

SNACKING

OYSTERS

6 pieces served with charred kumquat mignonette

18

CHARCUTERIE

a selection of artisanal meats & cheeses
served with pickles & house focaccia

27

CHEESE BOARD

a selection of international cheeses served
with pickles & house focaccia

22



MAINS

BEET & KALE CAESAR

baby romaine, beets, parmiggiano crisps,
goat cheese, kale & pepperoncino

16

AHI & SALAD

ahi tuna, greens, roasted peppers, egg, confit
potatoes, pine nuts, asparagus

22

BEYOND BURGER & GREENS

plant based burger, brioche bun, american
cheese, kimchi mayo, tomato greens

19

TRUFFLE & PASTA

truffle stuffed sacchetti, hand foraged
mushrooms, tarragon, pepper, cream
add truffle (shaved table-side \$5)

21

SUMMER BBQ & SALMON

wild BC salmon, asparagus, peppers,
zucchini, basil, garlic

26

STEAK & POTATOES

AAA flat iron, chimichurri, poblano
potato, fava

22

CHICKEN PANINI & GREENS

mexican spices, slaw, tomato, salad

16



CLAFOUTIS

seasonal fruit

8

PATIO
RESTAURANT

CHEF MATT ALLEN

BUBBLES & WHITES

glass / bottle

SPARKLING BRUT	9 / 32
JIMMY MY PAL	7 / 28
PINOT GRIS	7 / 28
CLASSIC CHARDONNAY	7 / 28
RIESLING	7 / 27
GEWÜRZTRAMINER	6 / 27
LEGACY CHARDONNAY	13 / 43



ROSÉ

NELLY	8 / 29
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RED

PINOT NOIR	9 / 31
ROVER SHIRAZ	8 / 32
MAJOR'S BLOCK	9 / 33
PING MERITAGE	10 / 35
LEGACY PINOT NOIR	50



WINE FLIGHTS

90Z WHITE	14
90Z MIXED	16
90Z RED	18

please note that a service charge of 18% will be applied for parties of 8 or more

**PATIO
RESTAURANT**