

DINNER

SMALL PLATES

soup, always from scratch	6/10
Ahi tuna, miso citrus, wasabi, cucumber, avocado, radish, basil, wonton	19
pickle brine fried chicken, mustard greens, lemon, honey dill garlic aioli	16
Vietnamese pork meatballs, butter lettuce, nuoc cham (df)	14
crab & corn 'fundido', goat gouda, asiago, cilantro, lime, corn chips	18
yam frites, 'patatas bravas', smoky aioli, scallions & cilantro (df)	12
salt & pepper calamari, crispy shallots, nham jim (df)	19
tenderloin tartar, sesame, ginger, chili, nashi pear, pine nuts, scallions, organic vita egg yolk, house made potato chips	20
Icelandic cod & prawn cake, Thai chili, lemongrass turmeric picada	16
smoked camembert, serrano pepper, jelly, le fournil fruit nut crostini	17
mixed green salad, apple, avocado, cucumber, lemongrass vinaigrette (df/gf)	9/14

BIG PLATES

bibimbap, brown rice, carrot, zucchini, spinach, bean sprouts, kimchi shitake, spring onion cilantro, kochujang, sesame, tofu, organic egg yolk (df) 🌶️🌶️	22
BC organic salmon, potatoes, tomatoes, green beans, shallots, yuzu remoulade (gf/df)	32
Pasta 'orecchiette', Broek Pork Acres chorizo, arugula, cherry tomato parmesan, chili, lemon	29
AB sterling Kalbi ribs, Asian pear slaw (df)	29
Thai grilled chicken, chili glaze, coconut, lime cilantro, scallion salad, peanuts (df)	30
char sui pork belly, tahini dijon, granny smith apple, lime, peanuts, cilantro, mint chili (df)	26
house ground brisket burger, pimento cheese, bacon, mustard, tomato, lettuce, challah bun, escabeche	19
Thai chicken salad, Napa cabbage, avocado, citrus, celery, herbs, cucumber, red onion, yam chips, sesame, lime, peanuts (gf,df)	19
10oz AB grass fed ribeye, roast tomato jam, truffle aioli (gf,df)	36
grilled rosemary garlic lamb sirloin, white bean artichoke dip, crostini, sundried tomato, basil tapenade	30

SIDES

grilled broccoli, apple wood smoked cheddar, lime aioli, cheezies (gf)	14
wood oven roasted Brussel sprouts, bacon aioli, pine nuts, lemon (gf)	14
cauliflower, brown butter, pistachio, golden raisin, capers, lemon (gf)	14
smoked & smashed baby red potatoes, truffled mushrooms, cheddar	13
coconut rice (gf)	5

PIZZA

oscar wilde - prosciutto, roasted mushrooms, mozzarella, tomato sauce, grana padano	24
forest mushroom - cremini, truffle, pesto, arugula, pickled garlic, parm	24
surf'n'turf – chorizo, prawns, pesto, mozzarella	24



To serve you better, please advise your server of any dietary restrictions and allergies

gf – gluten free, df – dairy free, .

Parties of 6 or more gratuity charge of 18%