










Drinks

brassneck passive aggressive pale ale 12oz	8
twin sails dat juice pale ale 12oz	8
housemade non-alcoholic mocktail	6
cocktails	
bottled	14
 daily soda cocktail 2oz please ask us what's on today	
 whiskey highball 2oz suntory toki, soda, lemon twist	
 rotating gin & tonic 2oz empress gin, house tonic	
classics	15
aperol spritz 3 oz  aperol, cava, grapefruit twist	
negroni 2.5oz  suntory roku gin, campari, sweet vermouth, orange twist	
manhattan 2.5oz  buffalo trace, sweet & dry vermouth, angostura bitters	
the martini 2oz  star of bombay, noilly-prat dry, orange bitters, lemon twist	
boulevardier 2.5oz  bourbon, campari, sweet vermouth, orange twist	
vieux carre 2.5oz  cognac, rye, sweet vermouth, benedictine, lemon twist	

*prices do not include applicable taxes

Dinner

family style menu for the table	85^{ea}
sourdough rye country bread, whipped lardo, rosemary, chili	3 ^{pc}
kimchi sunchokes (DF)	6
smoked castelvetro olives (GF)(V+)	8
ikura, egg yolk & potato rosti sando pickled serrano, maple syrup, chives (GF)	7 ^{ea}
roasted cabbage with ginger lime cream calabrian chili soffrito, lemon miso, quince, puffed wild rice (GF)(V)	19
pear & chicory salad with drunken manchego anchovy horseradish yogurt, salted cashew praline (GF)	20
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, tetsukabuto, pickled onion, pecorino tartufo (V)	32
wild kanpachi with Puning bean sauce house-made soymilk*, salsify, bok choy, preserved brassica <small>*contains dried shrimp & sesame oil</small>	34
garlic koji-marinated pork chop with caramelized whey sauce pickled garlic scapes, green peppercorn, chives (GF)	MP
prairie ranchers grass fed picanha steak with beef fat sunchokes salted almonds, citrus kosho, black pepper, jus	MP
ambrosia 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.