**FRI**

**\$9 CHAMPAGNE COCKTAILS**

1/2 Price Oysters 4-6pm

**SAT**

**\$8 CLASSIC MARTINIS**

Skyy vodka or Bulldog gin

1/2 Price Oysters 4-6pm

**AFTER  
9PM**

**\$4 HI-BALLS + \$4 SLEEVES**

**\$5 SPIKED SHAFT**

**1/2 PRICE LAND CHARCUTERIE**

## I ON TAP I

### *Locally Brewed Craft Beer*

SLEEVE | 5    PINT | 7

#### **HOYNE PILSNER**

5.5% · Crisp Cold Classic Pilsner

#### **HOYNE DARK MATTER**

5.3% · American Brown Ale

#### **DRIFTWOOD WHITE BARK WITBIER**

5% · Belgian Style Witbier

#### **DRIFTWOOD FAT TUG**

7% · Northwest Style IPA

#### **PHILLIPS ANALOGUE 78 KOLSCH**

5% · West Coast Hop Inspired

#### **PHILLIPS BLUE BUCK**

5% · English Pale Ale

#### **PHILLIPS ODYSSEY NITRO PORTER**

5% · American Style Porter

#### **LOCAL BEER SAMPLER | 12**

Phillips Analogue 78 Kolsch · Phillips Blue Buck  
Driftwood Fat Tug · Driftwood White Bark

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## I BOTTLES | 6

Budweiser - Miller Genuine Draft - Red Truck Ale  
Corona - Heineken - Bards Golden (gluten free)  
Coors Light - Lonetree Cider - Guinness (440ml can)

## I SIGNATURE COCKTAILS I

2oz pours

### THREE SHEETS I 11

Hendrick's gin - cucumber - Phillips botanical tonic  
- lime

### FRENCH BULLDOG I 10

Citrus vodka - St. Germain elderflower -  
grapefruit - lemon

### PIMM'S COCKTAIL I 10

Pimm's - Bulldog gin - cucumber - lemon -  
simple syrup - ginger beer

### I'M NOT AT LIBERTY TO SAY I 11

Wild Turkey 81 - St. Germain elderflower -  
crème de cassis - lemon

### OLD FASHIONED CANADIAN I 12

Forty Creek copper pot whisky - maple syrup -  
bitters - bacon

### PERFECT STORM I 11

Baron Samedi spiced rum - spiced pomegranate  
- ginger beer

### DULCE Y PICANTE I 13

Espolon tequila - green chartreuse - jalapeño -  
cilantro - pineapple - simple syrup - lime

### COMMONS CAESAR I 11

Skyy vodka - pickle juice - worchestershire -  
horseradish - clamato - bacon - pickle

