

Drinks

twin sails low life lager 12oz	8
powell brewing black velvet stout 12oz	8
housemade non-alcoholic mocktail	6
cocktails	
bottled	14
 daily soda cocktail 2oz <i>please ask us what's on today</i>	
 whiskey highball 2oz <i>suntory toki, soda, lemon twist</i>	
 rotating gin & tonic 2oz <i>empress gin, house tonic</i>	
classics	15
aperol spritz 3 oz  <i>aperol, cava, grapefruit twist</i>	
negroni 2.5oz  <i>suntory roku gin, campari, sweet vermouth, orange twist</i>	
manhattan 2.5oz  <i>buffalo trace, sweet & dry vermouth, angostura bitters</i>	
the martini 2oz  <i>star of bombay, noilly-prat dry, orange bitters, lemon twist</i>	
boulevardier 2.5oz  <i>bourbon, campari, sweet vermouth, orange twist</i>	
vieux carre 2.5oz  <i>cognac, rye, sweet vermouth, benedictine, lemon twist</i>	

*prices do not include applicable taxes

Dinner

family style menu for the table	85 ^{ea}
sourdough red fife country bread, pumpkin seed asiento (V+)	3 ^{pc}
shoyu koji pickled daikon with takanotsume chili, sesame (V+)	7
smoked castelvetrano olives (GF) (V+)	8
ikura, egg yolk & potato rosti sando pickled serrano, maple syrup, chives (GF)	7 ^{ea}
roasted cabbage with hawaij roasted bell pepper sauce cilantro zhoug, lime sour cream, sultanas, rose za'atar (V) (GF)	19
pear & chicory salad with drunken manchego anchovy horseradish yogurt, salted cashew praline (GF)	20
house-made morcilla with almond blanco apple sunchoke chimichurri, sourdough polenta bread	22
celeriac with truffled morel conserva coffee bull kelp jam, celeriac cream, wakame, pine nuts (V)	24
nixtamalized corn handkerchief with brown butter & oregano black bean, red kuri squash, pickled pepper, pecorino tartufo (V)	32
haku kingfish with Puning bean sauce & white pepper youtiao house-made soymilk*, salsify, komatsuna, preserved brassica <small>*contains dried shrimp & sesame oil</small>	39
60-day dry aged beef ribeye with wagyu beef fat sunchokes salted almond, black pepper condiment, citrus kosho, beef jus	MP
fresh pink lady apples & Chällerhocker cheese ice cream apple mousse, amaro Montenegro, toffee apple, hazelnut praline (GF)	13

We use local organic vegetables, ethically raised meats, and delicious BC products while also sourcing the best ingredients all over the world. Our team strives to create imaginative dishes based on our diverse cultural backgrounds and daily inspirations.