



HAPPY HOUR

LOCAL

\$6.00 12oz

PHILLIPS

Robert Service Stone Fired Ale
Blue Buck Ale
Glitterbomb Hazy Pale Ale
Implosion Pilsner
Dinosaur Blackberry Sour

DRIFTWOOD

Fat Tug IPA
Raised by Wolves IPA

HOYNE

Pilsner
Dark Matter
Down Easy Pale Ale

LIGHTHOUSE

Race Rocks Amber

DOMESTIC

\$6.00 12oz

RUSSELL

The Bard Lager
Bloody Alley ESB
Lemon Raz Radler

STEAMWORKS

Flagship IPA

BOMBER

Parklife Passionfruit Tart Ale

MOLSON

Canadian

STANLEY PARK

SunSetter Peach Wheat Ale

GRANVILLE ISLAND

Cypress Honey Lager

WHISTLER BREWING

Grapefruit Ale

LABATT

Alexander Keith's IPA

IMPORT

\$6.75 12oz

Guinness Stout
Kilkenny Irish Cream Ale
Kronenbourg Blanc
Stella Artois
Innis & Gunn Original
Carlsberg Pilsner

PINTS

\$7.00 18oz

Guinness
Robert Service Stone Fired Ale
The Bard Lager

CIDERS

\$6.75 12oz

Lone Tree Apple Ginger
Strongbow
Somersby Apple
Broken Ladder Rose

HIGHBALLS

\$6.00 1oz

Smirnoff Vodka
Tanqueray Gin
Crown Royal Canadian Rye
Captian Morgans White Rum
Captian Morgans Dark Rum
Buffalo Trace Bourbon

COCKTAILS

\$10.00 2oz

POETIC JUSTICE

Empress Gin, St. Germain,
lemon juice, sugar

ROYAL PEACH TEA

Crown Royal Peach, ice tea, lemon

WINE

\$7.00 6oz

HILLSIDE Merlot/Malbec

HILLSIDE Unoaked Pinot Gris

MARTINIS

\$8.00 2oz

KETTLE ONE Vodka, vermouth,
with olives or a twist

TANQUEARY Gin, vermouth,
with olives or a twist

BUBBLY

\$28.00 6oz

VEUVE CLICQUOT

Champagne Reims, France

\$7.00 6oz

LA PIEVE PERGOLO

Prosecco Veneto, Italy



HAPPY HOUR

OYSTERS

*Freshly shucked oysters served on the ½ shell, lemon,
fresh grated horseradish, chefs mignonette*

CHEFS CHOICE \$2 each

FOUR

CARNITAS TACO \$4

Pulled pork taco, pickled red onion, pico de gallo, goat cheese, garlic lime crema

SIX

GARLIC FRIES \$6

Garlic Aioli, Garlic Oil, Parmesan

YAM FRIES \$6

Cracked Black Pepper & Sea Salt, Chipotle Aioli

TEN

CRISPY FRIED WINGS \$10

Choice of hot, honey hot, house BBQ, honey garlic, salt & pepper
with blue cheese or ranch

CAULIFLOWER & BROCCOLI WINGS \$10

Choice of hot, hot honey, house BBQ, honey garlic, salt & pepper,
with blue cheese or ranch

ARANCINI \$10

Herb, mushroom and parmesan risotto, fried crispy, served with house marinara,
garlic aioli and fresh basil

FRIED COCONUT HUMBOLDT SQUID \$10

Tender strips tossed in coconut flour and fried, topped with chilli, cilantro, crispy
shallots with sweet chilli dip

MINI FISH AND CHIPS \$10

Robert Service Stone Fired Ale battered Pacific cod, fries, tartar, coleslaw,

TWELVE

MEZZE BOARD \$12

Grilled flatbread with garlic oil and za'atar, tzatziki, hummus, fresh vegetables,
marinated vegetables, and marinated olives

CHEESE BURGER \$12

House-made beef patty, local greens, tomato, pickles, caramelized onion, cheddar
cheese, Bard burger sauce
Add bacon \$2.5