



the wine bar

HAPPY HOUR

3:00 TO 5:00 DAILY

BITES



ESCARGOTS PROVENÇAL

garlic, parsley, brandy, butter sauce

\$15

SAUCISSON SEC

dry cured pork sausage, cornichons

\$10

HALF DOZEN FRESH OYSTERS

pear vinegar mignonette, fresh lemon

\$18

GARLIC PARSLEY MEATBALLS

onion and tomato sauce

\$10

POPCORN

brown butter

add truffle oil \$2

\$8

CRISPY CALAMARI

lightly breaded calamari, aioli, lemon

\$11

HALF GRILLED AVOCADO WITH BABY SHRIMP

espelette and lime dressing

\$8

POMME FRITES

kennebec potatoes, sea salt

add truffle oil \$2

\$8

KALAMATA OLIVE AND ANCHOVY TAPENADE

house made crostinis

\$8

HALF BAGUETTE IN A BAG

fresh baked french bread

add jim beam butter \$4

add balsamic vinegar and olive oil \$1

\$4

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