

# CHEF SERIES

BY NELSON FRANCO DURAN

## **BIN 503 "BIRRIA & THE BEAST" 27.50**

Brant Lake wagyu beef, slow braised birria spiced brisket, cotija cheese, cilantro onion salsa, crispy tortilla, lime cumin cream, chipotle aioli, lettuce, birria au jus

\*Not Applicable for Late Night Deal\*



A Bin 4 Saanich original hire, Nelson has been with us for over 8 years. Nelson completed the Camosun College Culinary Arts Program and leads our busiest locations Culinary Team. Nelson's Mexican heritage from his mother's side and Salvadoran heritage from his father's side inspired this amazing Chef Series burger.

Always smiling, positive, & calm, we are honored to have Nelson as a part of our Bin 4 Family.

# DECEMBER FEATURES

## BURGER

**BIN 227 "TURKIN' 9-5" 22.75**

Fresh ground turkey, turkey sage stuffing roulade, wild mushroom gravy, cranberry apple compote, yam strings, garlic aioli, lettuce, tomato

## COCKTAIL

**JACK FROST 10 (1oz) / 14 (2oz)**

Absolut vodka, blue curacao, coconut cream, pineapple juice, shredded coconut rim

*HAPPY HOUR 7 / 11*

## ZERO PROOF COCKTAIL

**ORANGE CRANBERRY LUMETTE SOUR 8**

Lumette london dry, cranberry, macerated syrup, lemon, aquafaba, candied orange

*HAPPY HOUR 5*

*SUB SHERINGHAM SEASIDE GIN 2*

## DESSERT

**FLOURLESS CHOCOLATE TORTE 8**

Whipped cream, caramel, almond praline

**SOUR CHERRY EGGNOG CHEESECAKE 8**

Whipped eggnog cheesecake, sour cherry compote, whipped cream, shaved white chocolate, cinnamon ginger graham crust

**CHOCOLATE COCONUT MOUSSE 7**

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