



HAPPY HOUR

SATURDAY 3 PM - 5 PM

COCKTAILS

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|--|----|
| rose garden | 12 |
| rose infused the woods spirit co gin, the woods spirit co amaro chiaro, esquimalt dry vermouth | |
| solstice smash | 12 |
| hendricks gin, woods spirit co. blood orange arancello, lemon, mint | |

all cocktails contain 2oz total spirit

DRAFT

- | | |
|---|---|
| backroads 'hippie katcher' kolsch 4.8% | 6 |
| nbc 'valhalla' hazy pale ale 5.2% | 6 |
| angry hen 'old bitch' english ale 4.8% | 6 |
| salt spring cider 6.4% | 6 |

WINE

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|---|----|
| rosé "cinsault" 2024 black market | 12 |
| grown in washington, made in okanagan, bc | |
| riesling 2023 lightning rock | 12 |
| tony's vineyard, okanagan valley, bc | |

APPETIZERS

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|--|----|
| crispy brussels sprouts kimchi sweet chili, goat cheese, nuts | 12 |
| lemon salt fried calamari lemon preserve, tequila candied salmon, curry aioli, cilantro | 12 |
| pitchfork poutine fries & cheese curd with duck gravy or vegan miso gravy | 12 |

