

## Happy Hour Drink Menu

*Available Daily from 3 – 6 PM and 9 PM - 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	
Cannery – Naramata Nut Brown Ale	
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 and Rose Hips (9.9%)	
<b>Peller Estates Wines (6oz)</b>	<b>7</b>
Sauvignon Blanc / Merlot	
<b>Locus Happy Hour Cocktails (1.5 oz)</b>	<b>9</b>
<b>Moon Walker</b>	
Vodka, Raspberry Liqueur, Lime Juice, Ginger Beer	
<b>Pear Gin Fizz</b>	
Gin, Prosecco, Pear Nectar, Honey Syrup, lemon juice	

*\* We only use biodegradable rice straws \**

## Happy Hour Appetizer Menu

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<b>Free Range Chicken Wings</b>	<b>13</b>
Your choice of sea salt and cracked pepper, chilli lime, chipotle honey, BBQ, or hot sauce. Served with ranch dip.	
<b>Mix Wild Mushroom Flatbread</b>	<b>14</b>
Flatbread brushed with olive oil and fresh garlic, topped with a sauté of oyster, enoki, chanterelle, Portobello mushrooms, with fine herbs, topped with asiago cheese and oven baked. Garnished with a fresh basil oil and balsamic reduction.	
<i>Gluten free option available</i>	
<b>Duck Confit Bruschetta</b>	<b>14</b>
Fraser Valley pulled duck, served on toasted crostini with caramelized pears, sweet onion and brie cheese. Oven baked and finished with fresh arugula, dried dates and cranberries, balsamic reduction and toasted pine nuts. <i>Gluten free option available</i>	
<b>Humboldt Squid Two Ways</b> 	<b>16</b>
Masa-dusted fried and chimichurri-marinated grilled squid served with a charred corn salsa and smoked paprika aioli	
<b>Assorted Mini Cheese Board</b>	<b>19</b>
Chargrilled Halloumi cheese, mild gouda and brie with a sweet and tangy mixture of kalamata olives, dried dates, cranberries and apricots. Finished with toasted hazelnuts, and served with fresh fruit and grilled crostinis. <i>Gluten free option available</i>	
<b>Fresh PEI Mussels</b>	<b>15</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>12</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>14</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>15</b>
Tortilla chips, scallions, olives, black beans, diced tomatoes, bell peppers, corn, pickled jicama and jalepenos, green onions, cheddar and Monterey jack cheeses, served with charred corn salsa, guacamole and fresh cilantro.	
<i>Add duck confit 4; Vegan option available</i>	

 = Vegan

 = Gluten Free