HAPPY HOUR

2 PM to 5 PM – Daily

DRINKS

COCKTAILS

The Londoner · 1.5 oz — 16
London Dry Gin Infused with Murchie's Earl Grey Creme, lemon, sugar syrup , egg white

Aperol Spritz · 3 oz — 14
Aperol, Prosecco, soda, orange wheel

Persephone · 1.75 oz — 17
Vodka, Disaronno Amaretto, house made spiced pomegranate syrup, Black Walnut & Cherry Bitters, Soda

Caesar · 1 oz — 12
Vodka, Clamato, Tabasco, Worcestershire, olives, lime

BEERS

Draught beer — 9
16 oz Granville Island Lager, Pale Ale, or IPA

BUBBLES	5oz	8oz	BTL
Serena 1881 Brut, Prosecco	10	16	50
WHITE WINE			
Franca Estate, Riesling	10	16	50
RED WINE			
Franca Estate, Pinot Noir	14	20	70
ROSÉ			
Franca Estate, Rosé	10	16	50

SEAFOOD & SHARING

Ancora Glacier · for 2 — 93
Poached lobster tail, freshly shucked oysters, scallop shooters, prawn cocktail, tuna tartare and tataki, assorted sashimi, seaweed salad

Ancora Burger — 22
AAA beef patty, house brioche, miso mayo, Riopelle cheese, crispy caramelized onions, romaine lettuce, heirloom tomato, fries

Sushi Pizza — 24
Crispy rice, avocado, Dungeness crab, tuna, sockeye salmon, unagi sauce

Mussels — 22
Japanese curry cream sauce, fresh coriander, toasted focaccia

Seasonal Salad — 17
Tender greens, pea tendrils, market vegetables, grilled lemon vinaigrette, pangrattato

Premium Oysters · 1 pc / 6 pc / 12 pc — 3 / 18 / 36

Truffle Fries — 10
Grana Padano, Miso Aioli

Brussels Sprouts — 10
Togarashi, lemon

Prawn Tempura Cone — 10

Spicy Tuna Cone — 9

"The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination." Medical Health Officer.