HAPPY HOUR everyday from 3pm to 5pm

COCKTAILS (2oz)

Bramble 10
tanqueray gin, blackberry, lemon

Friendship Bracelets 10
absolut vodka, starlino rose, elderflower, grapefruit, lemon

Kyoto sour 10
el gobernador pisco, lemon, passionfruit, shiso

Dark n stormy 10
goslings dark rum, ginger beer, lime

Bee's knees 10
tanqueray, lemon, honey

NON-ALCOHOLIC

Red lotus 8
freixenet sparkling wine (alcohol free), pomegranate, cranberry, lime

Blood orange mule 7
blood orange, ginger, lime

Peroni nastro azzurro 6
(alcohol free) lager, italy

DRAUGHT (13.5OZ)

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

HAPPY HOUR everyday from 3pm to 5pm

WINE

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

Blasted church, pinot gris blend, bc, can 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

Cacio e pepe pizza, caciocavallo, pecorino crema, cracked pepper - 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

Roasted carrots, lime yogurt, pumpkin seed, cilantro - 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.*