

## 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

**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 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

**T19 TRUFFLE BURGER** **25**  
LTOP, bacon + onion jam, smoked gruyère, truffle aioli, crispy onion, brioche bun

**VIETNAMESE STYLE PORK BELLY BANH MI** **24**  
pickled vegetables, sambal mayo, toasted garlic baguette

**DRUNKEN CHICKEN CLUB** **24**  
house smoked bacon, lettuce, tomato, avocado, herb + garlic aioli on artisan sourdough

**WILD CAUGHT SALMON BLT** **26**  
garlic aioli, house smoked bacon, lettuce, tomato, artisan sourdough, avocado

**BEAR BREAKFAST SANDWICH** **17** | **SERVED UNTIL 2PM**  
two fried eggs, smoked bacon, tomato, greens, cheddar, mayo, brioche bun

## NOODLES

**SEAFOOD LINGUINE** **26**  
prawns, scallops, catch, smoked tomato saffron broth

**CANTONESE STYLE BBQ PORK BELLY** **26** DF  
egg noodles, 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 —

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

**CHILLED PRAWNS** GF DF  
horseradish cocktail sauce  
— **11** ea —

**STEAK FRITES** **42**

10oz strip steak, truffle fries, house greens

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

## 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, kalamata olive tapenade, sun dried tomatoes, feta, arugula + parmesan, black pepper

**ALLA DIAVOLA** **25**  
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 crosscontamination may occur. Please advise your server of any known allergies. 18% gratuity added for groups of 5 and larger.*