

# Happy Hour

Everyday, 2 PM – 5 PM & 9 PM – Close

## Beer & Wine

**LOCAL CRAFT DRAFT** 6

ask your server for today's selection

**SOCIAL WHITE OR RED** 9oz | 9

canyon road chardonnay or cabernet sauvignon

## Handcrafted Cocktails 11

### APEROL SPRITZ

aperol, ruffino prosecco,  
fever-tree club soda

### CUCUMBER COBBLER

wheatley vodka, midori, lime,  
cucumber sake, liber & co. fiery  
ginger, mint

### CLASSIC MULE

ketel one vodka, fever-tree ginger  
beer, lime juice

### OLD FASHIONED

bulleit bourbon, cane sugar,  
angostura, orange bitters,  
orange twist, served over fat ice

### CLASSIC MARGARITA

hand-shaken, with altos reposado  
tequila, cointreau, organic agave,  
lime juice

## Savour & Share

**FRESH SMASHED GUACAMOLE** ♻️ 11

tajin chips + roasted corn, pico de gallo, feta cheese, lime

**POUTINE** 11

fresh cut fries, hot beef gravy, cheese curds, chives

**POTSTICKERS** 12

chili ponzu, fresh mango salsa  
choose pork dumplings or vegan dumplings ♻️

**MAPLE GLAZED BRUSSEL SPROUTS** 13

with pancetta bacon, miso maple glaze & toasted almonds

**THAI CHILI CHICKEN** 15

sweet chili sauce, sriracha aioli, cucumbers, cashews

**ROASTED TOMATO BRUSCHETTA** ♻️ 15

deconstructed with creamy feta cheese, garlic & fresh herbs,  
garlic crostini

**BLACKENED CHICKEN BURGER** 17

chicken breast, bacon, cheddar, roasted garlic mayo,  
shredded lettuce & tomato, with fries

**THE LOADED CHEESEBURGER** 19

aged white & orange cheddar, burger sauce  
sautéed mushrooms, bacon & bbq sauce, with fries

1/2 PRICED BOTTLES OF WINE

Every Wednesday

AT THE BAR

IN THE KITCHEN

