## 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, Tanqueray, Crown Royal, Bumbu Rum +\$1

Don Julio Blanco Tequila +\$3 16oz | \$5 (210 Cals) 22oz | \$7 (290 Cals)

Big Life<sup>™</sup> Euro Lager or Amber Ale

GLASSES OF WINE 6oz | \$5 (120-150 Cals) 9oz | \$7½ (180-220 Cals)

Vista Point, Pinot Grigio or Cabernet Sauvignon

Premium Wines 6oz | \$9 / 9oz | \$13½ Kim Crawford, Sauvignon Blanc (140 Cals) Tom Gore, Cabernet Sauvignon (140 Cals) Gris Blanc Rosé, Gerard Bertrand (150 Cals)

## DRINKS

BAR

AT THE

ABSOLUT SIPPIN' SODA (70-120 Cals)1oz   6With Bellini or Lime Slush (10-20 Cals)Choice of Classic, Mandarin, Lime, Watermelon	2oz	9
HANDCRAFTED COCKTAILS Smoked Old Fashioned (210 Cals), Espresso Martini (170 Cals), Moxies Mule (250 Cals), Mojito (160 Cals)	2oz	10
TROPIC THUNDER Non-alcoholic (160 Cals)		6
<sup>1</sup> / <sub>2</sub> PRICE BOTTLES OF WINE (120 Cals per 142ml/5oz)		
DANIEL CHOTARD, SANCERRE BLANC 750ml	-98-	49
AUSTIN HOPE, CABERNET SAUVIGNON 750ml	<del>160-</del>	80
SAVOUR & SHARE		
TACOS Blackened Shrimp (280 Cals) or Black Bean ♥ (240 Cals)	1ea	5
TRUFFLE PARM FRIES (620 Cals)		9
SMASHED AVOCADO DIP 🛛 (270 Cals, 2 servings)		12
DRY RIBS (510 Cals, 2 servings)		15
ROASTED TOMATOES & WHIPPED FETA 🛛 (520 Cals, 2 servings	s)	17
CALAMARI & SHRIMP (410 Cals, 3 servings)		17
BACON CHEESEBURGER (990 Cals), fries (620 Cals)		19
CASHEW LETTUCE WRAPS Chicken or Vegan Tofu ♥ (290 Cals, 3 servings)		20
STEAK FRITES (1270 Cals)		27

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.

Vegetarian items

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

IN THE KITCHEN