

# HAPPY HOUR, LATE NIGHT

Dine in Only. Daily, 2 PM — 5 PM & 9 PM — Close.

AT THE BAR

## 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  
Sandhill, 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** 2oz | 10

Smoked Old Fashioned, Moxies Mule, Mojito

**TROPIC THUNDER** Non-alcoholic 6

## ½ PRICE BOTTLES OF WINE (750ml)

**MISSION HILL RESERVE, CHARDONNAY, CANADA** -60 30

**MISSION HILL RESERVE, MERITAGE, CANADA** -70 35

## 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

**MISO TUNA CRISPY RICE** 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) 31

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.

IN THE KITCHEN

