

CHEF'S HAPPY HOUR

HOUSE-MADE KETTLE CHIPS

with our compliments

NIBBLES

FRESH SHUCKED OYSTERS

\$1 each (min. 6 - max. 24 per order)

champagne mignonette, gin cocktail sauce

check with your server for today's selection

HAND ROLLED MEATBALLS MARINARA 4

reggiano parmesan, garlic toast

SEARED SCALLOP + TIGER PRAWN 4

josper grilled pineapple, coconut curry cream

WARM PRIME RIB BUN 4

red wine jus, toasted brioche bun,

truffle mayonnaise

SIPS

ATLAS HAND-CRAFTED COCKTAILS

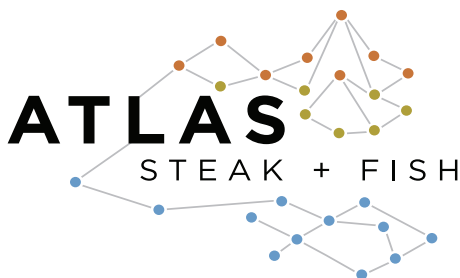
SEASONAL ROTATION (2 oz) 8

Ask your server for details

RED OR WHITE WINE (6 oz) 6

Ask your server for details

STELLA ARTOIS (DRAFT 16 oz) 6



SEVEN DAYS A WEEK : 3:30PM - 5:30PM

SOME RESTRICTIONS MAY APPLY | TAXES & GRATUITIES NOT INCLUDED

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KIM CRAWFORD SAUVIGNON BLANC 65

Marlborough, New Zealand

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavour with passion fruit, melon, and grapefruit.

KIM CRAWFORD ROSÉ 60

Hawke's Bay, New Zealand

Soft and luscious, this refreshing Rosé is richly fruited with hints of watermelon, strawberry, and melon.

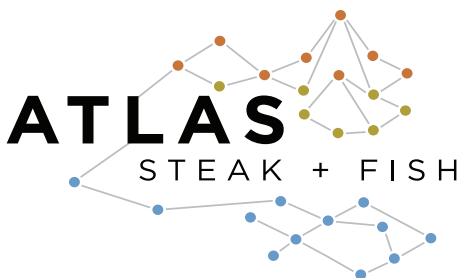
STELLER'S JAY SONGBIRD BRUT 55

BC VQA, Okanagan Valley

Aromas of citrus and green apple, with hints of biscuits and semi-toasted almonds. The palate is crisp and clean with a pleasant and persistent mousse, while the refreshing acidity provides a long, clean finish.

**ORDER A BOTTLE OF WINE AND RECEIVE
6 COMPLIMENTARY OYSTERS**

Add additional oysters for only \$1 each



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