



DRINKS MENU

We are Refreshingly Local

Blue Crab Seafood House is committed to showcasing local breweries, wineries, and distilleries from right here on beautiful Vancouver Island and around British Columbia. After all, there is no better compliment to local cuisine than with locally sourced libations. Please note, our beverage program is always evolving and taking advantage of seasonal ingredients. Prices and availability are subject to change without notice and printed in house menus always prevail over any online menus.

Blue Crab Cocktails { two ounces }

Blue Crab Prawn Caesar 15
Per Se Vodka from Cowichan Valley, Walter's Craft Clamato, Tabasco, Lea & Perrin's, chilled wild Pacific prawn, horseradish, spicy pickled bean, red pepper & garlic rim

Rosie by the Seaside 14
Sheringham Seaside Gin, Rootside Rosehip Lemonade, lemon juice, splash of soda, grapefruit hibiscus bitters

Fuzzy Mule 14
Stolichnaya Vodka, Peach Schnapps, Rootside Ginger Beer, lime

Bee Sting 13
DeVine Honey Shine Rum, lime juice, demerara syrup, local blackberries, cucumber

Sombra Fresca 14
Sombra Mezcal, Cointreau Orange Liqueur, lime juice, demerara syrup, soda, orange

Bittersweet Symphony 13
Stillhead Gin, lime juice, cucumber, mint, Sparkmouth cucumber mint tonic

Cherry Bourbon Sour 13
Jim Beam, cherry brandy, lemon, simple syrup, cherry vanilla bitters, brandied cherry

Lemonade Stand 13
Limoncello, Absolut Citron, lemon juice, simple syrup, soda, candied lemon

Local Gin & Tonic 14
Stillhead Distillery Gin, Rootside Cardamom & Citrus Tonic, lime

Boulevardier 15
Basil Haydens Bourbon, Amaro Montenegro, Esquimalt Rosso Vermouth, brandied cherry

Woodford Old Fashioned 15
Woodford Reserve Bourbon, demerara syrup, bitters, splash of soda, orange

Islander Negroni 13
Stillhead Gin, Campari, Esquimalt Rosso Vermouth, orange

Martinis { two ounces }

Citrus Fog 15
Vodka, St. Germain Elderflower, orange & grapefruit juice, dandelion lavender bitters

Raspberry Cosmo 14
Chambord raspberry liqueur, Absolut Citron, cranberry juice, raspberry

West Coast Vesper 15
Sheringham Gin, Per Se Vodka, DeVine Bianca Vermouth, garlic stuffed olive

Gummy Bear 13
Stolichnaya Razberi vodka, citrus juice, McGillicuddy's Peach Schnapps

Salt & Smoke 15
Sombra Mezcal, Amaro Montenegro, demerara syrup, lime, sal de Gusano, cucumber

The Hendrick's 14
Hendrick's Small Batch Gin, dry Vermouth, cucumber, fresh cracked pepper

The After Party 15
Van Gogh Espresso vodka, Frangelico, Baileys, Notch Cold Brew

Spirit – Free { non-alcoholic beverages }

Rootside Sodas 5 glass / 9 half litre
Crafted locally across the harbour in Esquimalt

Cardamom & Citrus Tonic
Ginger Beer
Sparkling Rosehip Lemonade

Strawberry Shortcake 10
Strawberries, mango, cream, apple juice

Beach Day 10
Mango, coconut, mint, pineapple juice

Cucumber Mint Spritz 7
Sparkmouth Cucumber Mint tonic, cucumber, mint, lime

Virgin Prawn Caesar 9
The spirit-free version of our most popular cocktail

Heineken 0% 6.5
Non-Alcoholic beer

Spirits & Aperitifs

{ one ounce }

Aperitifs

Cinzano Rosso	6.5
Martini Bianco	6.5
Dubonnet	7
Aperol	7.5
Campari	7.5
Devine Bianca Vermouth	8
Esquimalt Rosso Vermouth	8
Amaro Montenegro	9.5

Vodka

Stolichnaya	7
Original, Razberi	
Per Se Vodka	8.5
{Ampersand Distillery}	
Ketel One	8.5
Tito's Handmade	10.5
Grey Goose	11
Van Gogh Espresso	11

Gin

Beefeater London Dry	7
Bombay Sapphire	8
Tanqueray London Dry	8
Hendrick's Small Batch	10
Sheringham Seaside Gin	11
Stillhead Distillery	11

Whiskey

Wisers	7
Canadian Club	7.5
Jim Beam	8
Crown Royal	8
Bushmill's	8.5
Jack Daniel's	8.5
Jameson's	8.5
Woodford Reserve	10.5
Basil Hayden's Bourbon	11

Rum

Lamb's White or Navy	7
Bacardi White	7.5
Malibu Coconut	7.5
Sailor Jerry Spiced	8
Goslings Black Seal	8.5
DeVine Honey Shine Rum	8.5

Cognac

Remy Martin VSOP	16
Courvoisier VSOP	18
Remy Martin XO	28

Tequila & Mezcal

Olmecca Blanco	7
Olmecca Gold	7
Sombra Mezcal	11.5
Patron Silver	16
Don Julio Reposado	16
Don Julio Anejo 1942	25

