

# HOMER ST.

CAFE AND BAR

## Happy Hour

Every Day 2:30pm-5:30pm

Every Night 9:30pm-close

### SNACKS

maple butter pork belly, green onion, sesame - 8

marinated olives with celery & citrus - 5

chickpea dip, scallions, za'atar, taro & plantain crisps - 5

smoked cheddar croquettes, saskatchewan blue barley, chili aioli - 6

country bread trio, hazelnut romesco, green olive tapenade,

whipped ricotta with black pepper & honey - 7

HSCB poutine, smoked cheddar, chicken gravy & za'atar - 12

duck liver parfait, morello cherry gelée, mustard seeds, crostinis- 9

chicken harissa burger, monterey jack, pickles, coleslaw - 10

HSCB burger, smoked cheddar, bacon & onion jam,  
comeback sauce, iceberg, pickles, hand-cut fries - 12

cheese & charcuterie selection of 4 - 13

### BEVERAGES

all cocktails (see back)

wishbone lager - 5

draft beer (see back) - 6

bubbles - 6

house wines - 6

well highballs - 5



## HOUSE

### LONG TIME RUNNING - 10

forty creek copper pot, campari,  
cinzano orancio, cynar

### BRON-YR-AUR - 11

pike creek whisky, luxardo abano, apple, chai syrup,  
egg white, bittered sling moondog bitters

### SECRET GARDEN - 11

gin, st. germain elderflower, cucumber, mint syrup, egg white

### COMPAÑEROS - 11

sombra mezcal, luxardo aperitivo,  
grapefruit, ginger beer

### BLACK GOLD- 11

absolut, cynar, espresso syrup,  
bittered sling arabica bitters, egg white

## CLASSIC

### HOMER ST. MARTINEZ - 12

star of bombay, noilly prat rouge, bittercube collaboration bitters

### LAST WORD - 12

beefeater, chartreuse verte,  
luxardo maraschino, lime

### HSCB 30Z MANHATTAN - 12

canadian club chairman's reserve 100% rye,  
noilly prat rouge, cardamom bitters

### CLOVER CLUB - 10

aviation gin, dry vermouth,  
grenadine, lemon, egg white

## DRAFT BEER

6 16 oz

Guest Tap

Powell Brewery 'Old Jalopy' Pale Ale

Powell Brewery X HSCB Collab Hazy IPA

Storm 'Black Plague' Stout 9%

