

happy hour

Offered Tuesday-Friday From 4pm – 6pm in the Bar Only!

[bites]

[duck and apple wontons] \$7

Thinly sliced duck breast served in a sesame wonton cup filled with creamy brie, tangy apple slaw & apple gastrique.

[beef satays] \$8

Grilled beef tenderloin marinated in Thai spices.
Served with peanut sauce.

[bacon wrapped cheese curds] \$7

White cheddar cheese wrapped in bacon & hand battered.
Served with jalapeno cream cheese.

[sliders] \$15

Two pulled pork sandwiches with apple barbeque and slaw.

[lobster poutine] \$15

Curly fries topped with poached lobster, gouda cheese cubes, and lobster gravy with bacon lardons.

[drink]

[draft & bottled beers] \$3⁰⁰

Selected

[wines by the glass] \$7

Cabernet-Pinot Noir-White Zinfandel-Chardonnay-Pinot Gris-Prosecco

[martinis] \$6

Gin-Vodka-Manhattan-Cosmo-Lemon Drop

[old fashioned] \$7

Brandy-Whisky

[margarita] \$8

Blackberry-Lime

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