



885 HAPPY HOUR

Tuesday-Friday 4pm-6pm

\$8 CALL-COCKTAILS

(Titos, Tanqueray, Bacardi, Casamigos Blanco, Four Roses)

\$8 HOUSE RED / HOUSE WHITE

(Diatom Chardonnay / Decoy Cabernet)

\$5 DRAFT AND BOTTLED BEER

HALF OFF ALL SHAREABLES

CRISPY ARTICHOKE \$8.50 VEG

Lemon aioli, gremolata

SHRIMP COCKTAIL \$13 GF

Colossal sized shrimp, zesty cocktail sauce, lemon

GRILLED HALLOUMI \$7.50 VEG

Honey, herbs, lime, naan

SPINACH ARTICHOKE DIP \$8 VEG

Creamy and cheesy, toasted baguette

OYSTERS \$ half-off Market price, per oyster GF

Horseradish cocktail, mignonette, lemon

CHARCUTERIE \$8.50

Salami, mortadella, imported cheeses, marinated peppers, olives, fig jam, crostini

FRIED POLENTA \$7 VEG

Taleggio fonduta, rosemary, Calabrian honey, lemon zest

MARINATED OLIVES \$6.50 VEG

Chili, tangerine zest, whipped feta, baguette

CALAMARI \$9

Peppers, garlic, butter, lemon, parsley

STEAK POUTINE \$12

Sliced beef, fries, cheese curds, poutine gravy

LAMB MEATBALLS \$10

Peri peri, labneh, naan

Children's menu available

GF = GLUTEN FREE, VEG = VEGETARIAN, V = VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.