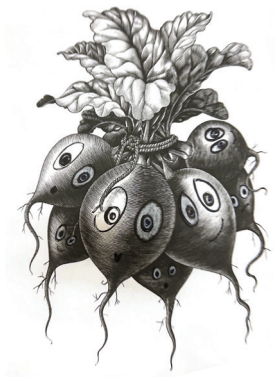


(b) Radish

HAPPY HOUR

MON - FRI

3 - 6 PM



Marinated Olives \$8

Sourdough Focaccia \$8

house made spread

White Bean Hummus \$10

seasonal crudite vegetables

Freshly Baked Pizette \$10

local corn, chili butter, green onion

Local Tomatoes and Peaches \$14

chili vinaigrette, labneh, herbs

Harissa Prawns \$19

flame seared, lemon, herbs

COCKTAILS

Sangria (3oz) \$11

Tempranillo, Cointreau, Amaretto, Cold Pressed Juice

Negroni (3oz) \$11

Bombay Sapphire Gin, Campari, Vermouth

Garibaldi (1.5oz) \$11

Campari, Orange Juice

Bloody Caesar (2oz) \$11

Tito's Vodka, Classic Clamato, Spicy Seasonings,
Fancy Fixings

Aperol Spritz (5oz) \$12

Aperol, Prosecco

El Popo (2oz) \$12

Chili infused Cazadores Reposado Tequila, House
Orange Cordial, Agave, Sombra Mezcal Mist

NON-ALCOHOLIC COCKTAILS

Faux Spritz \$8

Stappi non-alcoholic Red Bitter Aperitif, Bottega
non-alcoholic Prosecco, Soda

Peace Park Iced Tea \$8

Lumette non-alcoholic Rum, Blueberry Lavender
Shrub, Earl Grey

BEER

Parkside Pilsner (16oz) \$6

WINE

Campe Dhei **Prosecco** Veneto, IT (5oz) \$12

JoieFarm **Pinot Gris** Okanagan, BC (5oz) \$12

Spinelli **d'Abruzzo Rosato** Abruzzo, IT (5oz) \$12

Francois Labet **Pinot Noir** Corsica, FR (5oz) \$12