

VISTA 18 LOUNGE HAPPY HOUR

AVAILABLE 3:30—6:00

A LITTLE SIP OF THIS

DRAUGHT BEER pick any hoyne brewing draught beer	6
BOTTLED BEER ask your server	5
WINE BY THE GLASS select 5oz or 8oz wine	6 / 10
PROSECCO (5oz)	6
SEASONAL SANGRIA ask your server for this season's feature	5
NEGRONI hayman's london dry gin, campari, vermouth blend	6
CLASSIC MARTINI your choice of hayman's london dry gin or stolichnaya vodka + dry vermouth	7
HIGHBALL select well spirits with your choice of juice or soda	Sgl 5 Dbl 8

A LITTLE BITE OF THAT

VISTA CHIPS gf avocado + artichoke dip	6
CRISPY OCTOPUS NOODLE SALAD gf vermicelli rice noodles, cucumber, tomato, onion, lime chipotle dressing	18
CRISPY THAI CHILI COCONUT HUMBOLDT SQUID gf green onion + thai basil yogurt	14
MOROCCAN SPICED LAMB RIBS gf tomato sauce	14
HOUSE SMOKED CHICKEN WINGS gfo charred strawberry BBQ sauce	12
PADANO ARANCINI gf/v classic parmesan crispy rice ball with pumpkin seed pesto	8
SLIDER OF THE DAY TRIO gfo ask your server for today's selection	12
MARINATED OLIVES v	5

gf gluten friendly

gfo gluten friendly option available

v vegetarian

CHEESE + CHARCUTERIE

candied walnuts, house pickles, crackers
 + choose any 3 from board
 20 dollars
 each additional item 5 dollars

GOUDA —NETHERLANDS—FIRM

this yellow cow's cheese is mild in
 flavour that is smooth + creamy
 -pasteurized cow's milk-

**CLEVDON —VANCOUVER ISLAND—
 SEMI FIRM**

well balanced with delicate flavours
 -pasteurized cow's milk-

**COMOX CAMEMBERT—VANCOUVER
 ISLAND—SOFT**

creamy + rich with a delicate note of
 mushroom + a tender bloomy rind
 -pasteurized cow's milk-

**TADWICK —VANCOUVER ISLAND—
 TRADITIONAL CHEDDAR**

sweet + sharp with a melt in your
 mouth texture
 -pasteurized cow's milk-

SAINT AGUR—FRANCE—BLUE

smooth, creamy texture with a salty
 and tangy taste
 -pasteurized cow's milk-

SMOKED SALAMI / MEATS

CURED MEATS

PATE

ask server for selection

add:

- house jelly 2
- olives 7
- grainy mustard 2

DESSERT

- fresh baked cookie 3
- apple pie cheesecake **gfo** 12
- cinnamon phyllo crust. french vanilla whipped cream
- cookies + cream crème brulee **gfo** 12
- assorted house made ice creams, sorbets + truffles **gf** 4 each

DRINKS

ON TAP (14oz)

- HOYNE** - pilsner 7
- HOYNE** - dark matter 7

BOTTLES + CANS (330ML)

- STEAMWORKS** - pale ale, *Vancouver, BC* 7
- STEAMWORKS** - flagship IPA, *Vancouver, BC* 7
- PHILLIPS** - PILSNER, *VICTORIA, BC* 7
- STELLA** - pale lager, *BE* 8
- CORONA** - lager, *MX* 8
- GUINNESS** - stout, *IE (440ML)* 9
- STRONGBOW** - apple cider, *UK (440ML)* 9
- BROKEN LADDER** - apple cider, *Kelowna, BC (473ML)* 9

CLASSIC COCKTAILS

- BLOODY CAESAR** (*Calgary, ca. 1969*) 10
 stoli vodka, clamato, worcestershire, tabasco, house made rim
- ESPRESSO MARTINI** (*ca. 1984*) 10
 stoli vodka, coffee liqueur, vanilla, terra firma espresso
- FRENCH 75** (*ca. 1915*) 10
 prosecco, hayman's london dry gin, lemon, simple syrup
- MIMOSA** (*ca. 1900*) 8
 prosecco, choice of juice
- MOSCOW MULE** (*ca. 1941*) 10
 stoli vodka, lime juice, ginger beer
- NEGRONI** (*ca. 1919*) 10
 hayman's london dry gin, campari, house vermouth blend