

# Drinks

twin sails low life lager 12oz	8
powell st tangerine dream berliner weisse 12oz	8
housemade non-alcoholic mocktail	6
<b>cocktails</b>	
<b>bottled</b>	<b>14</b>
 <b>daily soda cocktail</b> [2.5oz] <i>please ask us what's on today</i>	
 <b>whiskey highball</b> [2oz] <i>suntory toki, soda, lemon twist</i>	
 <b>rotating gin &amp; tonic</b> [2oz] <i>empress gin, house tonic</i>	
<b>riffs</b>	
<b>yuzu spritz</b> [4oz]  <b>17</b> <i>cocchi americano, sheringham gin, luxard bitter bianco, yuzu sorbet, cava</i>	
<b>junipero</b> [2.5oz]  <b>16</b> <i>mezcal, gin, carpano bianco, poire williams, lavender bitters</i>	
<b>legal high</b> [2.5oz]  <b>16</b> <i>bourbon, unicum, devils club, maraschino, benedictine, verjus</i>	
<b>classics</b>	<b>15</b>
<b>aperol spritz</b> [3oz]  <b>15</b> <i>aperol, cava, grapefruit twist</i>	
<b>negroni</b> [2.5oz]  <b>15</b> <i>suntory roku gin, campari, sweet vermouth, orange twist</i>	
<b>manhattan</b> [2.5oz]  <b>15</b> <i>buffalo trace, sweet &amp; dry vermouth, angostura bitters</i>	
<b>the martini</b> [2oz]  <b>15</b> <i>star of bombay, noilly-prat dry, orange bitters, lemon twist</i>	

\*prices do not include applicable taxes

# Dinner

family style menu for the table	85 <sup>ea</sup>
sourdough rye country bread, pumpkin seeds asiento	3 <sup>pc</sup>
sunchoke kimchi	6
smoked castelvetro olives (GF)(V+)	9
ikura, egg yolk & potato rosti sando pickled jalapeño, maple syrup, chives (GF)	7 <sup>ea</sup>
kale rapini with vadouvan butter lemon labneh, smoked pickled raisins, hazelnut (GF)(V)	14
roasted cabbage with ginger lime cream calabrian chili soffritto, lemon miso, rhubarb, puffed wild rice (GF)(V)	19
radish & sieglinde potato salad with chili miso tamarind vinaigrette* red onion, mint, thai basil, fried aliiums, cashew orange cream* (GF)(DF) <small>*contains shrimp paste &amp; fish sauce *contains almond milk</small>	20
nixtamalized corn handkerchief with brown butter & asparagus black bean, oregano, pickled onion, pecorino tartufo (V)	34
sausage stuffed rabbit loin with rabbit croquette artichoke barigoule, fava bean, guanciale	38
shrimp crusted striped bass with fish x.o. celtuce, meyer lemon, pistachio, king oyster (GF)	40
grass-fed rose honey glazed lamb saddle with chickpea panisse walnuts, pear, olives, mint, anchovy, hawaij sauce, rose harissa (GF)	MP
tocino de cielo, rhubarb, yogurt, fennel sesame crisp, long pepper, sorrel	14
apricot cardamom sorbet, hazelnut praline (GF)	8

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.