

COCKTAILS

		2oz
OLD SCHOOL	Palomo Italia	13
	Espolon blanco tequila, grapefruit syrup, grapefruit bitters, basil leaf, club soda	
	1898 Smoked Old Fashioned	15
Forty Creek rye whisky, demerara syrup, orange bitters, smoked glass		
NEW SCHOOL	Pivacillin	16
	Bruichladdich single malt whisky, Ginger of the Indies, ginger syrup, lemon	
	Italian Mojito	13
Campari, J. Wray white rum, organic cane sugar, mint, lime		
NEGRONIS	Basil Sour	15
	Forty Creek whisky, basil, ginger syrup, lime	
	Up in Smoke Margarita	16
Sombra mezcal, Cointreau, agave, lime		
NEGRONIS	The Traditional	14
	Campari, Bulldog gin, Cinzano rosso	
	The Sour	15
Campari, Bulldog gin, Cinzano rosso, egg white, lime, organic cane sugar		
SPRITZ	The Smooth	16
	Bulldog gin, Nonino amaro, Lillet, Montenegro	
	Piva Diva	12
St. Germain, Mionetto prosecco, elderflower syrup, lemon		
SPRITZ	Viola	13
	Skyy Vodka, Creme de Cassis, Haywire 'Pink Bub', lemon, mint	
	Aperol Spritz	14
Aperol, Mionetto prosecco, club soda		

SPIRITS

VODKA

Ketel One
Holland

Lukusowa
Poland (Potato – Gluten Free)

Grey Goose
France

Skyy
USA

Stolichnaya
Russia

1oz

10

9

11

8

9

GIN

Legend Distilling
'Blackmoon', Naramata, BC

Bulldog
London, UK

Bombay Sapphire
UK

Hendricks
Scotland

Sheringham
Vancouver Island, BC

9

8

9

10

10

RUM

Appelton 'Signature'
Cuba

Baron Samedi
'Spiced', Caribbean

Gosling's Black
Bermuda

Flor de Cana
Nicaragua

Zaya
Guatemala

1oz

8

9

9

14

14

TEQUILA & MEZCAL

Espolon Blanco
Mexico

Patron Reposado
Mexico

Sombra Mezcal
Mexico

9

15

10

WHISKEY

RYE & BOURBON

	1oz
Maker's Mark Kentucky Bourbon	10
Knob Creek Rye Small Batch	10
Eagle Rare Kentucky Straight Bourbon	12
Wild Turkey Kentucky Straight Bourbon	9
Wild Turkey Russel's 10 yr Kentucky Straight Bourbon	12
Bulleit Frontier Whiskey	10
Crown Royal USA	7
Gibson's Finest Venerable 18 year	15

SCOTCH

	1oz
Glenlivet Founder's Reserve – Speyside, Scotland	12
Aberfeldy 12 year – The Highlands, Scotland	11
Buichladdich 10 year – Islay, Scotland	13
Dalmore 12 year – Highland, Scotland	16
The Balvenie 12 year – Speyside, Scotland	16
Laphroaig 10 year Islay, Scotland	16

BEER & CIDER

*Happy Hour - Sunday to Thursday 2 pm to 6 pm

DRAUGHT BEER

- Steel & Oak - Royal City Ale** 9
Lightly dry hopped for a gentle floral aroma, this blonde ale is made from a mix of classic pale malts and is named after the city where it is hand crafted.
- Steel & Oak - Red Pilsner** 9
A full bodied Czech-style Pilsner. Floral aroma with notes of lavender, honey, and caramel. Finishing with a crisp and slightly spicy bitterness.
- Steel & Oak - Roselle Wheat Ale** 9
Roselle actually uses Belgian Ardennes yeast fermented at a cooler temperature in order to bring out those banana notes that you traditionally find in a German Hefe. You'll also notice that Roselle pours a cloudy amber in colour. This is because we've used Hibiscus and Rose Hips to add floral and fruit notes as well

BOTTLE/CAN

- India Pale Ale (IPA)** 8
Four Winds Brewing – Delta, BC
Notes of citrus, flower, mellow, hoppy finish.
- Lager - Nastro Azzurro** 9
Peroni – Rome, Italy
Flavours of apple, grapefruit, refreshingly bitter finish.
- Jongleur Belgian Wit** 9
Bright & Refreshing, Belgian-style wheat beer is silky-bodied, spicy & aromatic
Character: Bright & refreshing, aroma citrus & spice
- Blackmail Milk Stout** 9
Round & malty, rich yet sessionable milk stout has a slightly sweet character
Character: Malty & round, aroma roast malt & chocolate
- Glutenberg American Pale Ale (Gluten Free)** 9
Its orange and grapefruit aromas softly temper the straight-up character of American hops by endowing it with a slight touch of bitterness.
- Glutenberg Red Ale (Gluten Free)** 9
Brewed using two types of chestnuts, each requiring a specific roasting method, this unctuous beer with a roasted nut fragrance reveals unique flavours of caramel and coffee.

CIDER

- Naramata Pear Cider** 8
Fresh pears, tasty pears, not overtly pear refreshing and delicious. It's cider ... don't overthink it
- Red Roof Apple Cider** 8
Orchard Hill – Osoyoos, BC
Fresh, crisp, subtle apple, bubbles.

FREE-SPIRITED COCKTAILS

NON-ALCOHOLIC

Spritzes

The Sasa 4.5
Elderflower & pomegranate syrup, lemon, soda

A Bo Bonia Hug 4.5
Spicy ginger syrup, lemon, ginger beer

Tuscan Sunset 4.5
Lavender & rose syrup, lemon, soda

Ruby Red Slipper 4.5
Grapefruit syrup, soda

Mango Temple 5.5
Mango, sprite, grenadine

Berry Mojito 5.5
Strawberry, mint, lime, soda

COFFEE

Our coffee is a proprietary Italian blend made exclusively for Piva.
The beans are fair trade organic, locally roasted within the past 72 hours.

Espresso 4

Americano 4

Cappuccino 5

Caffè Latte 5

Affogato 7

Vanilla gelato, espresso

HAPPY HOUR

Sunday to Thursday 2 pm to 6 pm

EAT

Meatballs	12
Wild boar, morel mushroom demi-cream, mushroom ragoût, focaccia Add spaghetti 6	
Arancini	8
Risotto balls, wild mushroom, mozzarella, truffle aioli	
Polenta Fries ^{GF}	6
Spicy pomodoro sauce	
Margherita Pizza ^v	12
Mozzarella, basil, tomatoes, parmigiano-reggiano	
Mushroom Pizza	14
Wild mushroom, cauliflower purée, fontina, fried sage, truffle oil	
Brussel Sprouts ^{GF}	6
Seasoned, deep-fried, crisp pancetta	

SIP

White Wine by the Glass	7
Rust Wine Co. 'Lazy River Vineyard' Pinot Grigio 2017 - South Cawston, BC	
Look for a rich , mineral laden style. Notes of almonds, spice and citrus with round mouthfeel.	
Red Wine by the Glass	7
Liquidity 'Dividend' (Cab Sauv, Merlot, Cab Franc) 2015 – Okanagan Falls, BC	
Full-bodied red blend has aromas of blackberry, cherry, black olive, juniper, graphite and floral notes.	
Feature Cocktail	8
Ask your server for this weeks Feature Happy Hour cocktail	
Cocktails	6
All Highballs	
All Draught Beer	5

Vegetarian items are marked with a V. Gluten-free items are marked with a GF.
Parties of 8 or more are subject to an 18% gratuity.