



the wine bar

HAPPY HOUR

3:00 TO 5:00 DAILY

BITES

ESCARGOTS PROVENÇAL

garlic, parsley, brandy, butter sauce

SAUCISSON SEC

dry cured pork sausage, cornichons

HALF DOZEN HOUSE OYSTERS

pear vinegar mignonette, fresh lemon

GARLIC PARSLEY MEATBALLS

onion and tomato sauce

POPCORN

brown butter

add truffle oil \$2

CRISPY CALAMARI

lightly breaded calamari, aioli, lemon

HALF GRILLED AVOCADO WITH BABY SHRIMP

espelette and lime dressing

POMME FRITES

kennebec potatoes, sea salt

add truffle oil \$2

KALAMATA OLIVE AND ANCHOVY TAPENADE

house made crostinis

HALF BAGUETTE IN A BAG

fresh baked french bread

add jim beam butter \$4

add balsamic vinegar and olive oil \$1



\$15

\$10

\$18

\$10

\$8

\$11

\$8

\$8

\$8

\$5

We kindly ask that guests seated for happy hour vacate their tables no later than 5:30pm unless joining us for full dinner service following happy hour.

Vancouver Coastal Health advises "The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination" – Medical Health Officer

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FALL 2022
2023.01.20