

# ANCORA

WATERFRONT DINING AND PATIO  
FALSE CREEK

## HAPPY HOUR MENU

3 to 5pm & 9:30pm to Close, Daily

### COCKTAILS

<b>CHILCANO</b>	9	1oz
barsol pisco, lime juice, ginger ale, bitters		
<b>APERITIVO SPRITZ</b>	7	1oz
select aperitivo, prosecco, soda & orange		
<b>WELL SPIRITS</b>	5	1oz
choice of mix		

### WINE & BUBBLES

	5oz	btl
<b>SERENA 1881</b>		
brut	10	50
brut rosé	10	50

<b>SANDHILL</b>		
pinot gris	9	45
cabernet merlot	9	45

### BEER

<b>DRAFT</b>		
lager	6	16oz
pale ale	6	16oz

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**ANCORA GLACIER** 75 for 2 | 145 for 4  
freshly shucked oysters,  
ceviche mixto, poached prawns,  
selection of sashimi, tuna tartare,  
dungeness crab causas,  
mussels a la chalaca

### SUSHI

<b>TEMPURA PRAWN ROLL</b>	14
masago, cucumber, spicy mayonnaise	
<b>SPICY TUNA ROLL</b>	14
spicy mayonnaise	
<b>SOFT SHELL CRAB TEMPURA</b>	17
asparagus, jalapeño emulsion	
<b>EBI MAYO</b>	16
prawn tempura, crustaceous emulsion	
<b>SASHIMI</b> 5pc	
albacore tuna	15
wild sockeye salmon	15

### SHARES

<b>FRESH OYSTERS</b>	15 ½ doz
<b>SABLEFISH CROQUETTES</b>	12 3pc
sudado sauce, aji verde, queso crème fraîche	
<b>EMPANADAS</b>	17 3pc
weekly empanadas	
<b>WONTON</b>	16 ½ doz
prawn, pork, sesame, tamarind sauce	
<b>PORK AND FRIES</b>	10
pork belly, chorizo, nori, fingerling potatoes, miso emulsion	
<b>BRUSSELS SPROUTS</b>	8
togarashi, lemon	

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness.  
Due to travel restrictions, some ingredients are difficult to source and may not always be available.

Thank you in advance for understanding