

DINNER MENU

starters

KITCHEN SOUP chef's daily creation, ciabatta bread roll 12

THE CLEOPATRA SALAD romaine lettuce, parmesan, bacon, za'atar flat bread, red pepper tahini, roasted garlic + anchovy dressing 19

HEIRLOOM TOMATO CAPRESE SALAD burratini, basil oil, gremolata, caramelized pecans, balsamic reduction 23

BEEF TARTARE + KOREAN MARINADE pemberton beetroot, cilantro aioli, soy cured egg yolk, pear 19 DF

PRAWN CEVICHE lime dressing, radish, jicama, cucumber, pineapple, corn chips 19

COLD SMOKED WILD SALMON FLATBREAD crème fraîche, pickled onion, cherry tomato, mizuna 21

burgers + sandwich

*choice of fries, caesar, or green salad (double side +5) / upgrade to truffle fries or soup +3
plant based patty + gluten free bun available*

T19 BURGER fresh alberta chuck, bacon + onion jam, white cheddar, burger sauce, ltop, ace bakery sesame seed bun 25

LAMB + BACON BURGER house ground lamb + bacon burger, chermoula, pickled onion, arugula, tomato, fried halloumi, ace bakery sesame seed bun 29

MUSHROOM OAT BURGER portobello mushroom, burger sauce, ltop, ace bakery sesame seed bun 24

GRILLED CHICKEN BLT preserved lemon aioli, bread + butter pickles, ciabatta bun 25

meats

served with crispy potato "bravas" + local farm vegetables

NEW YORK STRIPOIN 10oz certified black angus striploin, ancho + maple butter 42 GF DF

HAND BREADED PORK SCHNITZEL preserved lemon aioli 27

ROASTED CHICKEN BREAST smoky pan jus 28

BEEF TENDERLOIN 8oz certified black angus tenderloin, port wine reduction 67

fish

RARE SEARED ALBACORE TUNA sushi rice, spicy cucumber, ginger vinaigrette 32

WILD CAUGHT CITRUS SALMON grilled broccolini, warm potato salad, red chimichurri 37

AHI TUNA POKE BOWL tuna poke, sushi rice, locally sourced lettuce, edamame, cucumber, green onion, pickled ginger, carrot, avocado, toasted sesame, spicy mayo 32 GF DF

FISH + CHIPS steamworks ale battered ling cod, slaw, preserved lemon tartare 27 DF

FRIED TEMPEH + MUSHROOM STIRFRY sea to sky mushrooms, red peppers, edamame, zucchini, green onion, hoisin sauce, udon noodles 27 DF

eleven dollar sides

GRILLED BROCCOLINI
with grainy mustard dressing

CRISPY POTATO "BRAVAS"

PEMBERTON HOT HONEY CARROTS

DAILY FARM ROTATOR

We proudly use local + Canadian product, as available. Kindly note, special requests and modifications may slow meal times. Our kitchen contains nuts, soy, wheat and other known allergens. Please advise your server of any known allergies. Prices subject to applicable taxes and gratuity (18% gratuity added for groups of 6 and larger). We ask all guests to kindly respect our maximum 6 checks per table.

VE = VEGAN GF = GLUTEN FRIENDLY DF = DAIRY FREE V = VEGETARIAN