



Happy Hour 3pm – 5pm

FOOD FEATURES

OLIVES AND HUMMUS • 13

chili citrus marinated olives, cashew hummus,
house made sesame flatbread

PRAWN COCKTAIL • 18

8 chilled poached prawns, horseradish cocktail
sauce, lemon

CRISPY PORK BELLY • 12

chili lime gastrique, pickled apples, cilantro, green
onion, toasted sesame

POLENTA BITES • 11

shredded potato, ancho chili, nutritional yeast,
served with roasted pepper aioli

BEEF CARPACCIO • 21

crispy shoestring potatoes, black garlic, pickled
shimeji mushrooms, porcini peppercorn aioli,
parmesan

DRINK FEATURES

BEER

16oz • 6 | 20oz • 8

phillips brewing tilt lager

phillips brewing feature *ask your server*

tofino brewing co lager 355ml • 5

WINE

5oz • 7 | 8oz • 12

rotating feature white & red

SPARKLING COCKTAILS • 9

topped with sparkling wine

BERGAMOT 75

brandy, lemon juice, earl grey syrup

ARBUTUS 75

blue gin, simple syrup, lemon juice

MARGARITA 75

blanco tequila, orange syrup, lime juice

MULES • 9

CLASSIC MULE

vodka, lime juice, ginger puree

BOURBON MULE

bourbon lime juice, ginger puree

TWIN FIN

spiced rum, peach schnapps, lime juice, ginger
puree