



APRIL FEATURES

BURGER

BIN 219 "GETTIN' PIGGY WITH IT" 21.50

63 Acres Premium BC beef, whiskey bbq sauce pulled pork, aged white cheddar, crispy fried onions, chipotle aioli, lettuce, tomato

COCKTAIL

STRAWBERRY MANGO DAIQUIRI 10 (1oz) / 14 (2oz)

Havana Club 3 year rum, strawberry, mango, lime, sugar rim

HAPPY HOUR 7/11

ZERO PROOF COCKTAIL

LONDON GENTLEMAN 8

Lumette London Dry, lemon, orange, simple syrup, earl grey tea, orange marmalade, aquafaba, mint

HAPPY HOUR 5

SUB BEEFEATER GIN 2

DESSERT

FLOURLESS CHOCOLATE TORTE 8

Whipped cream, caramel, almond praline

MINI EGG CHEESECAKE 8

Whipped mini egg cheesecake, whipped cream, crushed mini eggs, graham crust

CHOCOLATE COCONUT MOUSSE 7

Whipped chocolate orange coconut mousse, coconut whipped cream, toasted hazelnuts, fresh strawberry

INTRODUCING **CHEF SERIES**

BY EXECUTIVE CHEF MICHAEL RINGLAND

BIN 501 "LOB IT TO ME" 28.50

63 Acres Premium BC beef, butter warmed lobster, saffron fennel tomato jam, goat cheese, hollandaise, buttermilk marinated crispy shallots, arugula, tomato, truffle aioli, potato bun

Not Applicable for Late Night Deal



Bin 4's Executive Chef since its creation, Chef Michael boasts an extensive range of experience; from hotels, to local restaurants, to private chef positions for Victoria's top stars. Chef Michael's mouth-watering recipes have been featured in local magazines and on The Food Network's hit show, "You Gotta Eat Here."