

All Day Menu

11:30 am - 11:30 pm

Appetizers

Mediterranean Mezze Platter (V/VG*) | 25

A vibrant selection of silky hummus, smoky moutabal, and creamy skordalia accompanied by marinated and garden vegetables. Served with artisan crackers and 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 | 20

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, parmesan cheese, aromatic white truffle oil, and house-made truffle aioli.

Shrimp Gyoza | 22

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

Cured Meat and Cheese Platter (N) | 40

A curated selection of artisan cheeses and pork-free charcuterie from Two Rivers and Golden Ears, accompanied by cornichons, grainy mustard, seasonal fruit compote and Raincoast Crisps.

Soup & Salad

Seafood Chowder | 21

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 | 19

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

Kale & Endive Salad (VG*) | 22

Tender kale and crisp endive with shaved pecorino, anchovy-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 To Your Dish

Selva Shrimp (6 pcs) | 14 • Halal Chicken (6oz) | 16 • Kuterra Salmon (5oz) | 17
Tofu | 10 • ½ Avocado | 8

Pan Pacific Pizzas

Pear & Prosciutto (N/P) | 30

Cambozola and mozzarella layered with caramelized pears, Prosciutto di Parma and peppery arugula, finished with toasted walnut crumble. **GF crust available.*

Wild Mushroom (V) | 27

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

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Entrées

House Crafted Angus Beef Burger | 34

Grilled Angus beef with American cheese, vine-ripened tomatoes, caramelized onion, smoked tomato relish, salsa verde, truffle aioli, and crispy onions on a brioche bun.

Choice of fries or salad.

Bacon | 4 • Egg | 3 • Mushroom | 4 • ½ Avocado | 8

Steak on Toast | 31

Marinated sliced steak layered over toasted ciabatta with caramelized onions, melted Gruyère, horseradish aioli, and salsa verde.

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 | 35

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

Spicy Fried Chicken Sandwich | 29

Crispy fried chicken thighs drizzled with Calabrian hot honey, house slaw, butter pickles, tomatoes, and Aji Amarillo ranch on a ciabatta bun.

Choice of Fries or Salad.

Crispy Chicken Strips | 26

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

Rigatoni Bolognese | 33

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

Kuterra Salmon | 41

Pan-seared Kuterra salmon with silky cauliflower purée and lemon-dressed charred broccolini.

Served over crushed nugget potatoes and finished with classic sauce grenobloise.

Steak Frites (GF*) | 65

Pan-seared 8oz AAA striploin, finished with bone marrow butter, alongside caramelized onions and a classic entrecôte sauce.

Served with fries and salad.

Ancient Grain Bowl (VG/N) | 31

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

Add To Your Dish

Selva Shrimp (6 pcs) | 14 • Halal Chicken (6oz) | 16 • Kuterra Salmon (5oz) | 17
Tofu | 10 • ½ Avocado | 8

*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.

(GF) Gluten Free • (P) Contains Pork • (N) Contains Nuts • (V) Vegetarian • (VG) Vegan • (VG*) Vegan on Request

Taxes additional.

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Dessert

Pistachio Cherry Paris-Brest (N) | 16

Paris-Brest choux pastry with a nutty cookie crust, pistachio crémeux and morello cherry compote filling.

Golden Caramel Cream Tart (N) | 15

Velvety caramel cream filling with a subtle savoury note nestled in a crisp, golden pastry shell.

12-Layer Chocolate Cake - *For Two* (VG/GF) | 25

Twelve plant-based layers of chocolate sponge paired with a creamy chocolate crémeux.

Sticky Coffee Toffee Date Pudding | 15

Served warm with tonka bean gelato and coffee caramel sauce.

Pumpkin Spiced Matcha Basque Cheesecake (GF) | 16

Baked creamy matcha basque cheesecake topped with light tiramisu cream and dusted with pumpkin spice.

Homemade Ice Cream | 16

Ask your server for today's flavours.

Dinner Menu

5:00 pm - 10:00 pm

Maple Miso Tofu Bowl (VG) | 29

Maple-miso glazed tofu nestled atop fragrant basmati rice, accompanied by seasonal vegetables, edamame, pickled ginger, and scallions.

