

HAPPY HOUR

FROM THE KITCHEN

FRESH SHUCKED OYSTERS.....	3 EACH
botanical mignonette, Graeme's hot sauce	
SOURDOUGH & BUTTER	8
house cultured butter, sea salt	
LITTLEST ACRE FARMS KALE SALAD	v 15
reggiano, chili, bread crumb, roasted garlic vinaigrette	
BUTTERMILK FRIED MUSHROOMS	GF, v 15
TCR ranch, hot sauce powder	
YELLOWTAIL AMBERJACK BITES	GF 15
crispy rice, yuzu, furikake, mustard seed, chili	
CHICKPEA VERDE DIP	GF, VG 15
spring green salsa verde, olive oil, chili, crudités	
MAC & CHEESE	v 15
radiatore, TCR cheese blend, chili bread crumb	
PEACE COUNTRY LAMB DOG	15
spruce relish, ras el hanout aioli, crispy onion, horseradish	
MAKE IT A DOUBLE DOG	18
GLUTEN FREE FRIED CHICKEN	1PC, GF 10
sea buckthorn buffalo sauce, TCR ranch, sumac pickles	
TCR DRY AGED CHEESEBURGER	18
dry aged beef patty, aged cheddar, classic sauce, tomato, sumac pickles, onion marmalade, potato bun, choice side	
TCR CHEESE PLATE	v 17
selection of two local cheeses, house preserves, Working Culture seeded rye bread	
SEASONAL ICE CREAM POPS	v 8
ask your server for today's flavour	
TCR FRIES	GF, v 7
classic sauce	
SIDE GREEN SALAD	GF, v 7
caramelized honey and spruce vinaigrette	

FROM THE BAR

CLASSIC COCKTAILS	2-3 OZ 12
your choice: negroni, boulevardier, gimlet, daiquiri, old fashioned, manhattan, margarita, whisky sour, martini	
FEATURE WINE	5 OZ 11
FEATURE DRAUGHT BEER	16 OZ 6

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

AVAILABLE DAILY 2PM-5PM

LATE NIGHT HAPPY HOUR | FRIDAY-SUNDAY 10PM-CLOSE

THE Courtney Room