Scotch

Glenfiddich 12 yr	10.5
Glenlivet 12 yr	11
Bowmore Islay 12 yr	11.5
Macallan 1824 Gold	13.5
Highland Park 12 yr	14.5
Glenfiddich 15 yr	15
Dalmore 12 yr	17.5
Dalwhinnie 15 yr	18
Oban 14 yr	23

Sherry & Port

{ two ounces }

Dry Sack	8
Harvey's Bristol Cream	8.5
Tio Pepe Fino Palomino	9.5
Warre's Warrior Reserve	10.5
Taylor Fladgate 10 yr	13
Smith Woodhouse LBV	13.5

Before & After

BC Ice Wines

Ice Wine Flight	One ounce each of our three featured ice wines	35 / 3 oz
Paradise Ranch Merlot	Sweet cherry, strawberry, and cranberry	25 / 2 oz
Gehring Cabernet Franc	Cherry, blackberry with rich soft tannins	26 / 2 oz
Whistler Sauvignon Blanc	Apple, pineapple, apricot, and honey	25 / 2 oz

Hot Drinks { 1.5 ounces }

Staff Picks 12

Blue Crab Coffee	Baileys, Frangelico, Crème de Cacao, coffee, whipped cream
Apple Cider Hot Toddy	Jim Beam Bourbon, lemon, demerara syrup, apple cider
Hot Buttered Rum	House made spiced butter, Sailor Jerrys spiced rum, cinnamon
Dreaming of Bermuda	Goslings Black Seal Rum, Baileys, dark roast coffee, whipped cream, cinnamon sugar
Oaxacan Hot Cocoa	Sombra Mezcal, Kahlua, house made spiced cocoa, whipped cream, cinnamon sugar

Classics 10.5

Blueberry Tea	Grand Marnier, Amaretto, orange pekoe
B52	Bailey's, Kahlua, Grand Marnier, dark roast coffee, whipped cream
Monte Cristo	Grand Marnier, Kahlua, dark roast coffee, whipped cream
Mellow Monk	Bailey's, Frangelico, dark roast coffee, whipped cream
Spanish Coffee	Brandy, Kahlua, dark roast coffee, whipped cream

Quick Perk up?

Blue Crab Shaft 9 Vodka, Kahlua, Baileys, Notch Cold Brew

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Wines By The Glass

White

6 oz | 9 oz | 1/2 litre | bottle

House White	BC VQA white blend	9 13 25 35
Gray Monk Riesling, BC	Clean, crisp, tangy; lemon, lychee, peach, mint	12 16 31 45
Hillside Unoaked Pinot Gris, BC	Fruity & fun; apricot, crisp green apple, peach	12 16 31 45
50th Parallel Gewurztraminer, BC	Just off-dry; lychee, kiwi, and gooseberry	12 16 31 45
Riverlore Sauvignon Blanc, NZ	Fresh, lively; tropical fruits, citrus	13 17 33 50
Burrowing Owl Chardonnay, BC	Balanced, subtle oak; lemon zest, cantaloupe	15 19 37 55

Red

6 oz | 9 oz | 1/2 litre | bottle

House Red	BC VQA full bodied & fruity red blend	9 13 25 35
Sandhill Merlot, BC	Full-bodied, fruit forward; blackberry, plum	12 16 31 45
Marichel 'Lone Wolf' Syrah, BC	Organic; pepper, dark ripe berries, liquorice	13 17 33 50
Claro Oscuro Malbec, ARG	Soft & elegant; violets, plums, black cherry	14 18 35 52
Sterling Cabernet Sauvignon	Smooth & supple; dark cherries, currants, spice	14 18 35 52
Quail's Gate Pinot Noir, BC	Med bodied, earthy; red berries, sweet spices	15 19 37 55

Rosé

6 oz | 9 oz | 1/2 litre | bottle

Dirty Laundry 'Hush' Rosé, BC	Red apple, watermelon, and strawberry	11 15 29 40
Burrowing Owl Rosé, BC	Fruity & floral; crisp with a hint of sweetness	15 19 37 55

Bubbles

French 75	Prosecco, Sheringham Gin, lemon, simple syrup, lemon twist	16
Pink Fizz	Prosecco, Chambord Raspberry, Cointreau, lemon, raspberry	16
Kir Royale	Prosecco, Creme de Cassis, raspberry	14
Aperol Spritz	Aperol, prosecco, spritz of soda, rosemary	15
Anna Spinato	Organic Italian prosecco DOC	Glass 12 Bottle 49

Beer & Cider

Draught 8 / Pint 5 / Glass

Granville Island Honey Lager
Hoyne Pilsner
Driftwood Fat Tug
Vancouver Island Cerveza

Cider

Nomad BC Craft Cider Pear 500ml	13
Nomad BC Craft Cider Saskatoon Berry 500ml	13
Strongbow	9

Standard Bottles

Phillips Blue Buck Pale Ale	9
Hoyne Dark Matter	8
Hoyne Down Easy Pale Ale	8
Molson Canadian	7
Molson Coors Light	7
Dos Equis Xx Especial Lager	8
Stella Artois Belgian Lager	9
Heineken 0% Alcohol	6.5