

Happy Hour Drink Menu

Available Daily from 3 – 6PM and 9PM - Close

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|---|----------|
| Sleeves of Draught (16oz) | 6 |
| Okanagan Springs - 1516 Bavarian Lager | |
| Bridge - Blood Orange Wheat Ale | |
| Strange Fellows - Talisman Pale Ale | |
| Hoyne - Pilsner | |
| Yellow Dog - IPA | |
| Rotating Tap - Please ask your server | |
| Farmhouse Sea Cider (6oz) - Kings and Spies 6oz | 9 |
| Seasonal - Dry - Apple (9.9%) | |
| Peller Estates Wines (6oz) | 7 |
| Sauvignon Blanc/ Merlot | |
| Locus Happy Hour Cocktails (1oz) | |
| Autumn Fizz | 7 |
| Gin, fresh lemon juice, agave nectar, sparkling apple cider | |
| Moonwalker | 7 |
| Vodka, Chambord, lime juice, ginger beer | |

** We only use biodegradable corn straws **

Happy Hour Appetizer Menu

Available Daily from 3 – 6PM and 9PM - Close

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|---|-----------|
| Free Range Chicken Wings | 11 |
| Your choice of sea salt and cracked pepper, dried lime and chilli, or honey chipotle. Served with ranch dip. | |
| Wild Mushroom and Caramelized Onion Flatbread  | 12 |
| Grilled flatbread, with mixed mushrooms, caramelized onions, bell peppers, fine herbs, and gruyere cheese. Oven baked and garnished with fresh basil oil, balsamic reduction arugula and pine nuts. <i>Gluten free option available</i> | |
| Grilled Halloumi Bruschetta | 12 |
| Pan seared halloumi on crostini, with vine ripened cherry tomatoes, kalamata olives, and red onions tossed in a red wine vinaigrette, finished with basil infused olive oil | |
| <i>Gluten free option available</i> | |
| Humboldt Squid Two Ways  | 12 |
| Masa-dusted fried and chimichurri marinated grilled squid, mango pomegranate salsa and smoked paprika aioli | |
| Fanny Bay Oysters | 13 |
| Fresh oysters dressed in golden cornmeal, lightly pan-fried and served with a Malaysian coconut curry sauce and mango cilantro salsa. | |
| Fresh PEI Mussels | 13 |
| Classically prepared with garlic, white wine, butter, fresh herbs, and a tomato concasse served with chargrilled crusty bread. <i>Add a side of fries 4</i> | |
| Crispy Brussels Sprouts  | 9 |
| Toasted pumpkin seeds, roasted butternut squash purée, and spiced honey | |
| <i>Add smoked bacon 4; Add three Jumbo Black Tiger Prawns 6; Add Grana Padano cheese 4; Vegan option available</i> | |
| Miso Poutine  | 11 |
| House-cut fries, miso gravy, and cheese curds | |
| <i>Add smoked bacon 4; Add boar 4; Vegan option available</i> | |
| Nachos  | 11 |
| Tortilla chips, scallions, Kalamata olives, black beans, Monterey Jack cheese, cherry tomatoes, charred corn, pickled jicama and jalapenos, fresh coriander, tomato salsa, and guacamole | |
| <i>Add pulled wild boar 4; Vegan option available</i> | |

 = Vegan

 = Gluten Free