

VICTORIA BC

Bray's

WEST COAST
TAPAS + WINE BAR

CHEF'S CHOICE - 70/PERSON

Full table participation
Ask about optional wine pairing

Truffle Popcorn - 8

Asiago

Warm Marinated Olives - 8

Toasted Baguette - 8

Smoked Cowboy Butter

Local Oysters - 6 for 20 | 4.50 each*

Mignonette, Hot Sauce

Cheese Tasting Plate - 14

Bray's Board - 36

Charcuterie, Cheese, Baguette, Cracker, Pickles, Preserves

White Fish Crudo - 16

Orange, Olive Cheek, Vinaigrette

Fennel and Apple Salad - 18

Burnt Orange Gastrique, Pomegranate, Chili Oil

Roasted Broccolini - 18

Salsa Verde, Pine Nuts, Confit Garlic, Mushroom Powder

Roasted Savoy Cabbage - 18

'Nduja Butter, Brown Butter Crumb

Kabocha Squash Salad - 18

Kale, Radicchio, Grapefruit, Sunflower Seeds

Gnocchi - 18

Vodka Sauce, Grana Padano

Humboldt Squid - 18

Romesco, Succotash, Chickpea

Chicken Liver Mousse - 18

Blueberry Coulis, Gherkin, Shallot, Crostini

Seared Albacore Tuna - 22

Soy Gochujang Emulsion, Puffed Rice, Pea Shoot

Braised Beef Cheek - 22

Parsnip Two Ways, Jus, Chimichurri

Beef Tartare - 22

Sous Vide Egg, 3-year Aged Cheddar, House Focaccia

Salt Spring Mussels - 22

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



WEST COAST
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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
Ken Forrester **Chenin Blanc**, SA - 15/21/60
Devil's Lair **Chardonnay**, AU - 15/21/60
Liquidity, **Viognier**, BC - 16/23/66
Joie Farms **Gewurztraminer**, BC - 65
Illuminati, **Pecorino**, IT - 70
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
Black Stallion **Cabernet Sauvignon**, US - 21/32/90
La Posta **Malbec**, AR - 16/25/70
M & C Lapierre **Gamay Noir**, FR - 21/32/90
Prunotto **Barbera/Syrah** (2016) IT - 19/28/80
Cedar Creek Platinum **Pinot Noir**, BC - 135
Domaine Capelanel Amphut **Malbec** (2017) FR - 110
Catena Alta **Malbec** (2020) AR - 160
Hester Creek **"The Judge"** (2020), BC - 120
Poplar Grove **"The Legacy"** (2018), BC - 160
Checkmate **Merlot**, BC - 185
Birch Block **Pinot Noir** (1.5L), BC - 200

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SPARKLING

6oz/9oz/Bottle

Monvin **Prosecco**, IT - 11

Parés Baltà **Cava Brut**, ES - 16/65

Cleto Chiarli **Lambrusco di Sorbara** Vecchia Modena - 18/75

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

ROSE & ORANGE WINE

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

Parés Baltà, Materia Prima **Orange**, ES - 18/27/75

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

Parés Baltà Amphora **Brisat**, ES - 110

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

BEER & CIDER

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

Hoyne **Pilsner** - 6.50/ 8.50

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

Herald Street **Captain Oats Brown Ale** - 6.50/ 8.50

Terrest **Golden Tripel** 8% (333ml) - 15

Victoria Cider Co. **Semi-Dry Cider** - 11

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

ZERO PROOF

Lost Tonic - 12

Raspberry, Lavender, Lemon, Grapefruit, Tonic

Sparkling Luminary - 12

Zero Lush Sparkling Rose, Earl Grey Syrup,
Lemon Juice

Careful Caribbean - 12

Pineapple, Rootside Ginger Beer Concentrate,
Jalapeño Syrup, 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 2-3oz


Golden Hour - 17 
Limoncello, Lemon, Honey, Blood Orange Liqueur, Amaro Montenegro, Grand Marnier, Meringue

Knock on Wood N°3 - 19 
Mezcal, Hornitos Añejo, Amaro, Smoked Tomato Water, Salmonberry, Douglas Fir, Pine Cone

Tofino Time - 17 
Lavender Gin, Ginger of the Indies, Limoncello, Citrus, Grapefruit, Earl Grey, Rosemary, Bitters

Once Upon a Time in Mexico - 17 
Tequila, Mezcal, Aperol, Orange, Lime, Ginger, Honey, Orange Bitter

Bridge is Up - 18 
Stillhead Double Oak Rye, Cocchi di Torino, Cherry Infused Bourbon, Bitters

Ooh, Is That An Espresso Martini?! - 15 
Vodka, Kahlua, Brandy, Espresso, Spices

Tortured Soul N°2 - 17 
Worthy Park 109 Jamaican Rum, Flor de Cana, Averna, Amaretto, Pineapple, Grapefruit, Citrus, Spices

Whiskey Thicket - 17 
Bourbon, Demerara, Bitters. Hints of Salal, Pine and Spruce

LITTLE ONES 3/4-1oz

Blackberry Flapjacks - 8
Jim Beam Black Aged 8 Years Bourbon, Blackberry, Bitters, Lemon Maple Foam

Banana Bread Before Bed - 6
Bumbu Amber Rum, Dubonnet, Odd Society Vermouth, Banana, Candied Banana Peel



WEST COAST
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SELECT SPIRITS

Cognac/Armagnac (1oz/2oz)

Hennessy, Cognac - 15/22
Courvoisier VSOP, Cognac - 17/25
Armagnac de Montal - 21/35

Port (2oz)

Graham's Six Grapes Reserve Ruby - 9
Ramos Pinto Tawny - 12
Graham's 10 year Tawny - 15
Taylor Fladgate 20 year Tawny - 17
Graham's 1994 Single Harvest, Tawny - 28
Port Flight, choose 3 (3 oz) - 22/32

Grappa (1oz)

Bianca Alexander, Veneto - 11
Tignanello, Tuscany - 18
Dell'Ornellaia, Tuscany - 22
Grappa Flight of 3 (2.25oz) - 35

Single Malt Whiskey (1oz/2oz)

Glenmorangie 10, Highland Scotland - 14/21
Laphroig 10, Islay Scotland - 15/22
Lagavulin 16, Islay Scotland - 22/35
Odd Society Commodore, Vancouver - 12/18
Miyagikyo, Japan - 15/24
Hibiki Harmony, Japan - 20/35
The Matsui, Mizunara, Japan - 15/25
Japanese Whiskey Flight of 3 (2.25oz) - 36

Bourbon (1oz/2oz)

Buffalo Trace, Kentucky - 9/14
Maker's Mark, Kentucky - 8/13
Basil Hayden, Kentucky - 12/18

Rye (1oz/2oz)

Stillhead Double Oak, Vancouver Island - 10/15

Rum (1oz/2oz)

Bumbu Amber, Barbados - 9/14
Ron Zacapa 23 year Solera, Guatemala - 13/21

Tequila (1oz/2oz)

Espolon Reposado, Jalisco Mexico - 10/15
Patron Silver, Jalisco Mexico - 13/21
Don Julio Reposado, Jalisco Mexico - 15/26