

SHARING PLATES + STARTERS

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

HANDHELDS + BURGERS

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