

## SHARING PLATES + STARTERS

<b>Japanese Gyoza</b>	<b>13</b>
<i>Pork, napa cabbage + scallion dumplings ponzu sauce</i>	
<b>Pound of Chicken Wings (gfa/dfa)</b>	<b>18</b>
<i>Buffalo hot, charcoal mesquite, or salt + pepper vegetable crudité / creamy parmesan dip</i>	
<b>5-Spice Dry Ribs</b>	<b>15</b>
<i>Butcher-cut pork ribs chef's signature marinade Chinese five spice + smoked sea salt / lemon</i>	
<b>White Corn Nachos (gf/v)</b>	<b>24</b>
<i>House-fried chips / tex-mex vegetables cheddar + jack cheeses / pico de gallo sour cream / cilantro</i>	
<i>Add Fresh Guacamole</i>	<b>6</b>
<i>Add Taco Wagyu Beef</i>	<b>8</b>
<i>Add Grilled Chicken Breast</i>	<b>8</b>
<b>Truffle Parmesan Fries (v)</b>	<b>12</b>
<i>White truffle essence / fresh garden herbs</i>	
<b>Sweet Potato Fries (df/v)</b>	<b>12</b>
<i>Vanilla bean sugar / smoked chipotle aioli</i>	
<b>Crispy Chicken Tenders</b>	<b>14</b>
<i>Buttermilk marinated chicken tenderloins panko crust / citrus plum sauce</i>	
<i>Add Pommes Frites</i>	<b>6</b>
<b>Vine Ripened Tomato Soup(gf/df/vg)</b>	<b>9</b>
<i>Floating seed granola / basil grapeseed oil drizzle</i>	
<b>Mixed Greens Salad (gf/vga)</b>	<b>14</b>
<i>Poached Anjou pear / pistachio crusted goat cheese / saskatoon berry balsamic vinaigrette</i>	
<b>Baby Heart of Romaine (v)</b>	<b>12</b>
<i>Roasted garlic, caper and anchovy emulsion, crostini, double smoked bacon wafer, grana Padano</i>	
<i>Add Grilled Chicken Breast</i>	<b>8</b>
<i>Add Seared Salmon Fillet</i>	<b>12</b>
<b>Brussel Sprouts, Kale+Apple Salad (vga)</b>	<b>5</b>
<i>Roasted beetroot / air-dried beef / goat feta / candied pecans / charred lemon vinaigrette</i>	

## HANDHELDS + BURGERS

<b>Bavarian Rueben</b>	<b>22</b>
<i>Montreal smoked meat barrel brined sauerkraut swiss emmenthal / russian dressing</i>	
<b>Chef's Wagyu Burger(gfa)</b>	<b>20</b>
<i>House-ground chuck + brisket double smoked bacon / aged cheddar arugula roasted tomatoes / red onion confit</i>	
<b>Grilled Chicken Club (va/gfa)</b>	<b>24</b>
<i>Canadian back bacon / aged cheddar lettuce + tomato / avocado pesto mayo / pommes frites</i>	
<b>Tuna Melt</b>	<b>18</b>
<i>Market-style tuna salad / avocado vine-ripened tomatoes / aged cheddar</i>	
<b>French Bistro Dip</b>	<b>20</b>
<i>Shaved slow-roasted alberta beef horseradish aioli / veal demi-glace onion frites</i>	
<b>BOWLS + MAINS</b>	
<b>Teriyaki Chicken Bowl (vga)</b>	<b>23</b>
<i>Grilled chicken yakitori / sesame-soy glaze edamame / cucumber / mango / snow pea shoots shiitakes</i>	
<b>Lemongrass Basa Bowl (vga/gf)</b>	<b>25</b>
<i>Black tiger prawns / malaysian coconut curry crookneck squash / broccolini / red capsicum pickled green papaya</i>	
<b>Chicken Parmigiana</b>	<b>35</b>
<i>Prosciutto + provolone / pasta pomodoro fried capers / white balsamic syrup</i>	
<b>Steak Frites</b>	<b>30</b>
<i>8oz AAA striploin / garlic baguetteveal demi-glace / charred lemon rocket greens / grape tomatoes</i>	
<b>BC Halibut + Chips (gfa)</b>	<b>28</b>
<i>Tempura batter / tropical fruit salsa caper remoulade / pommes frites</i>	
<b>Cedar Plank Salmon</b>	<b>37</b>
<i>Cajun black tiger prawn skewer orange + grapefruit segments / citrus vinaigrette baby frisée</i>	