HAPPY HOUR 7 DAYS A WEEK | 2:30PM - 4:30PM

FLIGHTS

WINES BY THE GLASS (5 oz ea) 12

FRIND BRUT SPARKLING WINE
CLOS DU SOLEIL CAPELLA
FOXLY ROSE
BURROWING OWL PINOT GRIS
LITTLE ENGINE 'SILVER' PINOT NOIR
BURROWING OWL MERLOT

WINE FLIGHT (3 wines at 3 oz each) 18
EXPERIENCE BRITISH COLUMBIA WINES
CHOOSE 3 DIFFERENT WINES from the list above

COCKTAILS (2 oz ea) 12

FIVE SAILS SANGRIA
STOLI CHNAYA VODKA, PEACH SCHNAPPS, COINTREAU
CRANBERRY, GRAPEFRUIT

SOUR
BULLEIT BOURBON, COINTREAU, ORANGE JUICE, LEMON, SIMPLE SYRUP, EGG WHITES

OLD FASHIONED
BULLEIT BOURBON, BROWN SUGAR, ANGOSTURA BITTERS

CORPSE REVIVER #2
BOMBAY SAPPHIRE GIN, COINTREAU, LILLET, ABSINTHE

SIDE CAR
ST. REMY VSOP, FERRAND DRY CURACAO, LEMON

BOTTLE BEER (355mL) 12

33 ACRES *(PLEASE ASK SERVER OF AVAILABLE VARIETIES)*

HAPPY HOUR BITES 7 DAYS A WEEK | 2:30PM - 4:30PM

& BITES

HALF DOZEN OYSTERS 15
mignonette, lemon, cocktail sauce

HALIBUT CROQUETTES 15
sauce verte

STEAK TARTARE 15
herb focaccia, egg yolk gel

AHI TUNA 15
nori chips, fermented pepper vinaigrette, sesame

BLACK TRUFFLE FRITES 12
BC kennebec, parmigiano reggiano, aioli

DESSERT

FROM 11:30 – 4:30 pm

VANILLA CRÈME BRÛLÉE 16
elderflower strawberry, rhubarb jam

CHOCOLATE 16
chocolate ice cream
salted caramel, aero ganache peanut crust

APPLE 16
vanilla mousse, sable breton
apple & passion fruit compote caramel

SORBETS & ICE CREAMS 15
3 scoops | ask your sever for today's selection

PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES AS NOT ALL OF THE INGREDIENTS ARE LISTED. SPLIT CHARGES APPLY. VANCOUVER COASTAL HEALTH ADVISES THAT CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. FOR TABLES OF 6 PERSONS OR MORE, AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO THE FINAL BILL.