

# HAPPY HOUR, LATE NIGHT

Dine in Only. Daily, 2 PM — 5 PM & 9 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

## GLASSES OF WINE

6oz | \$5 / 9oz | \$7½

Frontera, Sauvignon Blanc or Cabernet Sauvignon

Premium Wines 6oz | \$9 / 9oz | \$13½

Kim Crawford, Sauvignon Blanc  
Tom Gore Vineyards, Cabernet Sauvignon  
Gris Blanc Rosé, Gérard Bertrand

## DRINKS

**ABSOLUT SIPPIN' SODA** with Bellini (¼oz) or Lime Slush 1oz | 6 2oz | 9  
*Classic or Choice of Flavoured Absolut – see your server*

**HANDCRAFTED COCKTAILS** 2oz | 10  
*Smoked Old Fashioned, Espresso Martini, Moxies Mule, Mojito*

**TROPIC THUNDER** *Non-alcoholic* 6

## ½ PRICE BOTTLES OF WINE (750ml)

**BERINGER MAIN & VINE, CHARDONNAY** -52- 26

**AUSTIN HOPE, CABERNET SAUVIGNON** -175- 87½

## SAVOUR & SHARE

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

**TRUFFLE PARM FRIES** (gc) 9

**SMASHED AVOCADO DIP** 12  
(gc)

**DRY RIBS** 15

**ROASTED TOMATOES & WHIPPED FETA** 17  
(gc)

**CALAMARI & SHRIMP** 17

**BACON CHEESEBURGER** (gc) & FRIES 19

**CASHEW CHICKEN LETTUCE WRAPS** 20

**VEGAN TOFU CASHEW LETTUCE WRAPS** 20

**STEAK FRITES** (gc) 27

🍃 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.