

# 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

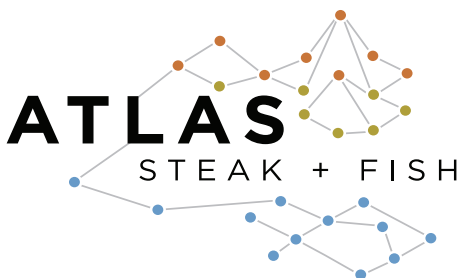
#### SEASONAL ROTATION (2 oz) 8

*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

ONLY AVAILABLE IN THE BAR & LOUNGE

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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.

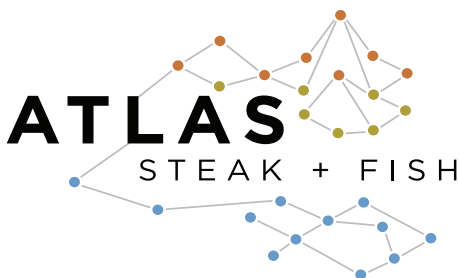
## **STELLER'S JAY SONGBIRD BRUT 55**

*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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