

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 | |
| Cannery – Naramata Nut Brown Ale | |
| Yellow Dog - IPA | |
| Rotating Tap - Please ask your server | |
| Farmhouse Sea Cider (6oz) – Ruby Rose | 9 |
| Seasonal – Semi Sweet – Rhubarb, Apple & Rose Hips (9.9%) | |
| Peller Estates Wines (6oz) | 7 |
| Sauvignon Blanc/ Merlot | |
| Locus Happy Hour Cocktails (1oz) | |
| Gin and Basil | 7 |
| Gin, pineapple juice, lime juice, simple syrup, fresh basil, club soda | |
| Bourbon Lemonade | 7 |
| Bourbon, lemon juice, agave nectar, ginger beer, fresh blueberries | |

** We only use biodegradable corn straws **

Happy Hour Appetizer Menu

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| Free Range Chicken Wings | 11 |
| Your choice of sea salt and cracked pepper, chipotle mango, or honey garlic. Served with ranch dip. | |
| Fig and Goat Cheese Flatbread  | 13 |
| Oven baked flatbread topped with fresh fig, apple, and pear chutney, caramelized onions and crumbled goat cheese. Drizzled with a balsamic reduction and topped with toasted almonds and fresh herbs. <i>Gluten free option available</i> | |
| Grilled Halloumi Bruschetta | 12 |
| Grilled Halloumi cheese on crostini topped with sun-dried cherry tomatoes, red onions, roasted red bell peppers, fresh lemon, basil, cucumber and garlic with balsamic reduction and toasted pine-nuts. <i>Gluten free option available</i> | |
| Humboldt Squid Two Ways  | 13 |
| Masa-dusted fried and chimichurri marinated grilled squid, mango pomegranate salsa and smoked paprika aioli | |
| Yarrow Meadows Chicken Satay | 13 |
| Cage free chicken skewers, marinated in lemon-ginger with fresh garlic. Char-grilled and garnished with toasted sesame seeds, soy reduction drizzle, wasabi aioli and fresh cilantro. | |
| 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  | 12 |
| House-cut fries, miso gravy, and cheese curds <i>Add smoked bacon 4; Add boar 4; Vegan option available</i> | |
| Nachos  | 12 |
| 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