

HAPPY HOUR everyday from 3pm to 5pm

COCKTAILS (2oz)

Bramble tanqueray gin, blackberry, lemon	10
Friendship Bracelets absolut vodka, starlino rose, elderflower, grapefruit, lemon	12
Dark n stormy goslings dark rum, ginger beer, lime	12
Bee's knees tanqueray, lemon, honey	11

NON-ALCOHOLIC

Pink lotus - freixenet sparkling wine (alcohol free), guava, lime	8
Blood orange mule - blood orange, ginger, lime	7
Peroni nastro azzurro (alcohol free) lager, italy	6

DRAUGHT (13.5OZ)

Peroni nastro azzurro	lager, 5%, italy	8
Main st	pale ale, 5.5%, vancouver	6.5
Strange fellows	dark ipa, 5.5%, vancouver	6.5
Twin sails	blue raspberry wheat ale, 5.1% port moody	6.5

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WINE

Cantina trevigiana, glera/pinot noir, rosé prosecco, ita gl 10 / bottle 50

Fort berens, white blend, alluvium, bc/usa gl 10 / half btl 25 / bottle 50

Blasted church, merlot blend, washington, usa gl 10 / half btl 25 / bottle 50

SNACKS

House marinated olives, chili, oregano - 6

Beet, orange, dill, whipped feta, everything crumble - 14

Cauliflower hummus, chermoula, pickled celery, fife sourdough - 15

Kennebec fries, ketchup powder, malt vinegar aioli - 10

Pepperoni pizza, red onion, mozzarella, tomato - 19

Guanciale pizza, pineapple, habanero, chives - 19

Margherita pizza, mozzarella, basil, olive oil - 17

Rigatoni all'arrabbiata, whipped ricotta, basil - 21

Buttermilk fried chicken, spiced maple syrup, sumac, pickles - 20

Baked japanese sweet potato, shallot, mushroom xo, crème fraîche - 13

**We're fortunate to have amazing farmers and producers here in BC. We proudly source our ingredients from local farms like Hannah Brook, North Arm Farms, Black Table Farm, Barnston Island, Local Harvest, and Vari Bari, allowing us to create dishes that capture the vibrant flavors of our region.*