



HAPPY HOUR DRINKS

red truck classic lager 16oz	6
parallel 49 jerkface 9000 wheat ale 16oz	6
house wine red or white 6oz / 9oz	6 / 9
featured cocktail	9
well highball 1oz / 2oz	6 / 9

HAPPY HOUR FOOD

SUMMER GREENS	10
spinach, baby romaine lettuce, corn, heirloom cherry tomatoes, pumpkin seeds   hemp hearts, pickled red onion, tempeh, cilantro lime vinaigrette	
appetizer size 8	
add grilled chicken 5 	
OCEAN WISE FISH TACO	15
achiote marinated salmon, lettuce, corn salsa, lime, garlic basil aioli	
SWEET POTATO WAFFLE FRIES	8
parmesan, lime chipotle aioli	
CRISPY KUNG PAO CAULIFLOWER 	10
kung pao sauce, toasted cashews, chilies, scallions, cilantro	
SPINACH DIP 	11
herb garlic cheese and tortilla chips	
CHILI HUMMUS 	10
toasted naan bread	

 VEGAN  GLUTEN FREE

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH & EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES

SALAD

SUMMER GREENS   16
spinach, baby romaine lettuce, corn, heirloom
cherry tomatoes, pumpkin seeds, hemp hearts,
pickled red onion, tempeh, cilantro lime
vinaigrette

appetizer size \$8
add grilled chicken \$5

PLATES

PLANT BASED POWER BURGER  23
(SERVED WITH YOUR CHOICE OF SALAD OR FRIES)
vegetable patty, avocado, spinach, lettuce,
tomato, pickle, power sauce

STRIP LOIN STEAK 39
onion rings, heirloom cherry tomato, herb
chipotle butter, bordelaise sauce

MARGARITA PIZZA 21
tomato, fior di latte cheese, basil

PROSCIUTTO PIZZA 23
tomato, parmesan, arugula, balsamic

SIGNATURE COCKTAILS (2oz) 14

yvr sling
gin | pineapple juice | okv cherry liqueur | averna amaro

ginger pear martini
vodka | okanagan pear brandy | ginger syrup | sweet & sour

bearfaced
sweet vermouth | bearface whisky | campari | black pepper tincture

sea to sky
queensborough gin | st. germain | lime | grapefruit juice | basil

sangria martini
vodka | chardonnay | lemon juice | dry vermouth

north shore sour
egg white | sov amaretto | whiskey | lemon

piña picosa with tequila (+ \$2 with mezcal)
habanero syrup | tequila | pineapple | lime | egg white | cointreau

tropical breeze
egg white | dark rum | maple banana syrup | orange juice

SHARED PLATES

 **SPINACH DIP** 15
herb garlic cheese, tortilla chips

 **CHILI HUMMUS** 13
toasted naan bread

CHICKEN WINGS 14
spicy gochujang, kimchee slaw or
salt & pepper, hot sauce, ranch

GRAIN BEEF SLIDERS 22
(SERVED WITH YOUR CHOICE OF SALAD OR FRIES)
cheddar, power sauce, brioche bun

OCEAN WISE FISH TACOS 19
achiote marinated salmon, lettuce, corn salsa, lime,
garlic basil aioli

SWEET POTATO WAFFLE FRIES 11
parmesan, lime chipotle aioli

 **CRISPY KUNG PAO CAULIFLOWER** 14
kung pao sauce, toasted cashews, chilies, scallions,
cilantro

FEATURED LOCAL SPIRITS

central city 'queensborough' gin | citrus | juniper | 10

odd society 'wallflower' gin | floral | juniper | spice | 11

victoria spirits gin | coriander | orris root | 12

empress gin | pea blossom | juniper | ginger | cinnamon | 13

long table distillery 'london dry' gin | fennel | 12

odd society 'east van' vodka | 100% malted barley | 12

sid's handcrafted vodka | 90% wheat | 10% malted barley | 9

okanagan spirits vodka | 100% fruit | 10

sons of vancouver vodka | 75% spring wheat | 25% barley | 9

forty creek whisky | 'double barrel reserve' | 13

central city 'lohin mckinnon' whisky | malted barley | 10

bearface whisky | triple oak | 10

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DRAUGHT CRAFT BEER (473ml) 7.5

red truck classic lager
red racer super solar IPA
hojne dark matter
parallel 49 jerkface 9000 wheat ale
stanley park waypoint hazy pale ale

BOTTLED OR CANNED CRAFT BEERS

steam whistle pilsner (341ml) 7.5
mill st. organic lager (341ml) 7.5
glutenberg gluten free blonde ale (473ml) 8
parallel 49 ruby tears northwest red ale (355ml) 7

CIDERS & HARD SELTZERS (355ml) 7.5

lonetree pear dry cider
growers peach cider
growers apple cider
white claw watermelon
white claw lime

DOMESTIC AND IMPORTED BEERS

molson canadian (355ml) 7
budweiser (355ml) 7
coors light (355ml) 7
corona (355ml) 7.5
stella artois (355ml) 7.5
guinness (440ml) 8

SPARKLING

DIRTY LAUNDRY

cuvee • summerland • okanagan valley

MIONETTO

prosecco • treviso • italy

6 OZ

BOTTLE

14

56

12

50

WHITE WINE

RED ROOSTER

gewürztraminer • penticton

MISSION HILL 'ESTATE SERIES'

pinot gris • kelowna

MAVERICK

sauvignon blanc • okanagan valley

STONE BOAT

pinot blanc blend • okanagan valley

PELLER ESTATES

chardonnay • kelowna

6 OZ

9 OZ

BOTTLE

15

22

65

14

21

60

16

23

68

15

22

65

9

12

40



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ROSE WINE	6 OZ	9 OZ	BOTTLE
CRUSH PAD 'NARRATIVE'	14	20	56
rose • black sage bench			
RED WINE	6 OZ	9 OZ	BOTTLE
STONE BOAT	15	22	65
pinot noir • oliver			
CRUSH PAD 'NARRATIVE'	14	21	60
cabernet franc / merlot • black sage bench			
PELLER ESTATES	9	12	40
merlot • kelowna			
BURROWING OWL	17	25	80
merlot • oliver			
MISSION HILL 'ESTATE SERIES'	15	22	65
cabernet / merlot • kelowna			
STAG'S HOLLOW 'WHITE LABEL'	17	25	85
syrah • okanagan falls			
CONVICTION 'DREAMERS & SCHEMERS'	14	21	60
merlot / cabernet franc / gamay noir • kelowna			
BURROWING OWL	15	25	85
pinot noir • oliver			
BLASTED CHURCH	15	23	65
cabernet sauvignon • okanagan falls			



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