

All Day Menu

11:30am - 12:00am

Appetizers

Mediterranean Mezza Platter (V/VG*) \$25

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 \$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, Parmigiano-Reggiano

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

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 \$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 (V/VG*) \$22

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 **\$8**

Tofu **\$10** | Kuterra Salmon (5oz) **\$17**

Pan Pacific Pizzas

Spicy BBQ Chicken \$30

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) \$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*

All Day Menu

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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, crispy onions, and truffle aioli on a brioche bun

Choice of fries or salad

Bacon \$4 | Egg \$3 | Mushroom \$4 | ½ Avocado \$8

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 \$35

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 \$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 (N) \$42

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) \$65

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 \$32

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) \$31

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 \$8

Tofu \$10 | 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

Dinner Menu

5:00pm - 10:00pm

Albacore Tuna Papaya Salad (GF/N) \$31

Seared rare tuna on a bed of shredded green papaya, carrots, kohlrabi red radish and toasted hazelnuts, accented with pickled ginger and a bright soy-lime vinaigrette

Maple Miso Tofu Bowl (VG) \$29

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

Wild Mushroom Bucatini (V) \$31

Al dente bucatini in a white mushroom cream ragù with slow-braised wild mushrooms, breadcrumbs, and aged pecorino served with garlic-buttered focaccia

Dessert

Strawberry Cheesecake (N) \$15

Silky strawberry cheesecake with a smooth, creamy finish on a crisp white chocolate crust

Golden Caramel Cream Tart (N) \$15

Velvety caramel cream filling with a subtle savory 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 crèmeux

Burnt Honey "Bee" Mousse (N) \$16

Vanilla mousse with caramelized honey, yuzu center, flaky cookie tuile

Coconut Gelato Pop \$15

Chocolate dipped gelato pop with mango tapioca pudding passion fruit compôte and coconut lemon streusel

Homemade Ice Cream \$16

Ask your server for today's flavours

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Cocktails

Old Fashioned

Classic Old Fashioned \$23

2oz

Rye Whiskey, Demerara Syrup, Angostura Bitters
Cherry Bitters

Duck Fat Old Fashioned \$26

2oz

Duck Fat Washed Rye Whiskey, Angostura Bitters
Cherry Bitters, Demerara Syrup

Tequila Old Fashioned \$29

2oz

Cenote Reposado, Honey Syrup, Vanilla Syrup, Angostura Bitters
Grapefruit Bitters

Signature

The Clementina \$22

2oz

Mandarin Vodka, Melon Liqueur
Pineapple Juice, Egg Whites
Lemon Juice, Simple Syrup

Strawberry Fields \$25

2oz

Chili Vodka, Strawberry Purée
Fresh Strawberries, Lime Juice
Demerara Syrup

Lavendar Lullaby \$22

2oz

Gin, Cranberry Juice, Lavender Syrup
Butterfly Tea

The French Blonde \$25

2oz

Gin, Lillet, St. Germain, Grapefruit
Lemon Juice

Banana-rita \$23

2oz

Spiced Banana Infused Tequila
Banana Liqueur, Lime Juice, Simple Syrup

Manhattan Noir \$34

3oz

Whiskey, Amaro Nonino, Butterfly Tea
Pear Bitters

R&R Sour \$25

2oz

Rye Whiskey, Giffard's Rhubarb Liqueur
Lemon Juice, Egg Whites, Demerara Syrup
Black Pepper

Matcha Sour \$32

2oz

Nikka Taketsuru Pure Malt Whisky
Giffards Ginger Shrub, Matcha Syrup
Yuzu Juice, Egg Whites

Paper Plane \$26

3oz

Bourbon, Aperol, Amaro Nonino
Lemon Juice

Penicillin \$23

2oz

Scotch, Honey, Ginger Syrup, Lemon Juice

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
- Bomber Brewing** Pear Yuzu Sour **\$11**
355ml

Bottles and Cans

- Bud Light** **\$10**
341ml
- Kokanee** **\$10**
341ml
- Molson Canadian** **\$10**
341ml
- Corona** **\$11**
341ml
- Heineken** **\$11**
341ml
- Kronenbourg 1664 Blanc** **\$11**
341ml
- Hoegaarden** **\$11**
341ml
- Guinness** **\$11**
341ml

Ciders

- Strongbow** Apple Cider **\$11**
473ml
- Bomber Brewing** Apple Cider **\$11**
355ml

Wine

White

5oz / Btl

- 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** Gewurztraminer, BC **\$14 / \$68**

Red

5oz / Btl

- 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, BC **\$18 / \$90**

Bubbles

5oz / Btl

- Ruffino** Prosecco, IT **\$16 / \$80**
- Saintly** Sparkling Rosé, BC **\$18 / \$85**
- See Ya Later** Brut, BC **\$20 / \$95**

Rose

5oz / Btl

- Saintly** The Good Rose, BC **\$16 / \$72**

Wine by the Bottle

Champagne & Sparkling

Ruffino Prosecco, IT **\$80**
Saintly Sparkling Rosé, BC **\$85**
Sumac Ridge Stellars 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

Robert Mondavi Private Selection, US **\$60**
Chateau St. Jean, CA **\$85**
Mission Hill "Reserve", BC **\$85**
Burrowing Owl, BC **\$92**

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**
Monkey Bay, NZ **\$62**
Sumac Ridge Private Selection, BC **\$65**
Oyster Bay, NZ **\$79**
Kim Crawford, NZ **\$90**
Rodney Strong, CA **\$95**

Aromatic & Rose

Dirty Laundry Hush Rosé, BC **\$66**
Culmina R&D Rosé, BC **\$68**
Harpers Trail Rosé, BC **\$68**
Saintly The Good Rosé, BC **\$72**
Play Estate Moscato, BC **\$80**

Riesling

See Ya Later Ranch, BC **\$65**
Culmina R&D Decora, BC **\$78**
Tantalus, BC **\$92**

Gewurztraminer

Sumac Ridge Private Selection, BC **\$60**
See Ya Later Ranch, BC **\$60**
Wild Goose, BC **\$66**

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 Quam 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**
Le Vieux Pin Cuvée Violette, BC **\$115**
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 Pichon Longueville 2004, FR **\$410**
Château Ducru-Beaucaillou 2003, FR **\$500**
Château Montrose Saint-Estèphe 2003, FR **\$575**
Château Cos d'Estournel 2005, FR **\$775**