

# HAPPY HOUR

DAILY UNTIL 6PM

## BUBBLES

	5oz	BTL
NV Blomidon, Crémant – Canning, NS	12	50
N.V. Gruber Rösschitz Punkt Genau Grüner Veltliner – Weinviertel, AT	11	50
21 Lightfoot & Wolfville, Brut Rosé – Gaspereau Valley	17	60

## THE MONTHLY POURS

Ask your server for this month's white and red edition	5oz	0.5L	BTL
	12	37	50

## COCKTAILS

### Milano 2oz

campari, sweet vermouth, soda 12

### Port au Cassis 1.5oz

poca white port, cassis, grapefruit, egg whites 15

### The Bird Cage 1.5oz

cynar, gin, strawberry, lemon, tonic 14

### Gold Negroni 3oz

gérard bertrand genora orange wine, dry vermouth, gin, olive juice 14

## BEER

Burnside Brewing, Toller Lite Lager 16oz 8

Stillwell Brewing, Stilly Pils, German Style Pilsner 16oz 7

## BITES

Warm olives, spiced oil, charred citrus 6

Spiced nuts 6

Root vegetable chips, herb and chili spice 5

Olive trio, nuts & root vegetable chips 13

Oysters on the half shell (3), lemon, house made hot sauce 9

Pecking board, cured meats, cheese, preserved vegetables, focaccia 16

Local vegetables, fresh and preserved, yogurt herb dip 13