

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
Black Sage Vineyard, Cabernet Sauvignon, Canada
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, Moxies Mule, Mojito

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 12
(gc)

MISO TUNA CRISPY RICE 15

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) 31

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.

