

WHITE WINE

	6oz	9oz	750 ml
Chaberton Estate Langley BC, White Blend	10	15	
Sandhill BC, VQA Pinot Gris	12	18	42
Gehringers Brothers BC, Sauvignon Blanc- Gold Medal ACWC	11	15	35
Kendall Jackson California, Reserve Chardonnay	13	19	48
Tinhorn Creek BC, Gewurztraminer	12	18	42

WHITE BOTTLE

	750 ml
Fazi Verdicchio Italy, White Blend	48
Hester Creek Old Vine Trebbiano, Italian Vines	40
Hester Creek Pinot Gris BC, Pinot Gris. Locally owned winery	38
White Haven New Zealand, Sauvignon Blanc	42
Gehringers Brothers BC, Dry Riesling	36
Santa Margherita Italy, Pinot Grigio	46
Kettle Valley BC, Pinot Gris	48

BUBBLES & ROSE

	9oz	750 ml
Villa Teresa Italy, Prosecco	19	46
Gehringers Brothers BC, Tickled Pink	19	46
Piper Heidsieck France, Champagne Cuvee Brut, 95 Points International Wine Challenge		120

RED WINE

	6oz	9oz	750 ml
Chaberton Estate Langley BC, Red Blend	10	15	
Stoneboat BC, Pinot Noir Bronze BC Lieutenant Governor's Awards	13	19	48
Peppoli Chianti Italy, classico, 91 Points	17	24	66
Mt. Boucherie Merlot BC VQA	12	18	42
J. Lohr California, Seven Oaks, Cabernet Sauvignon, 91 Points	16	21	56

RED BOTTLE

	750 ml
Mezzomondo Puglia Italy, Negroamaro	35
Hester Creek BC VQA, Cabernet Merlot	38
Monte Creek Living Land, Cabernet Franc. Double Gold, AWWC, 90 Points	42
Blasted Church BC, Syrah, Silver Medal, Lieutenant Governor's 2021	60
Mission Hill BC, VQA, Reserve Cabernet Sauvignon 90 Points	50
Burrowing Owl BC, VQA, Reserve Cabernet Sauvignon, Powerful, intense and structured	78

RESERVE

Brunello Italy, Altesino Bruello Di Montalcino	130
Hester Creek Garland BC, golden mile bench, bordeaux style blend	100
PORT	
Taylor Fladgate 2oz 10 year, spicy fig, brown sugar	12
Kettle Valley Caboose 375 ml BC, barrel aged in French oak, blend of 12 vintages	42

MOCKTAILS

Bourbon, Maple syrup, bitters, 2oz	14
Dragons Breath	15
Knobb Creek, St Germain, Cointreau, smoke 2oz	
Bourbon Sour	14
Bourbon, fresh citrus, lemon, lime, orange 2oz	
Strawberry Basil Lemonade	14
Freshly muddled basil and strawberries, lemon	
Italian Greyhound	14
Gin, aperol, pink grapefruit, fresh rosemary 2oz	
London Cucumber Mule	14
Fresh lemon, cucumber, ginger beer	
Raz Shake	14
Purple gin, muddled raspberries, coconut milk, lime, pineapple juice	
Blackberry Limoncello	14
Vodka, Chambord, limoncello, blackberries, fresh lemon 2oz	
Peach Cosmo	14
Vodka, Peach Schnaps, cranberry fresh lemon 2oz	
Espresso Martini	14
Vodka, Kahlua, baileys, espresso, 2oz	
Raspberry Mule	14
Vodka, fresh lime, Raspberries, ginger beer 2oz	
Juleios	14
Vodka, Vanilla Liqueur, orange juice 2oz	
Spiced Cold Brew	13
Spiced rum, Kahlua, cold brew coffee, milk, 2oz	
Creamy Coconut Mojito	14
coconut rum, fresh lime, coconut milk, mint 2oz	
Chocolate Martini	14
Baileys, Vodka, Creme de Cacao, perfect for an after dinner sweet tooth	
Red Wine Sangria	13
Red blend, cointreau, 9oz	

B E E R

Bottles 341 ml	8.5	Bottles 330 ml	9
Coors Light Canadian		Corona Stella Artois	
Sleemans		Cider 440 ml	10
Budwiser		Strongbow	

