

Food

BUTTER TOASTED HAZELNUTS - 9

agassiz grown, butter, thyme, lemon zest

WHIPPED FETA + FRIES - 16

DUMPLINGS

veggie gyozas w/ 'nuoc cham' citrus jalepeno salsa - 14

two steamed pork buns w/ sambal hoison - 12

shrimp n pork wuntuns w/ ponzu - 14

BISTRO STEAK - 28

6oz flat iron, seasoned, grilled, with chimichurri

PRAWNS - 20

pan seared, citrus garlic butter

CURRY MEATBALLS - 22

beef meatballs, cashew cream sauce, flower water

BURATTA - 20

with bruschetta and crusty sourdough

TRUFFLE FRIES - 18

mountain of parm and percorino, herbs, truffle aioli

CHICAGO STYLE HOT DOG - 16

poppyseed, sweet pickle relish, pepperoncini, yellow mustard,

red onion, sliced tomato, celery salt

TRIO OF MACARONS - 14

coffee cream, orange creamsicle, strawberry

CHOCOLATE LAVA CAKE - 14

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must order in advance

60-DAY DRY AGED RIBEYE - 89

devick ranch farm steak, for 2 people, sous-vide to 57C,

finished on grill with maldon salt, with frites

nigels **summer 2026**

*drinks at nigels are booze forward
strong and mostly short
drinks contain between 2 and 3.5oz alc.*

*menu is present as a guide
we stock mostly BC spirits and niche products
classics are available but may not be classic*

nigel is under your feet

RESERVATION GIFT

whipped feta flatbread

THURSDAY SPECIAL - 70

bottle of bubbly + bottomless fries for 2

All drinks \$17+tax – 2oz+

Fruity & Approachable

SPIDER

*white tea, lemon sugar, gin, dash of mace infused absinthe,
limoncello, flower tincture, lemon juice, soda*

BLUE MEZCALITA

*sons of vancouver blue curacao, mezcal,
tequila, lime, salt*

APPLE BLOSSOM

*calvados infused with apple, tea and rose hips,
strawberry cordial, rose water, lemon*

MAIDENS BLUSH

*gin lane ruby rhinoceros absinthe,
gin, strawberry, lemon, rose water*

YUZU MARG

yuzu curacao, tequila, lemon, earl grey, lavender bitters

CHERRY COSMO

tart cherry juice, lime, vanilla, citron vodka, soda

All drinks \$17+tax – 2oz+

Honest & Spirit Forward

NIGEL'S SPRING MARTINI

tanq 10, esquimalt dry vermouth, olive, grapefruit peel, 2-1

VODKA BLOSSOM MARTINI

dutch barn vodka, cocchi rose, house pear blossom water, 5-1

YAMABUKI

japanese whiskey, esquimalt bianco vermouth, amaro montenegro

BLACK YEGOLE

*black mezcal manhattan - amaro averna, mezcal,
orange bitters, coffee bitters, agave*

BIJOU

*drumshanbo pineapple irish gin,
green chartreuse, bianco vermouth,*

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THE MINTY BEAVER v2

*fat washed campari, esquimalt rosso, poli amaro vaca mora,
botanist gin, neat*

TIKI NEGRONI

*plantation pineapple rum, banana infused vermouth,
coconut washed campari*

Beer/Cider

AMIGOS LIGHT LAGER ^{12oz} - 9
WILDCARD NZ PILSNER ^{12oz} - 9
FAT TUG IPA ^{12oz} - 9
WAY OF LIFE HAZY IPA ^{12oz} - 9
STONE FRUIT DINOSOUR ^{12oz} - 9
LEFT FIELD BIG DRY CIDER ^{16oz} - 15

Wine + Bubbly

White and Red – 15 ^{6oz} /50 *btl*
Veuve Duvienne – *dry, buttery, tart, classic french* -50
Castelfino Brut Gold – *a little sweet, very kiwi and dragonfruit* - 50

Non-Alc

ARNOLD PALMER - 10
made to order lemon, earl grey, shaken

ROSE HIBISCUS COLLINS - 10
mango & hibiscus tea cordial, n/a gin, lemon, soda

CHERRY COLA FLOAT – 14
phillips cola, adriatico 0.5% amaretto, chapmans premium ice cream

HOUSE MADE SHRUB – 11
seasonally changing drinking vinegar

0% AMARETTO SOUR – 15
adriatico 0.5% amaretto, egg white, lemon juice, cherry bitters

DOMINION N/A APPLE CIDERS - 9
plum & sage or lavender vanilla

LOGO NON-ALC BEER – 9
pilsner or 'citrus'

