

Happy Hour Drink Menu

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

Sleeves of Draught (16oz)	6
Okanagan Springs - 1516 Bavarian Lager	
Bridge - Blood Orange Wheat Ale	
Strange Fellows - Talisman Pale Ale	
Parkside – Dreamboat - Hazy IPA	
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, chilli lime, or chipotle honey, 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