

VICTORIA BC

# Bray's

WEST COAST  
TAPAS + WINE BAR

**CHEF'S CHOICE - 65/PERSON**

Full table participation  
Ask about optional wine pairing

**Truffle Popcorn - 8**

Asiago

**Marinated Olives - 8**

**Toasted Baguette - 8**

Smoked Cowboy Butter

**Local Oysters - 6 for 18 | 4 each\***

Mignonette, Hot Sauce

**Four Quarters Charcuterie - 14**

**Cheese Tasting Plate - 14**

**Bray's Board - 36**

Charcuterie, Cheese, Baguette, Cracker, Pickles, Preserves

**Shaved Zucchini - 16**

Green Goddess, Ricotta Salata, Pickled Onion

**White Fish Crudo - 16**

Capers, Fennel, Chili Oil

**Roasted Broccolini - 16**

Salsa Verde, Pine Nuts, Confit Garlic, Mushroom Powder

**Carrot and Nectarine Salad - 16**

Goat Cheese Foam, Hazelnut Praline, Quinoa

**Gnocchi - 18**

Vodka Sauce, Grana Padano

**Burrata - 18**

Black Campari Tomatoes, Honey Balsamic Reduction, Brown Butter Crumb

**Humboldt Squid - 18**

Romesco, Succotash, Chickpea

**Beef Carpaccio - 18**

Black Garlic Aioli, Egg Yolk, Crispy Parmesan

**Honey Glazed Pork Belly - 18**

Celeriac, Potato Tuile, Pickles

**Seared Scallops - 18**

Asparagus, Bone Marrow Bacon Jam, Chili Oil

**Salt Spring Mussels - 20**

White Wine and Butter Broth

*ASK YOUR SERVER ABOUT DESSERT*

\*CONSUMING RAW SHELLFISH MAY INCREASE THE RISK OF FOOD BORNE ILLNESS

\*\*PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS

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WHITE WINE

6oz/9oz/Bottle

- Monvin **Bianco**, IT - 11/14  
Joie Farms **Noble Blend**, BC - 13/19  
Howling Bluff **Sauvignon Blanc+**, BC - 13/19  
Poplar Grove **Pinot Gris**, BC - 13/19/55  
Fitzpatrick **Chardonnay**, BC - 15/21/60  
Ken Forrester **Chenin Blanc**, SA - 15/21/60  
Devil's Lair **Chardonnay**, AU - 15/21/60  
Joie Farms **Gewurztraminer**, BC - 16/23/65  
Emandare **Chardonnay**, BC - 90  
Mission Hill Perpetua **Chardonnay**, BC - 140  
Checkmate Fools Mate **Chardonnay**, BC - 165

RED WINE

- Lyric by Etude **Pinot Noir**, US - 17/25/70  
Burrowing Owl **Cabernet Franc**, BC - 19/28/80  
Monvin **Sangiovese**, IT - 11/14  
Santa Julia **Malbec**, AR - 13/19/55  
Black Stallion **Cabernet Sauvignon**, US - 21/32/90  
Portia Roble **Tempranillo**, ES - 16/25/70  
M & C Lapierre **Gamay Noir**, - 21/32/90  
Daydreamer Amelia **Syrah+**, BC - 21/32/90  
Cedar Creek Platinum **Pinot Noir**, BC - 135  
Domaine Capelanel Amphut **Malbec** (2017) FR - 110  
Le Vieux Pin Equinoxe **Syrah**, BC - 205  
Culmina **Hypothesis** (2017), BC - 100  
Hester Creek **"The Judge"** (2020), BC - 120  
Stag's Leap **Cabernet Sauvignon** (2019), US - 160  
Poplar Grove **"The Legacy"** (2018), BC - 160  
Mission Hill **Quatrain** (2018), BC - 180  
Mission Hill **Compendium** (2018), BC - 180  
Birch Block **Pinot Noir** (1.5L), BC - 200  
Checkmate **Merlot**, BC - 185  
Mission Hill **Oculus** (2019), BC - 350

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## SPARKLING

6oz/9oz/Bottle

Monvin **Prosecco**, IT - 11

Joie Farms **Quotidien Brut**, BC - 16/65

Pares Balta **Cava Brut**, ES - 16/65

Chanoine Grande Reserve **Champagne**, FR - 140

## ROSE & ORANGE WINE

Famille Perrin **Rose**, FR - 11/ 14

Tormaresca Calafuria **Rose**, IT - 16/ 23/ 65

Pares Balta Amphora **Brisat**, ES - 26/38/110

Cedar Creek Platinum **Pinot Noir Rose**, BC- 110

## DRAUGHT

14oz/20oz

Lighthouse Bray's **Lager** - 6/ 8

Hoyne **Pilsner** - 6.50/ 8.50

Driftwood Fat Tug **IPA** - 6.50/ 8.50

Herald Street **Hopfenweisse** - 6.50/ 8.50

BC Tree Fruits Cider - Broken Ladder **Cider** - 7

Nomad (473ml) - **Semi-Dry Cider** - 12

## ZERO PROOF

**Strawberry Sentence** - 12

Strawberry, lemon, lime, pu-erh tea, tonic, honey

**Sparkling Luminary** - 12

Lumette Non-Alcoholic Bright Light Gin, Earl Grey syrup, lemon juice, Zero Lush Sparkling Rose

**Careful Caribbean** - 12

Lumette Lumrum, Rootside Ginger beer concentrate, Jalapeño Syrup, Pineapple, Soda

One for the Road Brewing (0.5%) **IPA/ Kolsh/ Amber** - 7

Zero-Lush Non-Alcoholic Wine - **Sparkling Rose** - 11/ 40

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## COCKTAILS

- Magic Fraise** - 17  2-3oz  
Strawberry Purée, Citrus, Vodka, Amaro.  
Hints of Sichuan Peppercorn and 15-year-aged pu-erh
- The Smoking Gun** - 18   
Wood's Barrel Aged Amaro, Stillhead Islay Cask Gin, Esquimalt Vermouth, Bitters
- Tofino Time** - 17   
Lavender Gin, Ginger of the Indies, Lemoncello, Citrus, Grapefruit, Earl Grey, Rosemary, Bitters
- Once Upon a Time in Mexico** - 17   
Tequila, Mezcal, Aperol, Orange, Lime, Ginger, Honey, Orange Bitter
- Broken Spectacles** - 18   
Fig Infused Brandy, Stillhead Double Oak Rye, Benedictine, Esquimalt Vermouth, Bitters
- Ooh, Is That An Espresso Martini?!** - 15   
Vodka, Kahlua, Brandy, Espresso, Spices
- Tortured Soul** - 17   
Flor de Cana, Avena, Amaretto, Pineapple, Grapefruit, Citrus, Spices
- Whiskey Thicket** - 16   
Bourbon, Demerara, Bitters. Hints of Salal, Pine and Spruce
- Red Sangria** - 15   
Sangiovese, Brandy, Orange Liqueur, Citrus
- Knock on Wood II** - 19   
Douglas Fir and Pine Infused Mezcal, Salmonberry, Demerara, Honey, with a touch of Cynar, Angostura and Mia Amata Amaro

## LITTLE ONES

3/4-1oz

- Nightdreamer** - 8  
Sheringham Chocolate Liqueur, Cherry Infused Bourbon, Orange, Lemon Foam
- Banana Bread Before Bed** - 6  
Bumbu Amber Rum, Dubonnet, Odd Society Vermouth, Banana, Candied Banana Peel