



CIRQUE

Wines By The Glass

6OZ/9OZ

SPARKLING WINE

Mionetto Prosecco 11.00 / 15.00

WHITE WINE

Mission Hill Estate Chardonnay 9.00 / 13.00

Cedar Creek Pinot Gris 9.00 / 13.00

ROSÉ

Mission Hill Estate Rosé 9.00 / 13.00

RED WINE

Mission Hill Estate Pinot Noir 12.00 / 18.00

Liberty School Cabernet Sauvignon 12.00 / 18.00



C I R Q U E

Beer & Cider

DRAFT BEER

PINT / PITCHER

Kokanee 8.50 / 19.00

Stanley Park Waypoint Hazy Pale Ale 8.00 / 22.00

Stanley Park Trailhopper IPA 8.00 / 22.00

Mill Street Cobblestone Stout 8.00 / 22.00

Mill Street 100th Meridian Amber Ale 8.00 / 22.00

DOMESTIC BOTTLES

Kokanee, Budweiser, Bud Light, Alexander Keiths IPA 7.50

FERNIE BREWING COMPANY

What the Huck, Hit the Deck Hazy IPA,

Project 9 Pilsner, Campout West Coast Pale Ale 7.50

IMPORT BOTTLES

Corona, Stella, Hoegaarden, Leffe 8.00

CIDER

Lonetree Dry Apple 7.50

Strongbow 10.00



C I R Q U E

Cocktails

ROTATING OLD FASHIONED

Please ask your server for current selection 12.00 (Basic) 14.00 (Premium)

TOFFEE NEGRONI

El Dorado 12 year Rum, Aperol & Oloroso Sherry 13.00

SMOKED CEDAR MANHATTAN

Bearface 7yr triple oak whisky, orange bitters, bittersweet vermouth, maple, lemon & thyme syrup 13.00

CIRQUE CAESAR

Sheringham Seaside Gin, Clamato, house-made BBQ sauce, fresh lemon & sriracha. Garnished with candied bacon, pickled bean & lemon wedge 12.00 (Virgin 7.50)

JUNGLE BIRD

Dark rum, Campari, lime, pineapple & cinnamon 12.00

LEMONGRASS SOUR

Lemongrass infused gin, Lillet, lime, miraculous foamer & peppercorn 12.00

COLDSMOKE

Mezcal, ginger liqueur, lime, ginger, honey syrup & Ardbeg spritz 12.00



CIRQUE

TUSCAN PEAR

Vodka, limoncello, ginger liqueur, pear syrup & orange bitters 12.00

B.B.B.

Bourbon, basil, balsamic & ginger beer 12.00

GARDEN FRENCH 75

Bouquet Garni infused gin, orange bitters & simple syrup 10

Hot Cocktails

PUMPKIN SPICED BUTTER RUM

Dark rum, brown sugar & house-made pumpkin pie spice 10.00

SALTED CARAMEL HOT CHOCOLATE

Salted caramel vodka, whipped cream & salted caramel wafer 10.00

SPIKED CHAI LATTE

Brandy, foamed milk (or almond milk) & chai syrup 10.00

WARM OLD FASHIONED

Bourbon, bitters, orange, cherry & hot water 10.00 (Jim Beam) 12.00 (Makers Mark)



CIRQUE

Fauxtails

CHAI LEMONADE

Chai syrup, fresh lemon & soda 7.00

APPLE STRAWBERRY MOJITO

Muddled strawberries, lime, apple, mint & soda 7.50

CIRQUE CAESAR

Clamato, house-made BBQ sauce, fresh lime & spice. Garnished with candied bacon, pickled bean & lemon wedge 7.50

JUNGLE HATCHLING

Pineapple juice, fresh lime, brown sugar & cinnamon 7.50