

HAPPY HOUR, LATE NIGHT

Dine in Only. Daily, 2 PM – 5 PM & 10 PM – Close.

HOUSE HIGHBALLS

1oz | \$5
2oz | \$8
(100-200 Cals)

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 (210 Cals)
22oz | \$7 (290 Cals)

Big Life™ Euro Lager or Amber Ale

GLASSES OF WINE

6oz | \$5 (120-150 Cals)
9oz | \$7½ (180-220 Cals)

Vista Point, Pinot Grigio or Cabernet Sauvignon

Premium Wines 6oz | \$9 / 9oz | \$13½

Kim Crawford, Sauvignon Blanc (140 Cals)
Tom Gore Vineyards, Cabernet Sauvignon (140 Cals)
Gris Blanc Rosé, Gérard Bertrand (150 Cals)

AT THE BAR

DRINKS

ABSOLUT SIPPIN' SODA (70-120 Cals) 1oz | 6 2oz | 9
With Bellini (¼oz) or Lime Slush (10-20 Cals)
Classic or Choice of Flavoured Absolut – see your server

HANDCRAFTED COCKTAILS 2oz | 10
*Smoked Old Fashioned (210 Cals), Espresso Martini (170 Cals),
Moxies Mule (250 Cals), Mojito (160 Cals)*

TROPIC THUNDER *Non-alcoholic (160 Cals)* 6

½ PRICE BOTTLES OF WINE (120 Cals per 142ml/5oz)

LA MANUFACTURE, PETIT CHABLIS 750ml -95- 47½

AUSTIN HOPE, CABERNET SAUVIGNON 750ml ~~160~~ 80

SAVOUR & SHARE

TACOS (gc) *Blackened Shrimp (280 Cals) or Black Bean* 🍷 (240 Cals) 1ea | 5

TRUFFLE PARM FRIES (gc) (840 Cals) *truffle & lemon aioli (200 Cals)* 9

SMASHED AVOCADO DIP 🍷 (gc) (270 Cals, 2 servings) 12

DRY RIBS (510 Cals, 2 servings) 15

ROASTED TOMATOES & WHIPPED FETA 🍷 (gc) (520 Cals, 2 servings) 17

CALAMARI & SHRIMP (410 Cals, 3 servings) 17

BACON CHEESEBURGER (gc) (990 Cals), *fries (620 Cals)* 19

CASHEW LETTUCE WRAPS 20
Chicken or Vegan Tofu 🍷 (290 Cals, 3 servings)

STEAK FRITES (gc) (1270 Cals) 27

Note: actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of these beverages. Standard serving sizes are based on one drink as outlined in Canada's low-risk alcohol drinking guidelines.

Adults and youth (ages 13 and older) need an average of 2000 calories a day, and children (ages 4 to 12) need an average of 1500 calories per day. However, individuals needs vary.

🍷 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