

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, Canada

GLASSES OF WINE

5oz | \$5 / 8oz | \$7½

Frontera, Chile
Sauvignon Blanc or Cabernet Sauvignon

Premium Wines 5oz | \$9 / 8oz | \$13½

Kim Crawford, Sauvignon Blanc, New Zealand
Gérard Bertrand, Cabernet Sauvignon, France
Gris Blanc Rosé, Gérard Bertrand, France

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)

19 CRIMES, CHARDONNAY, AUSTRALIA 59- 28½

MASI COSTASERA, AMARONE, ITALY 44- 59

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

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.

