



HANDCRAFTED COCKTAILS

FLOWERS IN THE ATTIC *B*

LAST BEST FIRST LOVE GIN INFUSED W/
BUTTERFLY PEAFLOWER, ELDERFLOWER
LIQUEUR, CITRUS
20Z | 15

SMOKEY THE BEAR

BEARFACE OAXACAN MEZCAL-INFUSED
WHISKEY, APEROL, OAK BITTERS, CITRUS
20Z | 16

PEP IN YOUR STEP

400 CONEJOS RED PEPPER-INFUSED
MEZCAL, TEQUILA, PEAR SHRUB, RED
WINE SYRUP
2.50Z | 16

THIS SH*T IS BANANAS

SCOTCH, BANANA LIQUEUR, OVERPROOF
RUM, RED WINE SYRUP, BITTERS
20Z | 16

SAKURA KISS

GEKEIKKAN SAKE, MARASCHINO,
GRAPEFRUIT, ROSE WATER
2.50Z | 16

TWIST AND SHOUT

KAFFIR LIME LEAF-INFUSED CAZADORES
BLANCO, PASSIONFRUIT, ORANGE
BLOSSOM, CITRUS
20Z | 16

OPEN SESAME

GREEN TEA-INFUSED WHITE RUM, TOASTED
SESAME, CITRUS, ORGANIC CANE SYRUP
1.50Z | 14

OLD FASHIONED

BUFFALO TRACE, ANGOSTURA, ORGANIC
CANE SUGAR 20Z | 14

APEROL SPRITZ

APEROL, PROSECCO, SODA 20Z | 14

FRENCH 75

CONFLUENCE GIN, PROSECCO, CITRUS,
ORGANIC CANE SUGAR 40Z | 14

CLASSICS

SPECIALS

HAPPY HOUR

5-7 DAILY
\$5 OFF HANDCRAFTED COCKTAILS (20Z)
\$5 LAST BEST IPA & PILS (355ML)
\$6 HOUSE WINE (60Z)
1/2 PRICED APPETIZERS (DINE-IN ONLY)

LAST BEST TUESDAYS

\$5 LAST BEST IPA & CRISP PILS (355ML)
\$5 10Z LAST BEST GINS

CONFLUENCE WEDNESDAYS

\$6 10Z PREMIUM CONFLUENCE SPIRITS
\$10 20Z HANDCRAFTED CONFLUENCE
COCKTAILS

PITCHER SATURDAYS

\$5 OFF ALL COCKTAIL PITCHERS
(MIN. 3 PEOPLE PER PITCHER)

BLINDMAN SUNDAYS

\$6 TALL CANS OF BLINDMAN BEER



CONFLUENCE COCKTAILS

SUSPENSE

MANCHESTER DRY GIN, AMARO,
GRAPEFRUIT, CARDAMOM BITTERS, CITRUS,
ORGANIC CANE SUGAR 2.50Z | 17

SUMMER LOVIN'

