



# PRESTONS

RESTAURANT + LOUNGE

## DRINK MENU

### RED WINE

	6oz	9oz	Btl
<b>PELLER ESTATE, MERLOT</b> OKANAGAN VALLEY, BC A medium bodied red with chocolate + vanilla notes, with red berries + soft tannins	11	15	37
<b>RED ROOSTER, PINOT NOIR</b> OKANAGAN VALLEY, BC Fruit flavors of cherry, red berry + red currant, with a lovely sprinkle of spice	15	20	55
<b>PASCUAL TOSO, MALBEC</b> MENDOZA, ARGENTINA A smooth, medium body wine with soft tannins with notes of black berries + plums	15	18	45
<b>RED ROOSTER, CABERNET/MERLOT</b> OKANAGAN VALLEY, BC Rich vanilla + plum notes with a subtle smokiness	14	17	45
<b>TOM GORE, CABERNET SAUVIGNON</b> CALIFORNIA, USA A big + bold red, with chocolate + plum notes + subtle spices of cloves + liquorice	16	19	55
<b>PAINTED ROCK, SYRAH, 2012</b> OKANAGAN VALLEY, BC A smooth bold red, aged in French oak showing flavor of toasted coconut + black pepper			115
<b>TINHORN CREEK MERLOT</b> Okanagan Valley, BC with the taste of blueberry, dark chocolate and coffee	16	19	55
<b>TINHORN, CABERNET FRANC</b> Okanagan Valley, BC A smooth aged with red fruits and chocolate. Fine tannins and bright acidity give the tactile profile of a good chianti.	17	20	59
<b>FAT BASTARD SHIRAZ</b> FRANCE Elegant mouth watering wine, black cherry, spices and vanilla finish	15	20	47
<b>KOYLE CARMENERE 2016</b> CHILE Medium bodied, fruit forward wine with gentle tannins and deep colour	14	17	45

### WHITE WINE & ROSÉ

<b>PELLER RESERVE, SAUVIGNON BLANC</b> BC VQA Light, dry + crisp with a touch of pear + melon	11	15	37
<b>BABICH, SAUVIGNON BLANC</b> MARLBOROUGH, NEW ZEALAND A dry crisp white with pineapple + peaches + a mineral finish	14	18	53
<b>SANDHILL, PINOT GRIS</b> OKANAGAN VALLEY, BC Dry + light with lime, lychee + pears + a smooth finish	14	17	45
<b>SANDHILL, CHARDONNAY</b> OKANAGAN VALLEY, BC Buttery, crisp with vanilla + a smooth finish	16	20	55

### WHITE WINE & ROSÉ

	6oz	9oz	Btl
<b>BACKYARD VINEYARDS AROMATIC WHITE BLEND</b> BC VQA Light and refreshing notes of apple, lychee, orange zest and pear	14	17	46
<b>GRAY MONK LATITUDE 50, ROSÉ</b> BC, CANADA a pretty coral pink rose with an aroma of wild strawberry, watermelon, cherry + melon	14	17	46

### SPARKLING

	5oz	Btl
<b>BOTTEGA, PROSECCO</b> N.V VENETO, ITALY Citrusy + refreshing with peach + apple notes	11	55
<b>JOSH, PROSECCO</b> DOC Italy Refreshing acidity with a touch of sweetness. Notes of apple, ripe pear and citrus	13	65

### BEER

#### DRAFT

	Alc %	16oz
<b>PRESTONS PILSNER</b>	5.0	7
<b>NORTH WEST PALE ALE</b>	5.3	8
<b>WEST COAST IPA</b>	6.5	8
<b>ROTATING TAP (Weekly Special)</b>		8
<b>HEINEKEN</b>	5.0	8
<b>MOLSON CANADIAN</b>	5.0	7

#### BOTTLES

	Alc %	330ml
<b>SOL</b>	4.5	7
<b>COORS LIGHT</b>	4.0	7
<b>COORS BANQUET</b>	5.0	7
<b>MILLER GENUINE DRAFT</b>	4.7	7
<b>HEINEKEN 0%, NON-ALCOHOLIC</b>	0	5

#### CIDERS + CANS

	Alc %	500ml
<b>GUINNESS</b>	4.2	8
<b>STRONGBOW</b>	5.5	8
<b>NO BOATS ON SUNDAY CIDER</b>	5.0	9

