



Arthur Sharpe 1934

History of the Washington Avenue Grill
Built in 1913 by the Campbell River Lumber Co. The building was originally a lumber mill which employed over 400 workers to cut lumber produced for building trenches in Russia during the-first-world-war. This building has had many uses over the years, among them; a Presbyterian church, a school, and living quarters for migrant railroad workers. In 1934, after the mill had shut down, it became the home of Arthur Sharpe who acted as caretaker for the building and the surrounding land. Sharpe was a quiet man who kept to himself never venturing into town. During a stormy night in November of 1943 locals remember hearing screams of pain echo through the hills. Sharpe was never to be seen again. Some believe he was struck by a train, some say he drowned during a late evening swim, others believe he went crazy and locked himself in the building rafters. It is now believed the old caretaker roams the grounds-today-in-spirit. There have been many reports of odd occurrences, items have been moved, rooms have been swept or washed, and noises have been heard in the ceilings and walls. Some people have claimed to see the caretaker's shadow lurking around the building. We encourage anyone who notice suspicious activity to tell a staff member so that we may better understand our ghostly resident.

DESSERTS

Vanilla Creme Brulee

Vanilla, lemon, caramilized sugar 7.50

"The" Chocolate Peanut Butter Pie

smooth & creamy, the WAG's most infamous dessert 9.00

Homemade Tiramisu

fresh fruit coulis 7.50

New York Cheesecake

blueberry compote 9.00

Chocolate Ganache Torte

raspberry coulis, vanilla bean ice cream 8.50

Grand Marnier Baked Peaches

brown sugar, vanilla ice cream, caramel, Tuile 8.50

Baked Apple Pie Cheesecake

vanilla ice cream, caramel sauce 9.00

SPECIAL COFFEES (1.5oz) \$8.49

HOUSE COFFEE: Irish Cream & Frangelico

MONTE CRISTO: GM & Kahlua

SPANISH COFFEE: Kahlua & Brandy

G.F.D: White Cacao, Irish Cream, & Kahlua

POLAR BEAR: Peppermint, Baileys & Hot Chococlote

BLUEBERRY TEA: GM, Amaretto, black tea

PREMIUM SPIRITS

Macallun Sienna 17	Basil Hayden Bourbon 8.5
16yr Lagavulin 13	Makers Mark Bourbon 8
14yr Oban 13	Bulleit Bourbon 7.5
15yr Dalwhinnie 10	
10yr Talisker 10	Patron Anejo 13
12yr GlenKinchie 10	Espolon Reposado 8
12yr Highland Park 9	Hornitos Anejo Black 8
12yr Johnnie Black 8	Cazadores Blanco 6.5
12yr Glenfiddich 8	Jose Cuervo Gold 6.5
12yr Glenlivet 8	
12yr Chivas 8	Grey Goose Vodka 8.5
Johnnie Red 8	Kettle One Vodka 8
	Hendricks Gin 8.5

PORTS / DESSERT WINE (2oz)

Grahams Six Grapes 8.50

Smith Woodhouse LBV 10

Taylor 10yr Tawny 10

Harvey's Bristol Cream Sherry 6.50

COGNACS

GM Cordon Rouge 8

Couvoisier V.S. 9

Remy Martin V.S.O.P. 11

Remy Martin X.O. 20