PINK PEPPERCORN GIN, VANILLA LIQUEUR,
CREME DE CASSIS, ROSÉ, SODA, CITRUS
20Z | 16

CHOCOLATE CLOUDS

AQUAVIT, CREME DE CACAO, SOYMILK,
SMOKED SALT 20Z | 17



PARTIES OF 6 OR MORE ARE SUBJECT TO AN
AUTOMATIC 20% GRATUITY



Craft Brews, Pitchers, & Zero Proof



LOCAL BEERS

LAST BEST IPA

IPA BY LAST BEST
355ML | 7

CRISP PILS

PILSNER BY LAST BEST
355ML | 7

FIVE OF DIAMONDS

PILSNER BY BLINDMAN
473ML | 9

TRIPHAMMER

ROBUST PORTER BY BLINDMAN
473ML | 9

SUNSHINE RAIN

IPA BY CABIN
473ML | 9

JAMROCK SOUR

BLACKBERRY VANILLA BY EST.
473ML | 9

MY BEST FRIEND'S GIRL

GERMAN-STYLE KOLSCH BY EST.
473ML | 9

PREMIUM LAGER

IMPORT-STYLE LAGER BY DANDY
473ML | 9

HAMMER PANTS

PALE ALE BY '88
473ML | 9

NIGHT GALLERY

HAZY PALE ALE BY '88
473ML | 9

VILLAGE CIDER

SWEET CIDER BY VILLAGE
473ML | 9

DRY CRAFT CIDER

DRY CIDER BY UNCOMMON
473ML | 9

CRFT PALE ALE

NON-ALCOHOLIC BEER BY VILLAGE
473ML | 8

SANGRIA

RED: BRANDY, CRANBERRY, ORANGE
WHITE: BRANDY, PINEAPPLE, GRAPEFRUIT
4OZ BRANDY & 12OZ WINE | 48

MARGARITA

CASADOREZ BLANCO, TRIPLE SEC, CITRUS,
ORGANIC CANE SUGAR
CHOICE OF CLASSIC, MEZCAL, OR COCONUT
9OZ | 60

GINGER VANILLA SPARKLING GREYHOUND

CONFLUENCE DETOUR VODKA, GINGER SYRUP,
GALLIANO, GRAPEFRUIT, CITRUS, SODA
9OZ | 52

SPARKLING LEMONADE

CITRUS, ORGANIC CANE SUGAR, SODA | 4

WILDFOLK SPARKLING NEGRONI

RHUBARB, GRAPEFRUIT RIND, STAR ANISE,
ROSEHIP, AND JUNIPER | 9

GINGER GRAPEFRUIT FIZZ

CITRUS, GINGER SYRUP, GRAPEFRUIT, SODA | 6

HAPPY BELLY KOMBUCHA

PURPLE GINGER OR PINEAPPLE HOPS | 6

SODA CAN

COLA, DIET COLA, GINGEALE, SPRITE, TONIC | 3

JUICE

CRANBERRY, ORANGE, GRAPEFRUIT,
PINEAPPLE | 3

COFFEE/ TEA

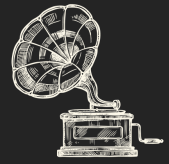
DRIP COFFEE- W/ PLANT MILK & SUGAR
UPON REQUEST | 4
ORGANIC TEA- GREEN, CHAI, PEPPERMINT,
EARL GREY | 4

PITCHERS
*MINIMUM 3 PEOPLE

ZERO PROOF

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RED WINE

HOUSE RED 9 | 13 | -
SUMAC RIDGE BLEND | BC
RICH PLUM & RASPBERRY AROMAS WITH
FLAVOURS OF RED FRUIT & SMOKY OAK &
VANILLA

MALBEC 13 | 17 | 45
ZORZAL TERROIR UNICO | ARGENTINA
CRISP, SHARP ACIDITY, WITH PLUM AND
BERRY FLAVOURS AND A PEPPERY
UNDERTONE

TEMPRANILLO 14 | 19 | 48
HONORO VERDE | SPAIN
RIPE PLUM & FIG FLAVOURS WITH GOOD
DENSITY, BRIGHT ACIDITY, INTEGRATED
TANNINS, & A SPICY FINISH

PINOT NOIR 13 | 17 | 45
STONELEIGH | NEW ZEALAND
DARK BERRY FRUIT AND CHERRY FLAVOURS
WITH PERSISTENT FRUIT SWEETNESS

CABERNET SAUVIGNON - | - | 60
BLACK SAGE | OKANAGAN
DARK CHERRIES, CASSIS, VANILLA &
MOCHA NOTES

WHITE WINE

HOUSE WHITE 9 | 13 | -
SUMAC RIDGE BLEND | BC
FLORAL & CITRUS AROMAS, GRAPEFRUIT,
PEACHES & A HINT OF JASMINE

SAUVIGNON BLANC 13 | 17 | 45
WENTE | USA
FRESH HONEYDEW MELON, MINERALS,
CITRUS, AND A HINT OF GRASS.

