

## BITES + SHARES

## LUNCH

### 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, pickled shimeji mushrooms, edamame, spring onion, radish, sushi rice, pickled ginger, tamari mirin dressing, nori aioli

## PIZZA

*fresh cold fermented dough*

**QUATTRO FROMAGGIO** | fior di latte, parmesan, provolone, asiago, tomato sauce 21

**DRY AGED PEPPERONI** | roasted red pepper, fior di latte, tomato sauce, parmesan 24

**CAJUN CHICKEN + HAM** | smoked speck ham, charred corn salsa, red onion, goat cheese, chilies 23

**FOREST MUSHROOM** | garlic cream, truffle ricotta, sun dried tomatoes, caramelized onions, asiago 23

## BURGERS + SANDWICHES

*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

### MUSHROOM + HAVARTI BURGER 22

flame grilled beef patty, sautéed mushrooms, melted havarti, truffle herb mayo, LTOP, toasted sesame bun

### HOUSE MADE FALAFEL ON GRILLED FLATBREAD 19

roasted cauliflower, avocado purée, scallion-garlic cashew tahini, tomato, cucumber, pickled red onion, shredded butter lettuce

### ARGENTINIAN STYLE STREET SANDWICH 18

pulled pork shoulder, chimichurri sauce, shredded butter lettuce, red onion, pickled roasted red pepper, garlic grilled baguette

### BUTTERMILK FRIED CHICKEN SANDWICH 22

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



## MAINS

### BRAISED SHORT RIB TAGLIATELLE 28

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

### STEAK FRITES 40

flame grilled 10 oz striploin, chimichurri sauce, truffle parmesan fries, marinated tomato + avocado charred corn salad

### CHICKEN + MUSHROOM POT PIE 22

roasted chicken, forest mushroom cream sauce, aged cheddar puff pastry cap, purple cabbage + apple + beet coleslaw

### FISH + CHIPS 24

crispy beer batter, preserved lemon caper + dill tartar sauce, shaved summer vegetable garden salad

### VEGAN PAD THAI 22

bbq tofu, king oyster mushroom, carrot, onion, scallion, cilantro, bean sprouts, sweet + salty cashews

**ADD: CHICKEN +6 | PRAWNS +8**

*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.*