

SHARES

STICKY RIBS | char sui bbq sauce 16 DF

CALAMARI | crispy flour dusted, lemon, jerk spiced mayo 19 DF

PORK BELLY | carolina mustard bbq sauce, crispy onion 17 DF

LEMONGRASS CHICKEN | green papaya slaw, thai vinaigrette 16 GF

WINGS | choice of whiskey bbq, sweet chili, buffalo, salt + pepper or garlic dry spice; house made blue cheese dip 19

T19 NACHOS | house cut tortillas, jack cheese, sour cream, tomato, black olive, fire roasted salsa roja, fresh jalapeños 24 GF
| **ADD GUACAMOLE +6** | **CHICKEN +7**

QUESADILLA | chipotle chicken, house smoked cheddar, fire roasted salsa roja, pickled vegetables, cilantro crema 14

BOWLS

DAILY FEATURED SOUP 11

MOTHER EARTH "RAW" 21 GF DF VE

quinoa, kale, green beans, carrots, beet, zucchini, avocado, pepita seeds, cider vinaigrette

COBB SALAD 25 GF

iceberg, bacon, drunken chicken, tomato, cucumber, avocado, blue cheese, radish, carrot, soft egg, chipotle dressing

CALIFORNIA AHI POKE 27 GF DF

brown rice, sesame avocado, edamame, cucumber, preserved carrot, spicy shiitake mushroom, pickled ginger emulsion

PEMBERTON BEET "POKE" 25 GF VE

brown rice, sesame, avocado, edamame, cucumber, preserved carrot, spicy shiitake mushroom, pickled ginger emulsion

CHEF'S CAESAR 20

baby kale, romaine, cherry tomato, bacon, roasted garlic + lemon dressing, sourdough parmesan crumble
| **ADD PRAWN OR CHICKEN +7** | **CRISPY TOFU +4**

BURGERS + SANDWICHES

choice of fries, artisan greens or caesar (double side +5) | upgrade to truffle fries or soup +3 | plant based patty + gluten free bun available

BACON CHEDDAR DELUXE BURGER 22

LTOP, T19 sauce, brioche bun

BBQ MUSHROOM SWISS BURGER 21

LTOP, T19 sauce, brioche bun

BARON OF BEEF AU JUS 24

long roasted beef, smoked cheddar, pickled onions, crammed into a toasted garlic roll

DRUNKEN CHICKEN CLUB 23

house smoked bacon, lettuce, tomato, avocado, herb + garlic aioli on artisan sourdough

SWORDFISH BLT 23

house smoked bacon, lettuce, tomato, artisan sourdough, jerk spiced mayo

BEAR BREAKFAST SANDWICH 17 | **SERVED UNTIL 2PM**

two fried eggs, smoked bacon, tomato, greens, cheddar, mayo, brioche bun

NOODLES

MEATBALL CAVATAPPI PASTA 24

sauce basques, saffron + red wine + tomato, parmesan cheese

CANTONESE STYLE NOODLES 26 DF

stir fried with shrimp, wok vegetables, pickled shiitake, green onion
| **TOFU AVAILABLE** v

PHO 24

rare beef, rice noodle, miso spare rib broth, basil, bean sprout, hoisin, sweet + spicy carrot, onion, chili oil



BITES

TANDOORI TOFU GF DF VE
mango + cilantro chutney

ALMONDS GF DF VE
maple, sea salt + sriracha roasted

MARINATED OLIVES GF DF VE
citrus + rosemary

— 9 ea —

MEATBALLS
sauce basques, parmesan cheese

SASHIMI GF DF
ahi tuna, ginger emulsion

CHILLED PRAWNS GF DF
horseradish cocktail sauce

— 11 ea —

STEAK FRITES 36

8oz prime sirloin, truffle fries, house greens

FISH + CHIPS 24

crispy steamworks ale battered fish, lemon caper tartare

PIZZA

fresh cold fermented dough

MARGHERITA 21
tomato sauce, fior di latte cheese, olive oil, pesto, parmesan

FUNGI 23
mushroom + house smoked ham, garlic cream base, truffle oil

MELANZANE 22
grilled eggplant, tomato sauce, fior di latte cheese, parmesan cream base, rosemary lemon olive oil

ALLA DIAVOLA 24
capicola, jalapeño, salami, hot honey, fior di latte cheese, tomato 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. Please note, our kitchen contains nuts, soy, wheat and other known allergens and cross-contamination may occur. Please advise your server of any known allergies. 18% gratuity added for groups of 5 and larger.

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