

All Day Menu

11:30am - 12:00am

Appetizers

Mediterranean Mezza Platter (V/VG*) \$23

Silky hummus, whipped feta, zesty vegan ranch, crisp garden vegetables and olives.
Served with warm grilled naan

Popcorn Chicken \$25

Crispy fried chicken glazed in spicy honey-garlic sauce
finished with fresh scallions and toasted sesame seeds

Chips & Dip \$18

Smoked potato and caramelized onion dip, finished with 8-month aged Comté
and crisp fried shallots, served with house-made golden kettle potato chips

White Truffle Parmesan Frites (GF) \$17

Crispy fries tossed with house special seasoning, Parmigiano-Reggiano
aromatic white truffle oil, and house-made truffle aioli

Shrimp Gyoza \$21

Crispy pan-seared dumplings filled with hearty shrimp, served with fresh scallions
fried shallots, pickled kohlrabi, and tangy house dipping sauce

Cheese & Charcuterie (N) \$40

A curated selection from Two Rivers and Golden Ears artisans
accompanied by Raincoast crisps and seasonal house-made compôte

Marinated Olives (GF/VG) \$14

Marinated olives with Calabrian chili, fennel, and lemon zest
finished with a fragrant, house-infused oil

Soup & Salad

Seafood Chowder \$19

A delicate, velvety chowder of ling cod, salmon, and shrimp
gently simmered with aromatic vegetables and finished with fennel pollen
add garlic toast \$3

Classic Caesar Salad \$18

Crisp romaine hearts, shaved parmesan, crispy capers
and golden focaccia croutons, tossed in a classic creamy caesar dressing

Kale & Endive Salad (V/VG*) \$21

Tender kale and endive with shaved pecorino, lemon vinaigrette, and toasted breadcrumbs

Apple Salad (GF/N/VG*) \$23

Baby arugula with cosmic crisp apples, shaved fennel, golden raisins
shaved aged Comté, and candied pecans. Finished with a honey apple cider vinaigrette

Add Ons

Selva Shrimp (6) **\$14** | Halal Chicken (6oz) **\$16** | ½ Avocado **\$7** | Panisse **\$14** | Kuterra Salmon (5oz) **\$17**

Pan Pacific Pizzas

Spicy BBQ Chicken \$28

Mozzarella, fior di latte, roasted piquillo peppers, sweet corn, roasted garlic
and crispy onion drizzled with house spicy barbecue sauce

**GF crust available*

Wild Mushroom (V) \$26

Fior di latte and nutty pecorino on a light bianco base with roasted wild mushrooms
balsamic-glazed onions, and truffle honey

**GF crust available*

All Day Menu

11:30am - 12:00am

Entrées

House Crafted Angus Beef Burger \$34

Grilled Angus beef with American cheese, vine-ripened tomatoes, caramelized onion smoked tomato relish, crispy onions, and truffle aioli on a brioche bun
Choice of fries or salad

Spicy Fried Chicken Sandwich \$29

Crispy fried chicken thighs drizzled with Calabrian hot honey, house slaw butter pickles, and aji amarillo ranch on a ciabatta bun
Choice of fries or salad

Ling Cod Fish & Chips (GF) \$31

Ling cod in a light, crispy gluten-sensitive batter. Capers and tarragon tartare bright house coleslaw, and lemon pepper seasoning

Butter Chicken \$34

Tender chicken simmered in a rich spiced tomato-butter sauce topped with pickled onions, served with basmati rice, papadam, and warm naan

Crispy Chicken Strips \$25

Golden fried chicken breast strips with seasoned fries and house-made honey mustard

Rigatoni Bolognese \$31

Al dente rigatoni, slow-braised prime beef ragù, roasted tomato sauce and pecorino, served with garlic-buttered focaccia

Kuterra Salmon (N) \$41

Sustainably raised salmon, gently cooked and set over saffron-infused fregola paired with zucchini scapece. Finished with a bright tamarind escabeche and topped with herbaceous almond gremolata

Steak Frites (GF) \$58

Pan-seared 8oz AAA striploin, finished with bone marrow butter served alongside caramelized onions and a classic Entrecôte sauce
Served with fries and salad

BBQ Brisket Sandwich \$31

In-house smoked brisket with American cheese, spicy barbecue sauce, house slaw pickled red onions, and horseradish aioli on a ciabatta bun
Choice of fries or salad

Ancient Grain Bowl (VG/N) \$29

A nourishing blend of wild rice, kamut, and quinoa with seasonal vegetables Marcona almonds, and cranberry miso

Add Ons

Selva Shrimp (6) \$14 | Halal Chicken (6oz) \$16 | ½ Avocado \$7

Panisse \$14 | Kuterra Salmon (5oz) \$17

May not be gluten-free due to cross-contamination Food may contain traces of nuts or other allergens.
Please inform your server if you have any allergies or other dietary concerns.

Taxes additional.

(GF) - Gluten Free

(P) - Contains Pork

(N) - Contains Nuts

(V) - Vegetarian

(VG) - Vegan

(VG*) - Vegan on Request