CHARDONNAY 14 | 19 | 48
WENTE | CALIFORNIA
CITRUS & GREEN APPLE W/ HINTS OF
TOASTY OAK & VANILLA FROM BARREL-
AGING. LINGERING MINERALITY AND
NATURAL ACIDITY

PINOT GRIGIO 13 | 17 | 45
SANTA JULIA | ARGENTINA
PEARS, APPLE, MELON, & TROPICAL
NOTES OF PINEAPPLE & BANANA. GOOD
BALANCE, NICE ACIDITY, AND A LONG,
FRESH FINISH

LANDLUST ORGANIC REISLING 40
| GERMANY
HONEYSUCKLE, BLOSSOM, CITRUS AND
WHITE PEACH



ROSÉ/BUBBLES

ORGANIC PROSECCO 9 | - | 45
VILLA TERESA | ITALY
FRUITY NOTES OF UNRIPE APPLE &
FLOWERS

ORGANIC ROSÉ 12 | 16 | 43
EL PICOTE0 | SPAIN

CIPES BRUT - | - | 80
SUMMERHILL | OKANAGAN
JUICY GREEN APPLE, PEAR, LEMON
MERINGUE AND A HINT OF TOASTED
BRIOCHE

VODKA 10Z | 20Z
CONFLUENCE DETOUR 7 | 12
COFNLUENCE HEADWATER 9 | 14

GIN
CONFLUENCE
• DETOUR 7 | 12
• MANCHESTER DRY, PINK 9 | 14
LAST BEST 9 | 14
• FORTUNELLA- CITRUS & CORIANDER
• FIRST LOVE- JUNIPER & WHITE SAGE
• AFTERGLOW- LEMON & THAI BASIL



SPIRITS

TEQUILA
CASADORES BLANCO 7 | 12
ARETTE BLANCO 8 | 13
ARETTE REPOSADO 9 | 14
FANDANGO MEZCAL 9 | 14
DON JULIO 1942 50 | 90

RUM
CAPTAIN MORGAN WHITE OR DARK 7 | 12
KRAKEN SPICED RUM 7 | 12
APPLETONS ESTATE 8 | 13
PLANTATION PINEAPPLE 9 | 14

RYE & WHISKEY
JAMESONS, ALBERTA PREMIUM 7 | 12
EAU CLAIRE RUPERTS 8 | 13
BEARFACE OAXACA 9 | 14
SUNTORY TOKI 10 | 15

BOURBON
BUFFALO TRACE, FOUR ROSES 8 | 13
BOOKERS 18 | 35

SCOTCH
BALLENTINE'S 7 | 12
GLENLIVET 12YR 12 | 20



Sharing is caring - your food is prepared family-style,
and comes out as it's ready



Gluten Free available - please ask your server



Nut Free available - please ask your server

CHEEZY GARLIC PIZZA

ROASTED GARLIC, MOZZARELLA | 16
• **CHOICE OF:** RANCH, GARLIC AIOLI, TRUFFLE HONEY, SWEET JALAPENO AIOLI, MARINARA, CHILI OIL

