

# DECEMBER FEATURES

## SALAD

### ROASTED BUTTERNUT SQUASH SALAD 14

Artisan greens, brown sugar & cinnamon roasted butternut squash, toasted hazelnuts, dried cranberries, cranberry maple dressing

## BURGER

### BIN 215 "TURKEY TOUCHDOWN" 21.5

Fraser Valley ground turkey patty, sage & turkey stuffing roulade, wild mushroom gravy, cranberry apple compote, crispy yam strings, lettuce, tomato, onion, garlic aioli

## COCKTAIL

### SPICED CRANBERRY PALOMA 10 (1oz) / 14 (2oz)

Olmea Altos tequila, triple sec, cranberry, grapefruit, apple cider, macerated syrup, rosemary, cinnamon  
HAPPY HOUR 7 / 11

## ZERO PROOF COCKTAIL

### APPLE CIDER LUM RUM COCKTAIL 8

Lumette Lum rum, apple cider, lemon, maple syrup, macerated syrup  
HAPPY HOUR 5

### SUB SAILOR JERRY SPICED RUM 2

## DESSERT

### FLOURLESS CHOCOLATE TORTE 8

Whipped cream, caramel, almond praline

GF

### CARAMEL EGGNOG CHEESECAKE 8

Whipped eggnog cheesecake, caramel, whipped cream, candied pecans, graham crust

### CHOCOLATE COCONUT MOUSSE 7

Whipped chocolate orange coconut mousse, coconut whipped cream, toasted hazelnuts, fresh strawberry

GF

V