Draught

See server for rotating tap options

12 oz	20 oz
8	12

W H I S K E Y

	1 oz	2 oz
Bulleit	9	14
Knob Creek	10	17
Bakers	15	26
Peats Beast	17	28

T E Q U I L L A

El Jimador	8	12
Fandango Mezcal	10	17
Los Siete Mezcal	13	23
Clase Azul Reposado	30	44

W A R M E R S

Irish Coffee	10
Jameson's, raw sugar, fresh brewed coffee, topped with house made whip 1oz	
Monte Cristo	10
Grand Marnier, Kahlua, fresh brew, topped with house made whip 1oz	
Baileys Coffee	10
Baileys, fresh brew, topped with house made whip 1oz	
B52	10
Baileys, kahlua, grand marnier, topped with house made whip 1oz	

B E E R

Bottles 341 ml	8
Stella	Coors Light
Corona	Canadian
Sleemans	Budwiser

Tap

Crossroads

Trench

See server for rotating local options

12 oz	20 oz
8	12

Craft 473 ml 10

Fat Tug IPA
Deadfall Basil Brown Ale
Dead Frog Rocket Pop Sour
Bridge Bourbon Blood
Orange Wheat Ale

Cider 440 ml 10

Strongbow
Slaughter House

W H I S K E Y

	1 oz	2 oz
Bulleit	9	14
Knob Creek	10	17
Bakers	15	26
Peats Beast	17	28

T E Q U I L L A

El Jimador	8	12
Fandango Mezcal	10	17
Los Siete Mezcal	13	23
Clase Azul Plata	24	33
Clase Azul Reposado	30	44

W A R M E R S

Irish Coffee	10
Jameson's, raw sugar, fresh brewed coffee, topped with house made whip	1oz
Monte Cristo	10
Grand Marnier, Kahlua, fresh brew, topped with house made whip	1oz
Baileys Coffee	10
Baileys, fresh brew, topped with house made whip	1oz
B52	10
Baileys, kahlua, grand marnier, topped with house made whip	1oz

Happy Hour

Tuesdays All Day Happy Hour 12-9
Wednesday-Friday 2-5 pm / 8-9pm
Saturday Happy Hour 12-5

C O C K T A I L S

Maple Old Fashion	14
Bourbon, Maple syrup, bitters, 2oz	
Dragons Breath	15
Knobb Creek, St Germain, Cointreau, smoke 2oz	
Bourbon Sour	14
Bourbon, fresh citrus, lemon, lime, orange 2oz	
Strawberry Basil Lemonade M	14
Gin, freshly muddled basil and strawberries, lemon 2oz	
Italian Greyhound	14
Gin, aperol, pink grapefruit, fresh rosemary 2oz	
London Cucumber Mule M	14
Gin, fresh lemon, cucumber, ginger beer 2oz	
Raz Shake	15
Purple gin, muddled raspberries, coconut milk, lime, pineapple juice 2oz	
Blackberry Limoncello	14
Vodka, Chambord, limoncello, blackberries, fresh lemon 2oz	
Peach Cosmo	14
Vodka, Peach Schnaps, cranberry fresh lemon 2oz	
Espresso Martini M	14
Vodka, Kahlua, baileys, espresso, 2oz	
Raspberry Mule	14
Vodka, fresh lime, Raspberries, ginger beer 2oz	
Mezcal Mez	14
Tequila, aperol, triple sec, sprite 2oz	
Patio Punch M	14
Vodka, Malibu rum, house made punch 2oz	
Creamy Coconut Mojito M	14
coconut rum, fresh lime, coconut milk, mint 2oz	
Spritz	14
Choose between; Hugo, Aperol, French 75 2oz	
Sangria	14
House recipe, 9oz	

M = Can be made as a Mocktail

MULINO

Happy Hour

Tuesdays All Day Happy Hour 12-9

Wednesday-Friday 2-5 pm / 8-9pm

Saturday Happy Hour 12-5

Snacks

HERB FOCACCIA	5
CAESAR SALAD	5
DAILY SOUP	5
MEDITERRIAN FRIES	5
DRY RIBS	10
BRUSCHETTA	15
RAVIOLI STARTER	15
CRAB CAKES	18
MUSSELS	20
TORCHED BRIE	20
CALAMARI	20

Sips

WELL HIGHBALLS 1 OZ	5
HOUSE WINE 5 OZ	5
ALL COCKTAILS 2 OZ	12
DRAUGHT 12 OZ	5
FEATURE WINE 750 ML	25

MULINO
kitchen & craft cocktails