Chicken Fricassée | 38

Tender braised chicken thighs with wild mushrooms, wilted spinach and pearl onions.
Served over creamy mashed potatoes, finished with a rich velvety white wine cream sauce and fresh herbs.

Prime Beef Meatballs | 36

Tender meatballs with melted Fontina cheese, caramelized onions served over creamy polenta, fresh herbs, finished with rich red wine jus and freshly grated Grana Padano.

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Cocktails

Signature Creations

The Clementina | 22

Mandarin vodka, melon liqueur
pineapple juice, egg whites
lemon juice, simple syrup | 2oz

Lavender Lullaby | 22

Gin, cranberry juice, lavender syrup
butterfly tea | 2oz

Banana-rita | 23

Spiced banana infused tequila
banana liqueur, lime juice, simple syrup | 2oz

R&R Sour | 25

Rye whiskey, Giffard Rhubarb Liqueur
lemon juice, egg whites, demerara syrup
black pepper | 2oz

No-groni | 25

Reposado tequila, Aperol, Kahlúa
B&B | 3oz

Strawberry Fields | 25

Chili Vodka, strawberry purée
fresh strawberries, lime juice
demerara syrup | 2oz

The French Blonde | 25

Gin, Lillet, St-Germain, grapefruit
lemon juice | 2oz

Manhattan Noir | 34

Whiskey, Amaro Nonino, butterfly tea
pear bitters | 3oz

Matcha Sour | 32

Nikka Taketsuru Pure Malt Whisky
Giffard Ginger Shrub, matcha syrup
yuzu juice, egg whites | 2oz

Penicillin | 23

Scotch, honey, ginger syrup
lemon juice | 2oz

Old Fashioned

Classic Old Fashioned | 23

Rye whiskey, demerara syrup, angostura bitters
cherry bitters | 2oz

Duck Fat Old Fashioned | 26

Duck fat washed rye whiskey, angostura bitters
cherry bitters, demerara syrup | 2oz

Tequila Old Fashioned | 29

Cenote Reposado, honey syrup, vanilla syrup, angostura bitters
grapefruit bitters | 2oz

Kyoto New Fashioned | 29

Taketsuru Pure Malt Whisky, orange & grapefruit bitters
simple syrup, yuzu juice | 2oz

Beer

Draft

16oz

Parallel 49 Craft Lager | 10

Parallel 49 Old Boy Brown Ale | 10

Parallel 49 Craft IPA | 10

Powell Street Old Jalopy Pale Ale | 10

Wildeye Brewing Czech Pilsner | 10

Wildeye Brewing Rotating Sour | 10

Local BC Microbrew

Wildeye Brewing Easy Lager Lime
Wedge | 11

355ml

Yellow Dog Pale Ale | 11

473ml

Powell Street Dive Bomb Ale | 11

473ml

Parallel 49 Space Kitty Hazy IPA | 11

473ml

Bottles & Cans

Bud Light | 10

341ml

Kokanee | 10

341ml

Molson Canadian | 10

341ml

Corona | 11

330ml

Stella Artois | 11

330ml

Heineken | 11

330ml

Kronenbourg 1664 Blanc | 11

330ml

Hoegaarden | 11

330ml

Guinness | 11

330ml

Ciders

Strongbow Apple Cider | 10

330ml

Wine

White

5oz • Bottle

Kim Crawford Sauvignon Blanc, NZ | 18 • 90

Mission Hill Chardonnay, BC | 17 • 85

Inniskillin Pinot Grigio, BC | 12 • 60

Laughing Stock Pinot Gris, BC | 16 • 75

Tantalus Riesling, BC | 20 • 92

Wild Goose Gewürztraminer, BC | 14 • 68

Red

5oz • Bottle

Tom Gore Cabernet Sauvignon, CA | 17 • 85

Black Sage Cab Franc, BC | 20 • 92

Church & State Meritage, BC | 18 • 85

Laughing Stock Blind Trust, BC | 22 • 108

Chapel Hill Shiraz, AUS | 16 • 78

Tinhorn Creek Merlot, BC | 17 • 82

Kim Crawford Pinot Noir, NZ | 18 • 90

Bubbles

5oz • Bottle

Ruffino Prosecco, IT | 16 • 80

Saintly Sparkling Rosé, BC | 18 • 85

See Ya Later Brut, BC | 20 • 95

Rosé

5oz • Bottle

Saintly The Good Rosé, BC | 16 • 72

Taxes additional.

