



## 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

**Crispy Crab Cakes | 10**  
cajun remoulade, petite greens, pickled onion

**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 | 7.5**

20oz Steamworks Lager  
20oz Red Racer Session IPA, Central City Brewing

**Wine | 7**

5oz Jackson Triggs Sauv. Blanc  
5oz Jackson Triggs Chard  
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 (SUBJECT TO CHANGE)

Pinot Grigio Inniskillin Okanagan Valley 2018, 750ml, BC- 39  
Malbec +Merlot Twist of Fate, Niagara Falls, 750ml, CA- 39  
Burger & Beer- 15 (Ask your server about feature bottle beer)  
Bomber IPA (Can- 355ml) – 5  
Okanagan Pale Ale (bottle-341ml)-5  
Budweiser (bottle-341ml)-5  
Sapporo (bottle-355ml)-5