

Happy Hour Drink Menu

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

Sleeves of Draught (16oz)	6
Okanagan Springs - 1516 Bavarian Lager	
Bridge - Blood Orange Wheat Ale	
Strange Fellows - Talisman Pale Ale	
Hoyne Brewing – German Style Pilsner	
Yellow Dog - IPA	
Rotating Tap - Please ask your server	
Farmhouse Sea Cider (6oz) – Ruby Rose	9
Seasonal – Semi Sweet – Rhubarb, Apple and Rose Hips (9.9%)	
Peller Estates Wines (6oz)	7
Sauvignon Blanc / Merlot	
Locus Happy Hour Cocktails (1.5 oz)	9
Pineapple Breeze	
White Rum, Malibu Rum, Pineapple and Orange Juice, Lemon-Lime	
Blackberry Cosmopolitan	
Vodka, Cointreau, Blackberry simple syrup, Cranberry and Lime Juice.	

* We only use biodegradable rice straws *

Happy Hour Appetizer Menu

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Free Range Chicken Wings	13
Your choice of sea salt and cracked pepper, black garlic parmesan, chipotle honey, BBQ, or hot sauce, Served with ranch dip.	
Caprese Summer Flatbread	15
Grilled flatbread, brushed with fresh basil pesto, topped with oven dried cherry tomatoes, Kalamata olives, bocconcini pearls, and baby arugula. Finished with toasted pine nuts, and a drizzled of balsamic reduction.	
Gluten free option available	
Yarrow Meadows Duck Confit Bruschetta	15
Toasted baguette medallions, brushed with garlic infused olive oil, topped with whipped goat cheese, pulled duck, fig and roasted grape chutney, roasted hazelnuts and balsamic reduction drizzle. Gluten free option available	
Humboldt Squid Two Ways 	17
Masa-dusted fried and chimichurri-marinated grilled squid served with an orange and fennel slaw and smoked paprika aioli	
Mediterranean Grilled Halloumi & Hummus	17
Grilled Halloumi with fresh cherry tomatoes, cucumbers, pickled sweet peppers and mixed Mediterranean olives. Served with a roasted red pepper hummus, and grilled mini pitas. Gluten free option available	
Scallops and Prawns	17
Seared Hokkaido scallops, jumbo black tiger prawns, and smoked bacon, sauteed in maple brown butter. Served over wilted spinach with toasted pinenuts.	
Crispy Brussels Sprouts 	14
Toasted pumpkin seeds, roasted butternut squash purée, and spiced honey	
Add smoked bacon 4; Add three Jumbo Black Tiger Prawns 6; Add Grana Padano cheese 4; Vegan option available	
Miso Poutine 	14
House-cut fries, miso gravy, and cheese curds	
Add smoked bacon 4; Add boar 4; Vegan option available	
Nachos 	15
Tortilla chips, scallions, olives, black beans, diced tomatoes, bell peppers, corn, pickled jicama and jalepenos, green onions, cheddar and Monterey jack cheeses, served with rustic roma tomato salsa, guacamole and fresh cilantro.	
Add duck confit 4; Vegan option available	

 = Vegan

 = Gluten Free