

BITES + SHARES

DAILY FEATURED SOUP | 11

CALAMARI | cornmeal + dill crusted, fried lemon, smoked tomato + caper aioli, smoked cashew romesco sauce 19

CHICKEN WINGS | honey buffalo or salt + pepper, celery carrot salad, whipped blue cheese 19

CRISPY EGGPLANT | mint + cilantro infused agave syrup, jalapeño baba ganoush, pickled roasted red pepper 17

SPICY AGEDASHI TOFU | spring onion, pickled shiitake, toasted sesame, fried onion nori crumb, tamari mirin broth 16

PRAWN + SCALLOP "COCKTAIL" | lemongrass + ginger poached, smoked tomato horseradish gazpacho 22

LAYERED DIP + CHIPS | house fried tortilla chips, melted jack + mozzarella, layers of refried beans, cumin whipped goat cheese, tomatillo red pepper salsa, guacamole 25

CROQUETAS | chorizo-corn + jalapeño aged cheddar, smoked cashew romesco sauce, honey chipotle aioli 19

VEGETABLE MEZZE PLATTER | beet + cumin hummus, caramelized onion labneh soft cheese, mediterranean olives, farro tabouleh, marinated fior di latte cheese + gem tomatoes, pickled red onion, grilled flatbread 24 | **ADD: CHARCUTERIE +8**

TRUFFLE PARMESAN FRIES | crispy fries, parmesan, truffle oil, fresh chopped herbs, smoked tomato aioli 12

SALADS + BOWLS

CRISPY BRUSSELS SPROUT + FARRO SALAD 19

summer greens, roasted cauliflower, beet cumin hummus, cider vinaigrette, sunflower seed + sumac gremolata, pickled onion

BABY KALE CAESAR 18

crispy chickpeas, avocado, smoked speck lardons, grated parmesan, creamy lemon-garlic dressing

| **ADD TO SALADS: GRILLED CHICKEN +8 | GARLIC PRAWNS +8**
PRESERVED LEMON HONEY GLAZED SALMON +10

DUCK CHOP-CHOP SALAD 23

butter lettuce, shredded duck, radish, oranges, pickled shiitake, pineapple, black sesame + goat cheese, puffed wild rice, hoisin lime ginger dressing

AHI POKE BOWL 27

avocado, shredded sui choy cabbage, spring onion, pickled shimeji mushrooms, edamame, radish, sushi rice, pickled ginger, tamari mirin dressing, nori aioli

BURGERS

choice of fries, artisan greens or baby kale caesar (double side +5)
plant based patty + gluten free bun available

T19 DELUXE BURGER 23

flame grilled beef patty, caramelized onion, bacon, LTOP, house smoked aged cheddar, T19 sauce, toasted sesame bun

BUTTERMILK FRIED CHICKEN SANDWICH 22

garlic scallion ranch, purple cabbage + apple beet coleslaw, tomato, ciabatta bun

SUMMER MAINS

BRAISED SHORT RIB TAGLIATELLE 28

forest mushrooms, sun dried tomatoes, parmesan cream, kale parsley pesto, lemon + horseradish crumb

VEGAN PAD THAI 22

bbq tofu, king oyster mushrooms, carrot, onion, scallion, cilantro, bean sprout, sweet + salty cashews

ADD: CHICKEN +6 | PRAWNS +8

PONZU + HONEY GLAZED PORK BELLY 27

pineapple + jicama kimchi salad, crispy rice paper, lemongrass-ginger scented sticky rice

PIZZA

fresh cold fermented dough

QUATTRO FROMAGGIO 21

fior di latte, parmesan, provolone, asiago, tomato sauce

DRY AGED PEPPERONI 24

roasted red pepper, fior di latte, tomato sauce, parmesan

CAJUN CHICKEN + HAM 23

smoked speck ham, charred corn salsa, red onion, goat cheese, chilies

FOREST MUSHROOM 23

garlic cream, truffle ricotta, sun dried tomatoes, asiago, caramelized onions



BACKYARD STYLE SUMMER BBQ

served with new potato salad with pickled red onion, summer radish, scallion sour cream dressing; grilled corn, herb garlic butter; shaved summer vegetable garden salad

PORK TENDERLOIN + MUSHROOM KABOB 29

king oyster mushrooms, pineapple, grilled pickled onions, cucumber-mint mango salsa

KUTERRA SALMON 36

prawn, tomato, jicama + spring onion ceviche, preserved lemon honey glaze

GRILLED CHICKEN BREAST 29

cumin garlic marinade, tomatillo + red pepper relish

FLAME GRILLED STEAK 46

10 oz striploin, chimichurri sauce

Our fish and prawns are Oceanwise or MSC certified. Our produce comes from BC, 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. 18% gratuity added for groups of 5 and larger.