*\*add raw oyster + 2*

**I SOURS I** 2oz pours

**CLASSIC BOURBON I** 12

**APRICOT BRANDY I** 11

**CENTURY I** 12

Pisco - white crème de cacao

**MAPLE WHISKEY I** 12

Copper Pot whiskey - maple syrup

**I CLASSICS I** 2oz pours

**SIDECAR I** 13

Courvoisier VS - Cointreau - lemon

**NEGRONI I** 11

Bulldog gin - Campari - Cinzano Rosso

**SAZERAC I** 12

Forty Creek rye - Absinthe - sugar - lemon -  
Peychaud's bitters

**PERFECT MARTINI I** 10

Sky vodka or Bulldog gin - vermouth -  
shaken or stirred - olives or twist

**I DRIVERS COCKTAILS I** 5

**APPLE BREEZE**

organic apple cider - ginger beer

**BASIL LEMONADE**

lemonade - fresh cut basil

**CUCUMBER FRESH**

cucumber - fresh mint - lime - soda

## I WHITE WINE I

**HOGUE CELLARS** | 9 | 14 | 38

*Riesling*, Columbia Valley, US

**PAINTED WOLF** | 12 | 17 | 48

*The Den, Chenin Blanc*, Swartland, SA

**KRIS** | 12 | 17 | 48

*Pinot Grigio*, Delle Venezie, IT

**HAYWIRE** | 12 | 17 | 46

*Organic Pinot Gris*, Oliver, Okanagan BC

**ABELLIO** | 11 | 16 | 44

*Albariño*, Rias Baixa, ES

**ERRAZURIZ** | 9 | 14 | 38

*Sauvignon Blanc*, Aconcagua, CL

**RIVERLORE** | 12 | 17 | 46

*Sauvignon Blanc*, Marlborough, NZ

**POPLAR GROVE** | 13 | 18 | 50

*Chardonnay*, Penticton, Okanagan BC

**CHÂTEAU STE MICHELLE** | 13 | 19 | 52

*Chardonnay*, Columbia Valley '13, US

## I SPARKLING WINE I

**FERRARI** *Brut*, Trentino | 17 | 76

**CHARLES SPARR** *Brut Rosé*, Cremant d'Alsace | 17 | 76

**LA GIOIOSA** *Prosecco, Brut*, Treviso | 11 | 42

**CONCERTO** *Lambrusco Rosso*, Emilia-Romagna | 13 | 52

**CHAMDEVILLE** *Blanc de Blanc, Brut*, Bordeaux | 9 | 38

## I RED WINE I

**CEDAR CREEK** | 12 | 17 | 48

*Pinot Noir*, Okanagan, BC

**ALBERT BICHOT** | 10 | 15 | 40

*C'est La Vie, Pinot/Syrah*, Vin de Pays, FR

**FINCA LA LINDA** | 12 | 17 | 45

*Malbec*, Mendoza, AR

**YALUMBA** | 11 | 16 | 42

*Organic Shiraz*, Barossa, AU

**BURROWING OWL** | 15 | 22 | 58

*Merlot*, Okanagan BC

**FARM TO TABLE** | 11 | 16 | 42

*Cabernet/Merlot*, Victoria, AU

**ERRAZURIZ** | 9 | 14 | 38

*Estate Cabernet Sauvignon*, Aconcagua Valley, CL

**CANNONBALL** | 17 | 26 | 70

*Cabernet Sauvignon*, Sonoma, US

## I ROSÉ WINE I

**UNSWORTH** *Pinot Noir*, Cowichan | 11 | 16 | 42

**COSTARIPA** *Rosamara*, Lombardia | 15 | 22 | 62

## I SCOTCH I

priced at a 1 ounce pour

- ABERLOUR 10 YEAR** Highland Single Malt 11
- BALVENIE 12 YEAR DBL WOOD** Banffshire Single Malt 17
- DALWHINNIE** Highland Single Malt 16
- GLENFIDDICH 12 YEAR** Valley of the Deer Single Malt 10
- GLENFIDDICH 15 YEAR** Valley of the Deer Single Malt 14
- GLENLIVET 12 YEAR** Glenlivet Single Malt 10
- GLENMORANGIE 10 YEAR** Highland Single Malt 12
- GLENMORANGIE 12 YEAR** The Quinta Ruban Malt 15
- HIGHLAND PARK 12 YEAR** Kirkwall Single Malt 13
- LAGAVULIN 16 YEAR** Islay Single Malt 21
- THE MACALLAN GOLD** Craigellachie Single Malt 14
- OBAN 14 YEAR** West Highland Single Malt 20

## I PORT I

priced at 2 ounce pours

- TAYLOR FLADGATE 10 YEAR** 12
- TAYLOR FLADGATE 20 YEAR** 18
- TAYLOR FLADGATE 30 YEAR** 25
- TAYLOR FLADGATE 40 YEAR** 32
- WARRE'S WARRIOR FINEST RESERVE** 10

## I LATE NIGHT BITES I

available from 10pm to close

### TUNA TATAKI I 12

ponzu - green onions - daikon

### TEMPURA PRAWN ROLL I 12

cucumber - avocado - spicy mayo - tobiko

### CALIFORNIA ROLL I 9

cucumber - avocado - Japanese mayo

### CHICKEN WINGS I 12

choice of dipping sauce: ranch - barbeque - hot sauce

### CRISPY DRY RIBS I 11

salt & pepper

### SHRIMP TACO I 14

avocado - pico de gallo

### PORK TACO I 15

10 Acres chorizo rojo & pork belly -  
pickled red onion - spicy salsa verde

### THE COMMONS BURGER I 17

*fresh chuck ground in-house daily - choice of fries or salad*  
tomato jam - bacon - cheddar - aioli - crispy onions  
- pickles - lettuce

### CHICKEN FRANCESE BURGER I 16

crispy chicken - guacamole - pico de gallo -  
lettuce - pickled onions & jalapeño - mayo



## I SHARING PLATES I

### SKEWER PLATTER I 18

sirloin steak & chicken breast - raita sauce -  
marinated olives - roasted red pepper hummus -  
naan bread

### MEAT & CHEESE BOARD I 25

chef's selection of 2 cheese - 3 meats -  
house-made jam - fruit - olives - pickled vegetables  
- beer mustard - crostini

### SUSHI PLATTER I 24

chef's selection of 2 rolls - tuna tataki

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### FARM TO PLATE. WE LIVE IT.

*Our locally inspired menu guarantees you  
that the freshest, often most innovative ingredients  
available, are used to prepare your meal.*

*What we don't grow + ethically raise on our  
own organic farm in North Saanich, we proudly  
source from other, like minded farmers,  
food purveyors + fishermen.*

## I DESSERT I

### **10 ACRES FARM TART I 11**

ask your server for today's fresh offering

### **SEASONAL CHEESECAKE I 11**

berry coulis

### **ESPRESSO CRÈME BRÛLÉE I 9**

### **HOUSE MADE ICE CREAM OR SORBET I 10**

ask your server for today's flavours

### **ICE CREAM I 8**

vanilla or chocolate

### **CHEESE PLATE**

house made jam - crostini

selection of:

5 cheese I 21   3 cheese I 17   2 cheese I 14

620 HUMBOLDT STREET, VICTORIA BC

**10ACRESCOMMONS.CA**