

ICE HOUSE

Oyster Bar Ltd.



COCKTAILS

JASMINE GIN FIX - \$12

The perfect accompaniment to a Tofino summer, bombay gin, fresh lemon, house jasmine syrup all shaken with a little egg white to give a silky smooth finish.

NEGRONI AFFUMICATO - \$12

Count Camillo's classic negroni, gin, sweet vermouth with our double smoked Campari, finished with a burnt orange twist.

MOJITO ROYALE - \$12

*A traditional Cuban cocktail with light and dark rum fresh mint and lime. We find soda boring so to give it a bit of flare we've gone and replaced it with sparkling wine! **Or, Try it with Phillips Ginger Beer!***

CIDER MULE - \$12

Rumrunner cider from BC mixed with fresh lime, house made ginger syrup and vodka all served in a highball. A beautiful twist on a classic cocktail.

CAESAR - \$12

Vancouver island made Gin and a few secret ingredients make this a unique ceasar. Garnished with a Clam and rimmed with Togorachi spice salt and pepper!

*****Add Oyster - \$2*****

VIEUX MONTRÉAL - \$13

Inspired by our many native Montreal staff and complimented by our love of oysters, we use Canadian Whiskey, some fresh pressed lemon and a hint of sweetness. Top up with bubbles and voila!