MARGHERITA

RED SAUCE, **CASHEW** FIOR DE LATTE, FRESH BASIL, OLIVE OIL | 20

TRUFFLE MUSHROOM

GARLIC SAUCE, ROASTED MUSHROOMS, FRESH ARUGULA, CANDIED BOURBON **WALNUTS**, WHITE TRUFFLE AIOLI, MOZZARELLA | 24

DOWN TO EARTH

GARLIC SAUCE, BLACK OLIVES, PEPPERS, RED ONIONS, **CASHEW** GOAT CHEEZE, SUNDRIED TOMATO, MOZZARELLA, BASIL | 23

DILL PICKLE

BLUE CHEEZE SAUCE, PICKLES, PEPPERONCINI, MOZZARELLA, FRESH DILL | 22

TO HELL & BACK

RED SAUCE, ITALIAN SAUSAGE, HOT HONEE, SHAVED LEMON FENNEL, ROASTED GARLIC, MOZZARELLA | 24

LUAU

RED SAUCE, BAKON, LOCAL PINEAPPLE GINGER KRAUT, FRESH JALAPEÑO, RED ONION, SWEET JALAPEÑO AIOLI, MOZZARELLA | 24

BUFFALO CHICKIN

GARLIC TAHINI SAUCE, BUFFALO CHICKIN, GREEN ONION, DICED PEPPERS, MOZZARELLA, RANCH, BUFFALO SAUCE | 23

BBQ CHICKIN

BLUE CHEEZE SAUCE, BBQ CHICKIN, CORN SALSA, GREEN AND RED ONIONS, RANCH, MOZZARELLA | 23

GLUTEN FREE CRUST

SUB GLUTEN FREE CRUST FROM CANELA BAKERY +4.5

TRUFFLE POPCORN

HOUSE POPPED AND DRIZZLED WITH AGAVE AND WHITE TRUFFLE OIL | 5

MIXED OLIVES

ROASTED GARLIC, ROSEMARY OIL | 9

ROASTED BEET HUMMUS

ROASTED BEETS, CHICKPEAS, OLIVE OIL, PUMPKIN SEEDS, BALSAMIC REDUCTION, CROSTINI | 12

LEMON BASIL RICOTTA

CASHEW RICOTTA, SUNDRIED TOMATOES, BALSAMIC REDUCTION, CROSTINI | 14

GARLIC PRETZELS

3 GARLIC-BUTTERED PRETZELS | 12
• **ADD:** RANCH, GARLIC AIOLI, TRUFFLE HONEY, SWEET JALAPENO AIOLI, MARINARA, CHILI OIL +.50

KALE CAESAR SALAD

CAESAR DRESSING, CRISPY CAPERS, CROUTONS, BACON, PUMPKIN PARMESAN | 14

ROCKET SALAD

ARUGULA, LEMON VINAIGRETTE, PUMPKIN PARMESAN | 8

BEET & GOAT CHEESE SALAD

ARUGULA, LEMON VINAIGRETTE, ROASTED BEET HUMMUS, GOAT CHEEZE, BOURBON CANDIED **WALNUTS**, PUMPKIN SEEDS, BALSAMIC REDUCTION, DRIED CRANBERRIES, RED ONION | 15

MOM'S CARROT CAKE

DECADENT DENSE CARROT CAKE WITH CREAM CHEESE FROSTING | 11

CRÈME BRÛLÉE

VANILLA COCONUT CUSTARD, TORCHED ORGANIC CANE SUGAR GF | 7.5

APPETIZERS

SALADS

DESSERT

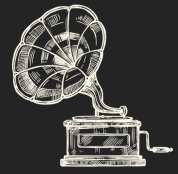
PIZZA



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DUE TO THE SIZE OF OUR KITCHEN, WE CANNOT GUARANTEE CROSS CONTAMINATION FOR GLUTEN ALLERGIES

THIS MENU IS 100% PLANT-BASED



11am-2pm

on Burlesque or Drag Brunch Sundays only

BRUNCH

CHIA SEED PUDDING / 12

coconut milk, bourbon candied walnuts, pumpkin seeds, toasted coconut, mango

AVOCADO TOAST / 14

toasted ciabatta, sliced avocado, beet hummus, goat cheese, pumpkin seeds, black sesame seeds, side of arugula salad or fruit

RICOTTA TOAST / 14

toasted ciabatta, lemon basil ricotta, blistered tomatoes, balsamic reduction, side of arugula salad or fruit

TOTS FOR THE TABLE / 8

with a side of ketchup and truffle aioli for dipping

BAKED BREAKFAST ENCHILADA / 17

scheezy scrambled tofu, bacon, salsa roja, flour tortillas, cheese, hollandaise, choice of arugula salad or fruit NF

RISE & SHINE PIZZA / 22

salsa roja, cheesey tofu scramble, bacon, sausage, peppers, mozzarella, hollandaise, green onion GFA / NF



NOT BRUNCH

TRUFFLE MUSHROOM PIZZA / 24

garlic sauce, roasted MUSHROOMS, fresh arugula, candied bourbon walnuts, white truffle aioli, mozzarella

MARGHERITA PIZZA / 20

san marzano tomato sauce, cashew fior de latte, basil ribbons

- add sausage + 5
- add bacon + 3

KALE CAESAR SALAD / 14

kale, romaine, caesar dressing, croutons, bacon bits, fried capers, lemon wedge

BEEF & GOAT CHEESE SALAD / 14

arugula, lemon vinaigrette, roasted beet hummus, goat cheese, bourbon candied walnuts, pumpkin seeds, balsamic reduction, dried cranberries, red onion

BOOZE

MIMOSAS

orange | grapefruit | pineapple | cranberry
4oz | 5
mimosa kit | 38

BAILEY'S & COFFEE

jamesons, tia maria, plant milk, oso negro
2oz | 12

BOURBON HAZELNUT COFFEE

buffalo trace, frangelico, oso negro
2oz | 12

BLUEBERRY TEA

grand mariner, amaretto, organic earl grey
2oz | 12