



Happy Hour

3:00 PM TO 6:00 PM

9:00 PM TO CLOSE

SNACKS

♥ Warm Castelvetro Olives

orange, garlic

\$5

Truffle & Parmesan Popcorn

\$5

Hand Cut Fries

coconut curry

\$5

Artichoke & Asiago Dip

warm pita bread

\$8

Crispy Chicken Wings

lemongrass, sambal oelek, peanut crumble

\$10

Nachos

avocado mash, salsa, sour cream, pickled jalapeños,

black beans, cheese

\$12

Organic BC Beef Burger

milk bun, tomato jam, Gelderman Farms bacon,

red romaine, Alpine Gold gouda

\$12

COCKTAILS

\$8 *each*

House-Aged Negroni
gin, Campari, house-blend sherry vermouth

House-Aged Manhattan
*rye, house-blend sherry vermouth, orange bitters,
aromatic bitters*

Apricot Daiquiri
rum, apricot brandy, lime juice, sugar cane syrup

WINE

\$5 5 oz. *gl*

2018 Salentein 'Portillo' Chardonnay
Uco Valley Argentina

2018 Salentein 'Portillo' Merlot
Uco Valley Argentina

BEER

Draft
\$3 *sleeve*

CIDER

Windfall Jackpot Dry Cider
Vancouver
\$6 *437 ml*

WHISKY

Rotating Pour
at cost

Taxes not included

We emphasize sustainable cuisine with an ethos of globally inspired and locally created.
-Executive Director of Culinary, Ned Bell

*Please inform your server of any food allergies or dietary restrictions prior to ordering. Gluten free available.

January 20, 2020