



## ALL DAY HAPPY HOUR MENU (12PM-7PM)

**Chefs daily Arancini | 5**  
parmesan cream, petite greens, lemon

**Motoyaki Salmon Belly | 5**  
scallion, sesame, sweet soy, cabbage

**Rosemary Parmesan Fries | 6**  
dijon aioli, fried rosemary

**Southern Fried Chicken | 7**  
dijon aioli, hot honey, pickles

**Vegetarian Spring Rolls | 6**  
shiitake mushrooms, cabbage, hoisin peanut dip

**House BBQ Nuts | 3**  
almonds, cashews, peanuts, walnuts

### DRINKS

## Proudly pouring BC wine & local craft beer

#### **Wine | 7.5**

5oz Hester Creek Pinot Gris  
5oz Showcase Cabernet Merlot

#### **Local Craft Beer | 6**

20oz Bomber Pilsner, Bomber Brewing  
20oz Red Racer Session IPA, Central City Brewing

#### **Wine | 6**

5oz Jackson Triggs Sauv. Blanc  
5oz Jackson Triggs Cab. Sauv

#### **Spirits | 6**

1oz vodka, 1oz gin  
1oz spiced rum, 1 oz whiskey *served up, on the rocks, or with soda*

### WEEKLY FEATURE WINES

**Pinot Grigio Inniskillin Okanagan Valley 2018, BC- 35**  
**Malbec +Merlot Twist of Fate Niagara Falls, CA- 35**