



MISSION POINT

GULL LAKE

Happy Hour Menu

Beverages

Tap Beer 5

Wine 6

The Curator Red & White Blends, South Africa

Paul's Happy Hour Cocktail of the Day 8

Food

Baked Oyster - \$3 per oyster

East Coast oyster, garlic butter, sambal chili sauce, bacon, topped with parmesan & panko

Fresh Oyster - \$2 per oyster

East Coast oyster served with Champagne Yuzu Mignonette

Truffle Parmesan Fries 8

Crispy fries tossed in parmesan cheese, truffle oil & parsley

Calamari Fries 10

Crispy fried calamari strips, chipotle dill remoulade, fresh lemon

Meat & Cheese Platter 12

Assorted meats & cheese, dried fruit, nuts, cheese spread & naan bread

Chef's Appetizer 10

Ask about the Chef's happy hour app for the day