## HAPPY HOUR 3:00pm - 6:00pm

\*dine-in only

<b>LOCAL DRAFT BEER + HOUSE WINE</b>		6
	1oz	2oz
<b>HIGHBALL LIQUOR</b>	6	10

\*Tax and gratuity not included

## COCKTAILS

### PRESTONS ORIGINALS

**NORTHERN SOUR** 14  
Whiskey, cranberry syrup, lemon

**CHAI WHISKEY** 14  
Chai tea, fresh lime juice, Bourbon Whiskey

**PACIFIC STORM** 13  
Dark Rum, ginger beer, lime

**ROONEY MARTINI** 15  
Vodka, St. Germain's, sweet vermouth, sparkling

**EMPRESS GIN MIMOSA** 16  
Empress Indigo Gin, fresh lemon juice, Prosecco

**PAMPLEMOUSSE EMPRESS** 16  
Empress Elderflower Rose Gin, grapefruit juice, fresh lime juice, Elderflower liqueur

**HOUSE COCKTAILS** 11  
Choice of Margarita, Lemon Drop, or Long Island Ice Tea

### THE CLASSICS

**OLD FASHIONED** 13  
Bourbon, bitters

**BOURBON SOUR** 15  
Bourbon, vanilla syrup, orange bitters, egg whites

**CLASSIC CAESAR** 11  
Vodka, Tabasco, Worcestershire, Clamato

**MOJITO** (original, blueberry, or raspberry) 12  
Light Rum, lime, fresh mint

**NEGRONI** 12  
Gin, Campari, sweet vermouth

**APEROL SPRITZ** 12  
Aperol, sparkling, soda

**RED SANGRIA** 13  
House red, sweet vermouth, brandy, Triple Sec

## MOCKTAILS

**NON ALCOHOLIC COCKTAILS** 9

## HAPPY HOUR 3:00pm - 6:00pm

\*dine-in only

**LOCAL DRAFT BEER + HOUSE WINE** 6

**HIGHBALL LIQUOR** 1oz 2oz  
6 10

## SPIRITS

**VODKA** 1oz 2oz  
**BOLS** 7 11  
**FINLANDIA** 9 12  
**ABSOLUT MANDARIN/CITRON** 10 14  
**BELVEDERE** 12 18  
**GREY GOOSE** 12 18  
**KETEL ONE** 11 17

**TEQUILA** 1oz 2oz  
**JOSE CUERVO TRADICIONAL** 8 11  
**CAZADORES** 8 15  
**PATRON ANEJO** 19 36

**GIN** 1oz 2oz  
**BEEFEATER** 7 11  
**BOMBAY** 7 13  
**EMPRESS INDIGO** 10 19  
**EMPRESS ELDERFLOWER ROSE** 9 17  
**HENDRICKS** 10 19  
**TANQUERAY** 7 12

**RUM** 1oz 2oz  
**LAMB'S NAVY DARK** 7  
**11 APPLETON VX** 7 13  
**BACARDI WHITE** 7 11  
**CAPTAIN MORGAN SPICED** 7 13  
**HAVANA CLUB 7YR** 8 15  
**SAILOR JERRY** 7 13  
**MALIBU COCONUT** 7 11

**WHISKEY** 1oz 2oz  
**JACK DANIELS** 7 13  
**JAMESON** 8 15

**SCOTCH** 1oz 2oz  
**JOHNNIE WALKER RED** 9 13  
**JOHNNIE WALKER BLACK** 11 21  
**CHIVAS REGAL 12 YRS** 10 19

**SINGLE MALT** 1oz 2oz  
**AUCHENTOSHAN 12 YRS** 14 26  
**ARBEG** 19 36  
**BOWMORE** 12 23  
**COOPERS CHOICE ARDMORE** 19 36  
**GLENLIVET 12 YRS** 13 25  
**GLENFIDDICH** 11 21  
**HIGHLAND PARK 18 YRS** 35 67  
**JURA SUPERSTITION** 14 27  
**TALISKER 10 YRS** 20 38

**BOURBON** 1oz 2oz  
**MAKERS MARK** 8 15  
**WOODFORD RESERVE** 10 19  
**BUFFALO TRACE** 9 17

**RYE WHISKY** 1oz 2oz  
**WISERS** 7 9  
**CROWN ROYAL** 7 12  
**WAYNE GRETZKY 99** 8 15

**COGNAC + BRANDY** 1oz 2oz  
**B & B** 9 17  
**COURVOISIER VS** 12 23  
**COURVOISIER VSOP** 18 35  
**HENNESSY VSOP** 19 36  
**REMY MARTIN VSOP** 18 34  
**ST. REMY BRANDY** 7 13  
**GRAND MARNIER** 9 17