

HAPPY HOUR, LATE NIGHT

Dine in Only. Daily, 2 PM — 5 PM & 8 PM — Close

HOUSE HIGHBALLS

1oz | \$5

2oz | \$8

Upgrade your Spirit

Ketel One Vodka,
Tanqueray Gin,
Crown Royal Rye,
Bumbu Rum
+\$1 per oz

Don Julio Blanco
Tequila +\$3 per oz

BEER

16oz | \$5 / 22oz | \$7

Big Life™ Euro Lager or
Amber Ale, Canada

MARTINI

1.5oz | \$5

Espresso
Martini

GLASSES OF WINE

6oz | \$5 / 9oz | \$7½

Jackson Triggs, Canada
Pinot Grigio or Cabernet Sauvignon

Premium Wines 6oz | \$9 / 9oz | \$13½

Kim Crawford, Sauvignon Blanc, New Zealand
Sumac Ridge, Cabernet Merlot, Canada
Gris Blanc Rosé, Gérard Bertrand, France

DRINKS

ABSOLUT SIPPIN' SODA with Bellini (½oz) or Lime Slush 1oz | 6 2oz | 9
Classic or Choice of Flavoured Absolut – see your server

HANDCRAFTED COCKTAILS

Smoked Old Fashioned, Moxies Mule, Mojito

2oz | 10

TROPIC THUNDER Non-alcoholic 6

½ PRICE BOTTLES OF WINE (750ml)

MISSION HILL RESERVE, CHARDONNAY, CANADA -75 37½

MISSION HILL RESERVE, MERITAGE, CANADA -80 40

SAVOUR & SHARE

TACOS (gc) Blackened Shrimp or Black Bean V 1ea | 5

TRUFFLE PARM FRIES (gc) 9

SMASHED AVOCADO DIP V (gc) 12

DRY RIBS 15

ROASTED TOMATOES & WHIPPED FETA V (gc) 17

CALAMARI & SHRIMP 17

BACON CHEESEBURGER (gc) & FRIES 19

CASHEW CHICKEN LETTUCE WRAPS 20

TOFU CASHEW LETTUCE WRAPS V 20

STEAK FRITES (gc) 27

V Vegetarian items (gc) Gluten conscious with some modifications from our kitchen

Not all ingredients are listed. Advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

