

# HAPPY HOUR

## SNACKS

<b>olives fumées</b> – smoked and marinated castelvetro olive	\$7	<b>noix épicées</b> – home made spiced nuts	\$7
<b>frites</b> – kennebec potatoes, aioli	\$7	<b>terraine maison</b> – served with bread, cornichons & grainy mustard	\$12

### la planche

– selection of cheese and cured meat –  
\$30

## LATE LUNCH

<b>salade de betteraves</b> – mixed green, grapefruit, beet, candied walnut, lemon vinaigrette	\$13
<b>quiche du jour</b> – served with fries and salad	\$15
<b>soupe du jour</b> – please ask for our daily selection	\$10

## DESSERT

<b>mousse au chocolat</b> – traditional chocolate mousse	\$8
<b>tarte au citron meringuée</b> – lemon meringue tart, caramel	\$10
<b>crème brûlée</b> – traditional crème brûlée	\$9

## DRINKS

### BEERS - 480ML

<b>four winds huftgold pilsner</b>	
<b>strange fellows talisman pale ale</b>	\$7
<b>strange fellows guardian ipa</b>	

### COCKTAILS - 2OZ

<b>french 75</b> – citadelle gin, lemon, sugar, sparkling wine	
<b>aperol spritz</b> – aperol, sparkling wine, soda water	\$10
<b>coquette sangria</b> – odd society crème de cassis, rosé house wine, orange juice	

### WINE - GLASS 5OZ/BOTTLE

<b>house red wine</b> – pays d'oc, france, 2021 + grenache, merlot, carignan, syrah	
<b>house white wine</b> – pays d'oc, france, 2021 + sauvignon blanc, colombard, grenache	\$9/\$40
<b>house rosé wine</b> – pays d'oc, france, 2021 + cinsault, syrah	