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

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 Classic or Choice of Flavoured Absolut – see your server	1oz 6	2oz 9
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		60 30
MISSION HILL RESERVE, MERITAGE, CANADA		70 35
SAVOUR & SHARE		
TACOS (gc) Blackened Shrimp or Black Bean ♥		1ea 5
TRUFFLE PARM FRIES (gc)		9
SMASHED AVOCADO DIP (gc)		12
DRY RIBS		15
ROASTED TOMATOES & WHIPPED FETA 10 (gc)		17
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.