Wine by the Bottle

Champagne & Sparkling

Ruffino Prosecco, IT | 80
Saintly Sparkling Rosé, BC | 85
Sumac Ridge Steller's Jay Brut, BC | 92
See Ya Later Ranch Brut, BC | 95
Lanson Black Label Brut, FR | 175
Mumm Cordon Rouge Brut, FR | 180
Moët & Chandon Brut, FR | 195
Veuve Clicquot Brut, FR | 220
Dom Pérignon Brut, FR | 650
Louis Roederer Cristal Brut, FR | 675

Chardonnay

Chateau St. Jean, CA | 85
Mission Hill "Reserve", BC | 85
Burrowing Owl, BC | 92
Rodney Strong, CA | 95

Pinot Grigio

Inniskillin, BC | 60
See Ya Later Ranch, BC | 60
Poplar Grove, BC | 73
Laughing Stock, BC | 75
Ruffino Lumina, IT | 75
Burrowing Owl, BC | 80
Kim Crawford, NZ | 85

Sauvignon Blanc

Norton Barrel Select, AR | 62
Sumac Ridge Private Selection, BC | 65
Oyster Bay, NZ | 79
Kim Crawford, NZ | 90

Aromatic & Rosé

Dirty Laundry Hush Rosé, BC | 66
Culmina R&D Rosé, BC | 68
Harpers Trail Rosé, BC | 68
Saintly The Good Rosé, BC | 72

Riesling

See Ya Later Ranch, BC | 65
Culmina R&D Decora, BC | 78
Tantalus, BC | 92

Gewürztraminer

Sumac Ridge Private Selection, BC | 60
See Ya Later Ranch, BC | 60
Wild Goose, BC | 68

Pinot Noir

Cycles Gladiator, CA | 75
See Ya Later Ranch, BC | 80
Tom Gore, CA | 81
Blasted Church, BC | 82
Kim Crawford, NZ | 90

Merlot

Sumac Ridge Private Selection, BC | 60
Tinhorn Creek, BC | 82
Murphy-Goode, CA | 82
Poplar Grove, BC | 92
Burrowing Owl, BC | 97
Chateau St. Michelle Cold Creek, CA | 126
Duckhorn, CA | 250

Cabernet Sauvignon

Woodbridge by Mondavi, CA | 65
Robert Mondavi Private Selection, CA | 68
Liberty School, CA | 84
Xanadu DJL, AUS | 97
Nk'Mip Cellars Qwam Qwmt, BC | 99
Layer Cake, CA | 100
Wente Brothers, CA | 105
The Prisoner, CA | 108
Hall, CA | 180

Shiraz & Syrah

Wolf Blass Yellow Label, AUS | 68
Smoking Loon, CA | 75
Chapel Hill The Parson, AUS | 78
Burrowing Owl, BC | 110
Painted Rock, BC | 115

Blends & Varietals

Ravenswood Vintners Blend Zinfandel, CA | 78
Road 13 Seventy-Four K, BC | 78
Roca delle Macie Chianti Classico, IT | 78
Surani Heracles Primitivo 2015, IT | 80
E. Guigal Côtes du Rhône, FR | 80
Masi Campofiorin, IT | 82
Church & State Meritage, BC | 85
Osoyoos Larose Pétales, BC | 90
Black Sage Cabernet Franc, BC | 92
Burrowing Owl Cab Franc, BC | 105
Laughing Stock Blind Trust, BC | 108
Montresor Amarone, IT | 135
Tommasi Amarone, IT | 170
Black Hills Nota Bene, BC | 180
Château Cos d'Estournel 2005, FR | 775