



# TIME FAMILY OF WINES

## Happy Hour

3 – 5 pm

### snacks & shares

#### TALLOW FRITES | 6

hand cut Kennebec frites, triple cooked in beef tallow  
upgrade to Padano, Spicy or Dill + \$2

#### JERK CHICKEN TACO | 5

house-made jerk spiced pulled chicken, Okanagan fruit salsa  
jerk ranch drizzle, lime dressed kale & cabbage slaw

#### CHARCUTERIE & CHEESE | 18

same as our regular board, just a bit smaller

#### GYOZA | 7

3 veggie gyoza with marinated mushrooms

#### CONFIT DUCK WINGS | 12

short cured & crispy fried duck drumettes  
house made hot sauce with heirloom carrots crudité  
scallion buttermilk dip

#### COCONUT CLAMS | 14

BC savoury clams, coconut curry sauce, roasted peppers  
grilled focaccia, tomatoes & micro coriander

#### HH DIPS – 5 (each)

bruschetta or green garbanzo hummus or olive tapenade  
with olive oil grilled flatbread

### TIME Family of Wines

white \$5 or red \$6

### cocktails

#### EVOLVE ROYALE | 10

Evolve Pink Effervescence, Raspberry Beret

#### SEASONAL SANGRIA

Glass | 10    Pitcher | 32

TIME Family of Wines, Triple Sec, Brandy, Fruit

#### TIME CAESAR | 8

Tito's Handmade Vodka, Mott's Clamato  
worcestershire, tabasco, pickled bean, steak spice rim

### beer & cider | 5.5

Tin Whistle Brewing 'mythical creatures' west coast IPA  
Old Yale Brewing 'knotty blonde ale'  
Lonetree authentic dry apple cider  
Cannery Brewing 'lakeboat lager'