











# Drinks

twin sails low life lager 12oz	8
powell st ode de citra pale ale 12oz	8
housemade non-alcoholic mocktail	6
<b>cocktails</b>	
<b>bottled</b>	14
 <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]  <i>lillet, sheringham gin, luxard bitter bianco, yuzu sorbet, cava</i>	17
<b>junipero</b> [2.5oz]  <i>mezcal, gin, carpano bianco, poire williams, lavender bitters</i>	16
<b>legal high</b> [2.5oz]  <i>bourbon, unicum, devils club, maraschino, benedictine, verjus</i>	16
<b>classics</b>	15
<b>aperol spritz</b> [3oz]  <i>aperol, cava, grapefruit twist</i>	
<b>negroni</b> [2.5oz]  <i>suntory roku gin, campari, sweet vermouth, orange twist</i>	
<b>manhattan</b> [2.5oz]  <i>buffalo trace, sweet &amp; dry vermouth, angostura bitters</i>	
<b>the martini</b> [2oz]  <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	90 <sup>ea</sup>
sourdough red fife country bread, treviso marmalade, chèvre (V)	3 <sup>pc</sup>
seasonal pickles	7
smoked castelvetrano olives (GF)(V+)	9
egg yolk & potato rosti sando with yarra valley salmon caviar pickled jalapeño, house mustard, chives (GF)	8 <sup>ea</sup>
blistered shishito peppers with vadouvan butter lemon labneh, smoked raisins, pumpkin seed praline (GF)(V)	13
Milan's tomatoes & fresh peaches, shiso, tomato peach vinaigrette (GF)(V+)	18
smoked roasted cauliflower with burnt coconut Piyanggang sauce toasted coconut, cilantro, dill, green plums, puffed wild rice (GF)	19
kohlrabi & chicory salad with chili miso tamarind vinaigrette* red onion, mint, thai basil, fried alioms, cashew orange cream (GF)(DF) <small>*contains shrimp paste &amp; fish sauce</small>	20
nixtamalized corn gnocchi with roasted corn & chanterelles tomatillo salsa verde, pickled onion, pecorino tartufo (GF)(V)	34
dry aged yellowtail kingfish with saffron velouté cucumber, smoked tomato, shrimp oil, seasonal herbs & greens (GF)	40
rose honey glazed lamb saddle with chickpea panisse & rose harissa almonds, cucumber, olives, mint, anchovy, hawajj sauce (GF)	MP
white champagne peaches with shiso sorbet coconut dacquoise, peach mousse, hazelnut praline (GF)	14
charentais melon, salted plum, tapioca, melon sorbet, Aleppo pepper (V+)(GF)	9

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.