

# HAPPY HOUR

2 PM to 5 PM – Daily

## DRINKS

### COCKTAILS

<b>Chilcano</b> · 1 oz	11
pisco peruano, lime juice, ginger ale, bitters	
<b>Montero</b> · 1 oz	13
mezcal, ají panca spiced pineapple syrup, lime, ginger beer	
<b>Yuzu Flower Spritz</b> · 3 oz	14
choya yuzu liqueur, elderflower, yuzu, prosecco, soda	
<b>Miata Margarita</b> · 2 oz	19
orange-infused Casamigos Reposado, Aperol, lime, orange juice	

### BUBBLES

	5 oz	8 oz	BTL
<b>Bottega</b> , Prosecco	10	16	50

### WHITE WINE

<b>Church &amp; State</b> , Pinot Gris	11	17	55
<b>Little Engine “Elevation”</b> , Chardonnay	17	28	90

### RED WINE

<b>Bench 1775</b> , Cabernet Syrah	11	17	55
<b>Averill Creek</b> , Pinot Noir	15	25	75

### ROSÉ

<b>Franca Estate</b> , Rosé	10	16	50
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### BEERS

<b>Granville Island Brewing “Island”</b> , Lager · 16 oz	8
<b>Granville Island Brewing “Brockton”</b> , IPA · 16 oz	8

## SEAFOOD & SHARING

<b>Ancora Glacier</b> · for 2	93
Poached lobster tail, freshly shucked oysters, scallop shooters, prawn cocktail, tuna tartare and tataki, assorted sashimi, seaweed salad	
<b>Ancora Burger</b>	22
AAA beef patty, house brioche, miso mayo, Riopelle cheese, crispy caramelized onions, romaine lettuce, heirloom tomato, fries	
<b>Truffle Fries</b>	10
Grana Padano, Huancaína sauce	
<b>Brussels Sprouts</b>	10
Togarashi, lemon	
<b>Prawn Tempura Cone</b>	10
<b>Spicy Tuna Cone</b>	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.  
Due to travel restrictions, some ingredients are difficult to source and may not always be available.