

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 (1.5oz) 9

Red Sky at Night

Vodka, elderflower, fresh pineapple and cranberry juice

Orange Amaretto Sour

Amaretto, Whiskey, Orange, and Lemon Juice, bitters

** We only use biodegradable rice straws **

Happy Hour Appetizer Menu

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Free Range Chicken Wings 14

Your choice of sea salt and cracked pepper, red pepper garlic, chipotle honey, BBQ, or hot sauce, Served with ranch dip.

Salt Spring Island – Fresh Mussels 17

Steamed with white wine, in a tomato and saffron broth and finished with fresh herbs. Served with chargrilled crusty bread. **Gluten free option available**

Yarrow Meadows - Duck Confit Bruschetta 17

Fraser Valley pulled duck, served on toasted crostini medallions, with caramelized pears, dried Montmorency cherries, sweet onion, and brie cheese. Oven baked and finished with fresh baby arugula, balsamic reduction, and toasted pine nuts.

Gluten free option available

Humboldt Squid Two Ways ^{GF} 17

Masa-dusted fried and chimichurri-marinated grilled squid served with an orange and fennel slaw and smoked paprika aioli

Grilled Halloumi with Fruit Chutney 17

Chargrilled halloumi cheese with a hot honey finish, served with a pear, apple, and sour cherry chutney, dried dates, cranberries, toasted pine nuts, and crostinis.

Gluten free option available

Scallops and Prawns ^{GF} 18

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 ^{VG} 15

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 ^{VG} 15

House-cut fries, miso mushroom gravy, and cheese curds

Add smoked bacon 4; Add boar 4; Vegan option available

Nachos ^{GF} 15

Tortilla chips, scallions, olives, black beans, diced tomatoes, bell peppers, pickled jicama and jalapenos, green onions, cheddar and Monterey jack cheeses, served with rustic Roma tomato salsa, guacamole and fresh cilantro.

Add duck confit 4; Vegan option available

^{VG} = Vegan

^{GF} = Gluten Free