

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, Q club soda

CUCUMBER COBBLER

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

CLASSIC MULE

ketel one vodka, Q ginger beer, fresh pressed lime

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, fresh pressed lime

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 pineapple 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, red relish, mustard mayo, sautéed mushrooms, bacon & bbq sauce, with fries

1/2 PRICED BOTTLES OF WINE

Every Wednesday

AT THE BAR

IN THE KITCHEN

