

HAPPY HOUR

MONDAY - SUNDAY 3PM - 5PM

Gf TORTILLA CHIPS | 4

Vg ROASTED GARLIC CHICKPEA HUMMUS 4oz (\$5)

V GUACAMOLE 4oz (\$5)

V SALSA 4oz (\$5)

SMOKED SALMON CANAPÉS | 13

CROSTINI, GOAT CHEESE, RED ONION & DILL

CHARCUTERIE BOARD | 18

CHEF'S SELECTION OF SMOKED, DRY-CURED, COOKED MEATS, OLIVES & DIPS, FRESH BREAD & CRACKERS, FRUIT & NUTS, IN-HOUSE PICKLES & PRESERVES

CHEESE BOARD | 21

CHEF'S SELECTION OF TEXTURED, AGED, SOFT, FIRM & BLUE CHEESES, FRESH BREADS & CRACKERS, FRUIT & NUTS

Gf Vg ARUGULA SALAD | 11

HONEY ROASTED PEAR, ROASTED PECANS, CHERRY TOMATOES, CHÈVRE, BALSAMIC VINAIGRETTE

Gf V KALE SALAD | 11

SUGAR SNAP PEAS, PINE NUTS, ONION SPROUTS, CARROTS, LEMON TAHINI DRESSING

DRAUGHT

INNIS & GUNN, GUNNPOWDER IPA | 16oz | ~~9~~ 4.5

INDIAN PALE ALE, 5.6% SCOTLAND, UK

WINE

PINOT GRIGIO | 5oz GLS ~~13~~ 6.5 | BTL ~~52~~ 26

SENSI VINI

VENETO, ITALY

ROSÉ | 5oz GLS ~~13~~ 6.5 | ½L ~~37~~ 18.5

(ON TAP) REDSTONE

NIAGARA PENINSULA, ONTARIO

MALBEC | 5oz GLS ~~14~~ 7 | BTL ~~56~~ 28

"AG FORTY SEVEN", BODEGA ARGENTO

MENDOZA, ARGENTINA

GAMAY NOIR | 5oz GLS ~~13~~ 6.5 | ½L ~~37~~ 18.5

(ON TAP) ANGELS GATE

NIAGARA PENINSULA, ONTARIO

PROSECCO | 6oz GLS ~~14~~ 7 | BTL ~~49~~ 24.5

SENSI VINI

VENICE, ITALY

Gf GLUTEN-FREE **Vg** VEGETARIAN **V** VEGAN

..... INSOMNIA EST. 1997