

happy hour

Monday to Friday

3:00 pm – 5:00pm

HAPPY HOUR WINE 5oz **8**
Red, White or Rosé

HAPPY HOUR BEER 20oz pint **8**

LIGHTHOUSE – *Peninsula Pale Ale*

V.I. BREWING – *Break Point Pilsner*

STEAMWORKS – *Flagship Hazy IPA*

HAPPY HOUR BITES

CHIPS & DIP **14**

choice of house-made potato chips
with onion dip, or tortilla chips with
guacamole

TRUFFLE FRIES **13 | 17**

tossed with chopped truffle and
parmesan, served with garlic aioli

CHICKEN WINGS **14 | 22**

tossed in your choice of buffalo,
barbecue, gochujang glaze, or
salt and pepper

QUESADILLA **17**

grilled flour tortilla, black beans,
red onion, cilantro, salsa roja, cheese,
served with guacamole

BAKED BRIE **21**

fig jam, honey, served with grilled
baguette



feature cocktail

SILENT NIGHT 2oz

20

Our tribute to the classic Tiramisu dessert. Vodka, Kahlua, Espresso, Mascarpone, Egg Yolk, lightly dusted with cocoa for a truly decadent holiday treat.

YULETIDE SNOW-GLOBE

17

Prosecco poured over frozen cranberries and a rosemary sprig with a sugared rim for a delicate snow-globe sparkle

feature wine

Martin's Lane, Naramata Bench, 2022

Reisling (BC)

5oz/30 8oz/50 BTL/150

Aromas of floral, fine and perfumed. Palate Intense, delicate and succulent. The Rieslings are expressive with great acidity.

Nk' Mip, Osoyoos, 2020

Meritage (BC)

5oz/30 8oz/50 BTL/150

Aromas of blackberry, vanilla, mocha and spice lead to flavours of dark fruits and a hint of chocolate. Nicely structured tannins and balanced acidity lead to a long finish.