

HAPPY HOUR

2 PM to 5 PM – Daily

DRINKS

COCKTAILS

HH Highball · 1 oz	7
Vodka Tequila Gin Rum	
Aperol Spritz · 3 oz	12
Aperol, Prosecco, soda, orange	
Caesar · 1 oz	12
Smirnoff vodka, Clamato, Tabasco, Worcestershire	

BEERS

Draught beer	8
16 oz Granville Island Lager, Pale Ale, or IPA	

BUBBLES

	5oz	8oz	BTL
Bottega , Prosecco	10	16	50

WHITE WINE

Franca Estate , Riesling	10	16	50
Phoenix , Sauvignon Blanc	11	17	55

RED WINE

Franca Estate , Pinot Noir	14	20	70
Phoenix , Cabernet Merlot	11	17	55

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	
Summer Salad	17
Tender greens, pea tendrils, market vegetables, grilled lemon vinaigrette, pangrattato	
Premium Oysters · 1 pc / 6 pc	3 / 18
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.