

Food

DUMPLINGS

veggie gyozas w/ sichuan hoisin - 14
steamed pork bun w/ soy-scallion oil - 10
shrimp n pork w/ ponzu - 14
all three - 36

PRAWN SKEWERS - 18

chimmichurri, slaw?

MUSSELS- 22

tomato cream broth, garlic toast

CURRY MEATBALLS - 21

venison-duck meatballs, cashew cream sauce, flower water

PORK RIBS- 24

something sweet and asian w/ slaw?

CRAB DIP -

w/ brioche buttons and roe

TRUFFLE FRIES - 16

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 (add truffle fries for \$5)*

ROCK FISH CRUDO - 35 - must order in advance

line caught pacific rock fish, fresh avocado salsa, avocado oil, herbs

28-DAY DRY AGED PORTERHOUSE - 89 - must order in advance

20oz steak, for 2 people, sous-vide to 57C, finished on grill with maldon

nigels spring 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

rosemary flatbread w/ whipped ricotta & white beans

All drinks \$16.5+tax – 2oz+

Fruity & Approachable

SPIDER

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

SILK SLIPPER

*house made canary melon liqueur, banana infused rum,
esquimalt limoncello, lemon, shaken, very green*

PENICILLIN

*irish whiskey, forest honey,
lemon, peated scotch*

APPLE BLOSSOM v3 (spring)

*calvados infused with mango, tea and hibiscus,
cranberry cordial, rose water, lemon*

MAIDENS BLUSH

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

YUZU MARG

late harvest yuzu curacao, tequila, lemon, earl grey

PRADO

blanco tequila, kirschwasser, egg white, lime, bitters?

CHERRY COSMO

tart cherry juice, lime, vanilla, vodka

FIRE ANT

*a complex grasshopper
cacao infused rum, poli vaca mora, mint, egg, cream*

All drinks \$16.5+tax – 2oz+

Honest & Spirit Forward

NIGEL'S MARTINI

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

HANKY PANKY

dry gin, esquimalt bianco vermouth, frenet hunter BC

YAMABUKI

japanese whiskey, esquimalt bianco vermouth, amaro montenegro

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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*

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KAHLUA LASERS *'contains no kahlua'*

*don papa filipino rum, dubbonet,
pear liqueur, chocolate bitters, shankys whip*

BLACK YEGOLE

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

BIJOU

*rosemary infused pineapple irish gin,
green chartreuse, bianco vermouth,*

Beer/Cider

NEIGHBOURHOOD PROBLEM CHILD KOLSCH ^{16oz} - 10

FERNIE HIT THE DECK HAZY IPA ^{16oz} - 10

LEFT FIELD BIG DRY CIDER ^{16oz} - 15

Wine

One White and One Red – changes every week

Non-Alc

VIRGIN PORNSTAR - 15

passionfruit, vanilla, tea, lime juice, bitters

VIRGIN CLOVER CLUB - 15

n/a gin, cranberry, orange, tea, egg white, bitters

FEATURE TEA COLLINS - 15

feature tea, peach infusion, n/a gin, lemon, soda

SPRITZ – 15

noa bitter orange, martini florale, rhubarb, peach, roiboos, soda, orange wheel

DOMINION N/A APPLE CIDERS - 9

plum & sage, mulled winter or lavender vanilla

LOGO NON-ALC BEER – 9

pilsner or 'citrus'

ARNOLD PALMER - 8

layered made-to-order earl grey ice tea and lemonade

