

# HAPPY HOUR

## Bottled Beer 6

Red Truck Lager \* Steam Works IPA \* Four Winds Pale Ale  
33 Acres of Life \* 33 Acres of Sunshine

## Ciders 7 ½

Red Truck Cherry Apple \* Naramata Pear \* Maverick Apple

## Hi-Balls 5

Absolute Vodka \* Ampersand Gin \* Canadian Club \*  
Bacardi Dark \* White Rum

## The Hatch Talking Stories Wine 6

White & Red

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### Arugula Salad (GF & Vegetarian) 15

cherry tomatoes, grana padano, pine nuts, aged balsamic

### Kale Caesar 14

tuscan kale, brioche croutons, grana padano

### Caprese Salad (GF & Vegetarian) 16

fior di latte, heirloom tomatoes, basil, aged balsamic

### Niçoise Salad (GF) 22

seared Albacore tuna, cherry tomatoes, Niçoise olives, green beans,  
egg, grainy mustard vinaigrette

### Shrimp Salad Toast 23

shrimp, dill mayonnaise, roe, grilled sourdough, choice of side

### Oyster Po Boy 22

shredded lettuce, roma tomato, pickles, tartar sauce, toasted brioche,  
choice of side

### Confit Duck Sandwich 23

asian pear and citrus slaw, sesame-hoisin aioli, toasted brioche, choice  
of side

### Seared Tuna Sandwich 21

coleslaw, potato crisps spicy mayo, sesame brioche,  
choice of side

### Burger (Plant-based option available) 18

certified Angus Beef, iceberg, roma tomato, onion special sauce  
sesame seed bun, choice of side + Bacon \$4 + Cheddar \$4

### Grilled Humboldt Squid 28

chorizo, corn succotash, smoked paprika emulsion

### Veal Milanese 28

crispy breaded veal, topped with arugula tomato salad, parmesan