

CHEF SERIES

BY EXECUTIVE CHEF MICHAEL RINGLAND

BIN 505 "THE CRAB SHACK" 26.50

Brant Lake wagyu, leek, oyster mushroom, & crab sauté, fried panko crusted crab asiago goat cheese, tomato fennel jam, garlic aioli, lettuce

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."

MAY FEATURES

BURGER

BIN 231 "PINING FOR YOU" 22.75

Rosstown Farm's free run chicken breast, sun dried tomato pesto, pineapple salsa, panko crusted fried goat cheese, basil cream, lettuce, tomato, basil aioli

APPETIZER

YAM FRIES 7.25 / 12.25

Crispy fried yam fries, chipotle aioli

SIDE UPGRADE 3 HAPPY HOUR 5 / 8

COCKTAIL

RASPBERRY LIMONCELLO SPRITZ 14 (2oz)

Prosecco, Chambord liqueur, limoncello, lemon, simple syrup, soda, raspberries

HAPPY HOUR 11

ZERO PROOF COCKTAIL

CHAMOMILE LAVENDER SOUR 8

Lumette london dry, lemon, lavender syrup, chilled chamomile tea, coconut syrup

HAPPY HOUR 5

DESSERT

FLOURLESS CHOCOLATE TORTE 8

Whipped cream, caramel, almond praline

STRAWBERRY BASIL CHEESECAKE 8

Whipped strawberry basil cheesecake, macerated basil strawberries, whipped cream, ground almond praline, graham crust

CHOCOLATE COCONUT MOUSSE 7

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

**PEANUT BUTTER CHOCOLATE
CHEESECAKE**

Whipped peanut butter chocolate
cheesecake, whipped cream, crushed
chocolate covered peanuts, graham
crust