

HAPPY HOUR FOOD

Friday & Saturday: 2pm-4pm & 9pm to close



MARGHERITA | 15

fior di latte, tomato sauce, fresh basil (G+) (V+)

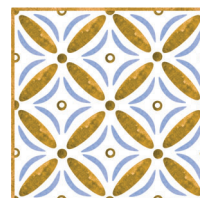
BIANCO FUNGHI | 20

forno roasted wild mushrooms, black truffle cream, mozzarella, italian parsley, lemon (G+)



PORK SAUSAGE & PEPPERONI | 21

house made fresh italian pork sausage, pepperoni, tomato sauce, fresh pesto, mozzarella



FRITTO MISTO | 19

crispy, calamari, prawns, ling cod, preserved lemon aioli

FOCACCIA BREAD & SPREADS | 14

house baked sundried tomato focaccia, herbed whipped Okanagan goat's cheese, charred red pepper hummus, tzatziki, Mediterranean selected olives

SEA SALT FRIES | 7

spanish aioli (V) (G+)

SALUMI MISTI | 16

wild mushroom truffle salami, duck salami, prosciutto di parma, capocollo, house pickled vegetables, sourdough crostini, mustard
3 chefs selected local cheeses + 13

MITICA | 10

spanish cocktail snack mix of house spiced roasted nuts, chickpeas, corn nuts, sesame sticks, crispy peas (V)

SHAVED ROMAINE CAESAR | 14

romaine hearts, grana padano cheese, toasted oreganata breadcrumbs, grilled lemon, black garlic dressing (G+)
chicken breast souvlaki + 7

(GF) Gluten-Free (V) Vegetarian (V+) Vegan | Please ask your server if a dish can be made vegan or gluten-free.

HAPPY HOUR DRINKS

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Hotel Eldorado Red, White or Rose Wine (BC)

6oz | 8

9oz | 12

Brittania Lager Shoreline Ale 20oz | 8

Rotating Tap 20oz | 8

Rotating Cider 16oz | 8

Aperol Spritz 1.5oz | 10

Classic Negroni 3oz | 10

Italiano Shaft 2oz | 8

Blood Orange Paloma 1.5oz | 12

Margarita 2oz | 12

Housemade Red Sangria

Glass 8oz | 6

Pitcher 26oz | 26

