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# TAKEOUT HAPPY HOUR

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ALL ITEMS \$10 (1PM-5PM)

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## CAULIFLOWER WINGS

tempura battered cauliflower, crispy kale, spicy garlic aioli your choice of Chef spiced, hot, honey garlic, or Sriracha pineapple  
**add ranch or blue cheese 1½**

## CHICKEN WINGS

gluten free breaded wings in your choice of hot, sweet chili, BBQ, honey garlic, Sriracha pineapple, SCORE sauce, teriyaki  
**add ranch or blue cheese 1½**

## AVOCADO FRIES

fried avocado, clamato mayo dip

## BUDDHA BOWL

quinoa, avocado, chili pickled pineapple, broccoli, slaw, pea shoots, candy cane beets, sesame dressing  
**add blackened chicken 6**  
**add grilled cajun tofu 5**

## WEDGE SALAD

iceberg lettuce, bacon, parmigiano reggiano, cherry tomatoes, dill, shallots, garlic dressing, onion flakes, poppy seeds, sesame seeds  
**add blackened chicken 6**  
**add wild BC salmon 7**

## SCORE BURGER

7oz ground chuck patty, bacon onion beer jam, cheddar, tomato, lettuce, score aioli, buttered brioche bun  
**add bacon 2**

## CHICKEN CLUB SANDWICH

seasoned grilled chicken, smoked cheddar, bacon, lettuce, tomato, garlic aioli, toasted ciabatta  
**add avocado 1½**

## POPCORN SHRIMP

Louisiana style breaded prawns, served with sweet chili sauce

## FRIED CHICKEN FLATBREAD

crispy fried chicken, bacon, cheese, cherry tomato, garlic aioli, honey dijon drizzle

## CRISPY DUCK SPRINGROLLS

braised pulled duck, pickled daikon and carrots, cucumber, peanuts, cilantro, served with sweet chili sauce

## PULLED PORK MAC N' CHEESE

braised BBQ pulled pork, beer cheese sauce, cavatappi, baked with mozzarella, garlic toast  
**make it gluten free - sub gf pasta and gf toast 3**

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## DRINKS

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### BOTTLED BEER \$3

Mill Street Organic Lager

Budweiser Lager

Steamwhistle Pilsner

### WINE BOTTLES \$15

Echeverria  
Sauvignon Blanc

Lupe Real Abruzzo  
Montepulciano

### NUTRL (473ml) \$4

pineapple, grapefruit