HAPPY HOUR, LATE NIGHT

Dine in Only. Daily, 2 PM — 5 PM & 9 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

MARTINI

1.5oz | \$5 (130 Cals)

Espresso Martini

BEER

16oz | \$5 (210 Cals) 22oz | \$7 (290 Cals)

Big Life™ Euro Lager or Amber Ale, Canada

GLASSES OF WINE

6oz | \$5 (120-160 Cals) / 9oz | \$7½ (160-220 Cals)

Jackson Triggs, Canada

Pinot Grigio or Cabernet Sauvignon

Premium Wines

6oz | \$9 (120-140 Cals) / 9oz | \$13½ (220-260 Cals)

Kim Crawford, Sauvignon Blanc, New Zealand Flat Rock Cellars, Cabernet Merlot, Canada Gris Blanc Rosé, Gérard Bertrand, France

DRINKS

ABSOLUT SIPPIN' SODA (70-120 Cals)

With Bellini (½oz) or Lime Slush (10-20 Cals)

Classic or Choice of Flavoured Absolut – see your server

HANDCRAFTED COCKTAILS

2oz | 10

Smoked Old Fashioned (210 Cals), Moxies Mule (250 Cals), Mojito (160 Cals)

TROPIC THUNDER Non-alcoholic (160 Cals)

6

1/2 PRICE BOTTLES OF WINE (120 Cals per 142ml/5oz)

LA MANUFACTURE, PETIT CHABLIS, FRANCE 750ml 95 47%
TENUTA MONTETI CABURNIO, RED BLEND, ITALY 750ml 95- 47%

SAVOUR & SHARE

(410 Cals, 3 servings)

TACOS (gc) 1ea Blackened Shrimp (280 Cals) or Black Bean ♥ (240 Cals)	5	ROASTED TOMATOES & WHIPPED FETA ♥ (gc) (520 Cals, 2 servings)	17
TRUFFLE PARM FRIES (gc) (840 Cals) truffle & lemon aioli (200 Cals)	9	BACON CHEESEBURGER (gc) (990 Cals), fries (620 Cals)	19
		CASHEW LETTUCE WRAPS	20
SMASHED AVOCADO DIP 	12	Chicken or Tofu ♥ (290 Cals, 3 servings)	
DRY RIBS (510 Cals, 2 servings)	15	STEAK FRITES (gc) (1200 Cals)	27
CALAMARI & SHRIMP	17		

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.

 $\qquad \qquad \textbf{Vegetarian items} \qquad \textbf{(gc)} \quad \textbf{Gluten conscious with some modifications from our kitchen}$

Not all ingredients are listed. Advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

