

Drinks

twin sails low life lager 12oz	8
powell st tangerine dream berliner weisse 12oz	8
housemade non-alcoholic mocktail	6
cocktails	
bottled	14
 daily soda cocktail [2.5oz] please ask us what's on today	
 whiskey highball [2oz] suntory toki, soda, lemon twist	
 rotating gin & tonic [2oz] empress gin, house tonic	
riffs	
yuzu spritz [4oz] 	17
cocchi americano, sheringham gin, luxard bitter bianco, yuzu sorbet, cava	
junipero [2.5oz] 	16
mezcal, gin, carpano bianco, poire williams, lavender bitters	
legal high [2.5oz] 	16
bourbon, unicum, devils club, maraschino, benedictine, verjus	
classics	15
aperol spritz [3oz] 	
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	

*prices do not include applicable taxes

Dinner

family style menu for the table	85 ^{ea}
sourdough rye country bread, pumpkin seeds asiento (V+)	3 ^{pc}
orange pickled daikon	7
smoked castelvetrano olives (GF)(V+)	9
ikura, egg yolk & potato rosti sando pickled jalapeño, maple syrup, chives (GF)	7 ^{ea}
charred gem lettuce with vadouvan butter lemon labneh, smoked pickled raisins, hazelnut (GF)(V)	15
roasted cabbage with ginger lime cream calabrian chili soffrito, lemon miso, rhubarb, puffed wild rice (GF)(V)	19
radish & sieglinde potato salad with chili miso tamarind vinaigrette* red onion, mint, thai basil, fried aliuns, cashew orange cream* (GF)(DF) *contains shrimp paste & fish sauce	20
nixtamalized corn handkerchief with brown butter & asparagus black bean, oregano, pickled onion, pecorino tartufo (V)	34
pork 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, hawaii 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.