

# HAPPY HOUR REFINED

Daily: 4pm - 6pm  
Wednesday All-Day (Limited Time Offer)

## from the bar

**VEUVE CLICQUOT** 5oz  
brut, champagne, france,  
n/v 16

**LEMONATTI** 2oz  
thyme infused ketel one vodka  
orange liqueur | lemon juice  
orange blossom water | orange  
burst bitters | lemon bitters 9

**COORS LIGHT**  
4% lager, 355ml 5

**PERONI NASTRO AZZURRO** 12oz  
pleasant aromas of crisp apple,  
citrus pith and freshly baked bread  
with floral hops, with flavours of apple,  
toasted grains and light notes of  
citrus, grass and caramel on a  
refreshingly bitter finish 7

**SMOKED OLD FASHIONED [TABLESIDE SERVICE]** 1.5oz  
bulleit bourbon | orange liqueur | jack daniels honey  
maraschino cherry liqueur | orange blossom water  
orange burst bitters | aromatic bitters 14

**CEYLON MIST MARTINI** 1.5oz  
black tea infused tanqueray  
gin, lemon juice, vanilla  
simple syrup, mist of amaro  
montenegro 12

**5 CORNERS RED OR WHITE** 5oz  
not like other happy hour wines,  
enjoy quality in a glass 7

**BUDWEISER**  
lager, 355ml 5

## appetizers

**MUSSELS**   
coconut milk, turmeric, pineapple  
red thai curry sauce 21

**PRAWNS**   
flamed tableside, sambuca, red pepper,  
shallot, scallion ginger love 20

**STUFFED GARLIC BREAD**  
mozzarella, parmesan, herb butter,  
romesco, truffle mist 11

**ARANCINI**  
foraged mushroom, truffle oil,  
toasted almond, roasted tomato  
pistou sauce 14

**ARUGULA SALAD**   
baby arugula, poached pear, goat  
cheese fritter, candied pecan, port  
wine dressing 15

## a la carte & entrees

**DELMONICO** 10oz   
northern gold AAA+, 100%  
premium, canadian beef,  
grass fed finished with the  
highest quality of grain,  
Brooks Alberta 69

**SHORT RIB**   
braised, potato puree, blue  
cheese crust, crispy onion,  
pickled radish, braised beef  
reduction 38

**YELLOWFIN TUNA** 5oz   
seared rare, chilli rub, garlic  
parmesan steak fries, lemon  
caper aioli 35

**PRAWN LINGUINE**  
brandy flambée, arugula,  
chili flake, white wine garlic  
cream sauce 34

## sides

**STEAK FRIES**   
triple cooked, garlic, shaved parmesan,  
white truffle oil, housemade aioli 12

**MARY'S BREADBOX**   
**ORGANIC VEGETABLES**  
sauce bearnaise 12

## dessert

**POACHED PEAR**  
cinnamon, toasted almond, french  
vanilla ice cream, port wine reduction 12

**GORGONZOLA MASHED POTATO**   
yogurt, horseradish, gorgonzola 13

**FRESHLY BAKED CHOCOLATE CHUNK COOKIE**  
french vanilla ice cream, balsamic  
caramel sauce 12

\*please allow 10-15 minutes for your dessert to be freshly baked

 indicates a gluten friendly item  
 indicates it can be gluten friendly (ask us how)