

## Happy Hour Drink Menu

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

<b>Sleeves of Draught (16oz)</b>	<b>6</b>
Okanagan Springs - 1516 Bavarian Lager	
Bridge - Blood Orange Wheat Ale	
Strange Fellows - Talisman Pale Ale	
Hoyne – Finnegans Irish Stout	
Yellow Dog - IPA	
Rotating Tap - Please ask your server	
<b>Farmhouse Sea Cider (6oz) – Ruby Rose</b>	<b>9</b>
Seasonal – Semi Sweet – Rhubarb, Apple & Rose Hips (9.9%)	
<b>Peller Estates Wines (6oz)</b>	<b>7</b>
Sauvignon Blanc/ Merlot	
<b>Locus Happy Hour Cocktails (1oz)</b>	<b>7</b>
<b>Gilda</b>	
Tequila, Pineapple and Lime Juice, Cinnamon Simple Syrup	
<b>Red Sunset</b>	
Vodka, elderflower, fresh pineapple and cranberry juice	

*\* We only use biodegradable corn straws \**

## Happy Hour Appetizer Menu

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<b>Free Range Chicken Wings</b>	<b>11</b>
Your choice of sea salt and cracked pepper, chilli lime, ginger sesame or chipotle honey, Served with ranch dip.	
<b>Wild Mushroom and Caramelized Onion Flatbread</b>	<b>12</b>
Grilled cilantro flatbread brushed with olive oil and fresh garlic, topped with caramelized onions, bell peppers, mixed wild mushrooms and gruyere cheese. Oven baked and garnished with fresh basil oil, balsamic reduction, fresh arugula and toasted pine nuts. <i>Gluten free option available</i>	
<b>Duck Confit Bruschetta</b>	<b>13</b>
Fraser Valley pulled duck, served on toasted crostini with caramelized pears, sweet onion and brie cheese. Oven baked and finished with fresh arugula, balsamic reduction and toasted pine nuts. <i>Gluten free option available</i>	
<b>Humboldt Squid Two Ways</b> 	<b>13</b>
Masa-dusted fried and chimichurri marinated grilled squid, charred corn salsa and smoked paprika aioli	
<b>Grilled Halloumi with Olives and Hazelnuts</b>	<b>13</b>
Chargrilled Halloumi cheese topped with a sweet and tangy mixture of kalamata olives, toasted hazelnuts, honey, chives and dried apricots. Served with fresh grilled crostini. <i>Gluten free option available</i>	
<b>Fresh PEI Mussels</b>	<b>13</b>
Classically prepared with garlic, white wine, butter, fresh herbs, and a tomato concasse served with chargrilled crusty bread. <i>Add a side of fries 5</i>	
<b>Crispy Brussels Sprouts</b> 	<b>9</b>
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>	
<b>Miso Poutine</b> 	<b>12</b>
House-cut fries, miso gravy, and cheese curds	
<i>Add smoked bacon 4; Add boar 4; Vegan option available</i>	
<b>Nachos</b> 	<b>12</b>
Tortilla chips, scallions, olives, black beans, Monterey Jack cheese, cherry tomatoes, pickled jicama and jalapenos, green onions, charred corn salsa, and guacamole	
<i>Add pulled wild boar 4; Vegan option available</i>	

 = Vegan

 = Gluten Free