

## SHARES

- STICKY RIBS** | char sui bbq sauce 16 DF
- CALAMARI** | crispy flour dusted, lemon, jerk spiced mayo 19 DF
- LEMONGRASS CHICKEN** | green papaya slaw, thai vinaigrette 16 GF
- HEIRLOOM TOMATO** | mozzarella, citrus + pesto, olive oil crostini 16 V
- 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**

## BOWLS

- 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 TUNA 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 +3; plant based patty + gluten free bun available*

- BACON CHEDDAR DELUXE BURGER** 23  
LTOP, T19 sauce, brioche bun
- DRUNKEN CHICKEN CLUB** 24  
house smoked bacon, lettuce, tomato, avocado, herb + garlic aioli, artisan sourdough

**VEGAN CAULIFLOWER STEAK** 24 VE  
coconut curry, farro tabbouleh,  
baby gem tomato salsa, vegetable rotator

**FISH + CHIPS** 24  
crispy steamworks ale battered fish, lemon caper tartare

**SEAFOOD LINGUINE** 31  
prawns, scallops, catch, grilled bread,  
smoked tomato saffron broth

## FISH

*with farro, tabbouleh + charred lemon*

- SEARED RARE ALBACORE TUNA  
+ TIGER PRAWNS** 36 DF  
thai green papaya slaw, mango emulsion
- VANCOUVER ISLAND STEELHEAD** 29  
fennel + dill salad, citrus vinaigrette
- CHEF'S CATCH** MARKET PRICE

## 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 —

**SASHIMI** GF DF  
ahi tuna, ginger emulsion

**CHILLED PRAWNS** GF DF  
horseradish cocktail sauce

— 11 ea —

## PIZZA

*fresh cold fermented dough*

**MARGHERITA** 22  
tomato sauce, fior di latte cheese,  
olive oil, pesto, parmesan

**FUNGI** 24  
mushroom, house smoked ham,  
garlic cream base, truffle oil

**MEDITERRANEAN** 23  
tomato base, fior di latte cheese, feta,  
kalamata olive tapenade, sun dried tomatoes,  
arugula + parmesan, black pepper

**ALLA DIAVOLA** 25  
capicola, jalapeño, salami, hot honey,  
fior di latte cheese, tomato sauce

## MEATS

*with yukon gold potato purée, T19 grilling salts,  
steaks aged minimum 28 days*

**LAMB SIRLOIN** 42  
southern style lamb pie,  
charred corn + onion salsa, arugula salad

**CHAR-GRILLED RIBEYE** [14oz] 46 GF  
tarragon chili butter | 63 ACRES SMALL FARM, BC

**CEDAR SPIT ROASTED CHICKEN** 32 GF  
pan jus | FARMCREST NATURAL, SALMON ARM, BC

**PORK PORCHETTA** [16oz] 36 GF  
wrapped in prosciutto, granny smith apple butter,  
pine nuts | PRIMROSE SMALL FAMILY FARMS

## ADD A SUMMER SIDE! [+9 EA]

BRUSSELS SPROUTS WITH  
MISO BUTTER, ROASTED  
CASHEWS

GRILLED PROSCIUTTO  
WRAPPED ASPARAGUS,  
BALSAMIC REDUCTION

BAKED PORTA BELLINI  
MUSHROOM, GOATS'  
CHEESE STUFFED

PEMBERTON FARMS  
CARROTS, SPICY PUMPKIN  
SEED CRUNCH

LOCAL FARM  
VEGETABLE  
ROTATOR

*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