HAPPY

\$4

OLÉ NON ALCOHOLIC (ASK SERVER FOR FLAVOURS)

LONG ISLAND ICED TEA 10Z
WELL HIGHBALL 10Z
CHINESE DEMOCRACY 10Z SHOT

\$6

ARIZONA ICED TEA

(ASK SERVER FOR FLAVOURS)

MANGO MARGARITA 10Z
COORS ORIGINAL 341ML BOTTLE
DRIFTWOOD FAT TUG IPA 140Z
HOUSE RED OR WHITE WINE 60Z
GOOD NATURED MERLOT 60Z
VEGAS BOMB 10Z SHOT

\$8

APEROL SPRITZ 20Z
GOLDEN MIRAGE 20Z
TAPHOUSE PUNCH 200Z
TAPHOUSE SODA 20Z
SOMERSBY 200Z PINT
MIND F ** K 20Z SHOT

Every Day 2pm-6pm, 9pm to midnight

\$5

BELLINI 10Z
TAPHOUSE SODA 10Z
SOL 330 ML BOTTLE

CANADIAN 140Z SLEEVE

DAILY CRAFT BEER SPECIAL
(ASK YOUR SERVER)

CUERVO TRADICIONAL 10Z SHOT

JAMESON 10Z SHOT

\$7

HEINEKEN DRAFT 200Z
HAILEYEAH SOUR 20Z
LONG ISLAND ICED TEA 20Z
WELL HIGHBALL 20Z
JÄGER BOMB 10Z

\$9

BLUSH & BLOOM 20Z
OLD FASHIONED 20Z
GUINNESS 200Z PINT
HOUSE RED OR WHITE WINE 90Z
GOOD NATURED MERLOT 90Z

add sour cream 3 | add guacamole 4.50

CURLY FRIES & GRAVY

SWEET POTATO FRIES (*GF. VO)

served with chipotle mayo

SPICY EDAMAME (GF. VO)

steamed edamame beans, served with house-made chili oil

PIEROGI BITES

pan fried with bacon, caramelized onions, green onions, served with sour cream

TRUFFLE FRIES

herbs, parmesan, truffle oil, served with garlic aioli

POUTINE

straight cut fries, cheese curds, and beef gravy

BUFFALO CHICKEN TACOS (GFO)

buffalo shredded chicken, lettuce, pickled red onions, mozzarella cheese, ranch dressing, cilantro, and flour tortillas

MINI DOUGHNUTS

served with cinnamon, icing sugar and caramel sauce

ONION RINGS

served with chipotle mayo

1 PIECE FISH AND CHIPS

Hand battered alaskan blue cod, coleslaw, house-made tartar sauce, grilled lemon, served with straight cut fries

sub caesar salad 4 | sub house salad 3 | sub sweet potato fries 2 | sub onion rings 4 | sub curly fries 2 | sub day soup 2

DEEP FRIED PICKLES

served with ranch dip

POTATO SKINS

crumbled bacon, nacho cheese, tomatoes, and green onions, served with sour cream

VEGGIE SPRING ROLLS

served with sweet thai chili sauce

CRISPY AHI TUNA CRUNCH ROLL

soy, sesame and sriracha marinated ahi tuna, bell peppers, cucumber, green onions, heritage greens, sesame dressing, sesame seeds, served with an orange wasabi aioli