

# HAPPY HOUR, LATE NIGHT

Dine in Only. Daily, 2 PM — 5 PM & 9 PM — Close.

**\$5** 1oz

## HOUSE HIGHBALLS

2oz | 8

Upgrade your spirit

Ketel One,  
Tanqueray,  
Crown Royal,  
Bumbu Rum +\$1

Don Julio Blanco  
Tequila +\$3

**\$5** BEER 16oz

22oz | 7

Big Life™ Euro Lager or Amber Ale

**\$5** GLASSES OF WINE 6oz

9oz | 7½

Vista Point, Pinot Grigio or  
Cabernet Sauvignon

Premium Wines 6oz | 9

Kim Crawford, Sauvignon Blanc  
Tom Gore, Cabernet Sauvignon  
Gris Blanc Rosé, Gerard Bertrand

## DRINKS

**TROPIC THUNDER** *Non-alcoholic* 6

**ABSOLUT SIPPIN' SODA** With Bellini or Lime Slush 1oz | 6 2oz | 9  
*Choice of Classic, Mandarin, Lime, Watermelon*

**HANDCRAFTED COCKTAILS** 2oz | 10  
*Smoked Old Fashioned, Espresso Martini, Moxies Mule, Mojito*

## ½ PRICE BOTTLES OF WINE (750ml)

**PASO ROBLES BY AUSTIN HOPE, CHARDONNAY** ~~72~~ 36

**AUSTIN HOPE, CABERNET SAUVIGNON** ~~150~~ 75

## SAVOUR & SHARE

**TACOS** *Blackened Shrimp or Black Bean* (gc) 1ea | 5

**SMASHED AVOCADO DIP** (gc) 12

**ARANCINI & PROSCIUTTO** <sup>NEW</sup> 12

**DRY RIBS** 15

**ROASTED TOMATOES & WHIPPED FETA** (gc) 17

**CALAMARI & SHRIMP** 17

**BACON CHEESEBURGER & FRIES** (gc) 19

**CASHEW CHICKEN LETTUCE WRAPS** 20

**VEGAN TOFU CASHEW LETTUCE WRAPS** (v) 20

**STEAK FRITES** (gc) 27

(v) 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.