



## COCKTAIL

### PURPLE CLOUD — 14

*Deep Cove Vodka, Yuzu Puree, Cloud Foam,  
Butterfly Pea + Lavender Syrup*

### ON THE RUM — 14

*Bacardi Rum, Blue Curacao, Giffard Orgeat,  
Pineapple Bitters, Egg Whites*

### STOCKED SANGRIA — 9

*Selection of White + Red  
Fresh Seasonal Fruits, Berries*

## DRAFT BEER 16 oz — 7

PARALLEL 49 / 5.0% / LAGER

WILDEYE / 5.2% / KÖLSCH

PARALLEL 49 / 5.5% / HAZY IPA

BOMBER / 5.2% / HAZELNUT PORTER

## WINE

### STOCK WHITE+RED

5 oz — 7 / BOTTLE — 35

## BOARDS

### THE MEZZE — 23

*Green Goddess Hummus, Sesame Feta Saganaki  
Spiced Lentil + Roasted Vegetable Kofta, Grilled Naan  
Citrus Spiced Olives, Curried Cauliflower Florets*

### KATSU TACOS — 22

*Panko Crusted Pork Cutlet, Warm Flour Tortillas,  
Pickled Ginger, Sesame Kewpie Slaw,  
Fresno Chili, Cilantro*

### TRUFFLE SHUFFLE — 21

*Grilled Artisan Truffle Sausage, Remoulade,  
Pickled Sweet Onion, House Beer Mustard,  
Top Slice Bun, Truffle Parmesan Fries*

### THE CLASSIC — 35

*Chili Lime Brined Chicken Wings, Jerk Aioli,  
Poutine Croquettes, Quebec Cheese Curd, Pepper Demi,  
Lemon Blistered Brussel Sprouts, Crisp Lardons  
Buttermilk Jalapeno + Cheddar Cornbread, Honey Butter*

### CHEESE + MEAT — 37

*House Chorizo Scotch Egg, Candied Mustard Seed,  
Candied Honey Pistachio Baked Brie,  
Whipped Goat Cheese, Smoked Tomato Bruschetta,  
Sticky Bourbon BBQ Pork Belly, Toasted Peanut,  
House Pickles, Grilled Artisan Sourdough*