








# Drinks

luppolo la piazza Italian pilsner 12oz	8
powell st ode de citra pale ale 12oz	8
housemade non-alcoholic mocktail	6
<b>cocktails</b>	
<b>bottled</b>	15
 <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>	17
<b>junipero</b> [2.5oz]  <i>mezcal, gin, carpano bianco, poire williams, lavender bitters</i>	
<b>legal high</b> [2.5oz]  <i>bourbon, unicum, devils club, maraschino, benedictine, verjus</i>	
<b>classics</b>	16
<b>aperol spritz</b> [3oz]  <i>aperol, cava, grapefruit twist</i>	
<b>negroni</b> [2.5oz]  <i>suntory roku gin, campari, sweet vermouh, orange twist</i>	
<b>manhattan</b> [2.5oz]  <i>buffalo trace, sweet &amp; dry vermouh, angostura bitters</i>	
<b>the martini</b> [2oz]  <i>star of bombay, noilly-prat dry, orange bitters, lemon twist</i>	
<b>vieux carre</b> 2.5oz  <i>cognac, rye, sweet vermouh, benedictine, lemon twist</i>	

# Dinner

<b>family style menu</b> , a selection of seven courses for the table	90 <sup>ea</sup>
sourdough red fife country bread, treviso marmalade, chèvre (V)	3 <sup>pc</sup>
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>
cornbread, corn butter, apricot preserves (V)	7 <sup>ea</sup>
charred sprouting broccolini with smoked vadouvan butter pickled raisins, lemon labneh, almond dukkah (V)(GF)	14
smoked roasted cauliflower with burnt coconut Piyanggang sauce toasted coconut, cilantro, dill, green plums, puffed wild rice (GF)	19
chicory salad with starkrimson pears anchovy, horseradish, yogurt, walnut praline, drunken manchego(GF).	22
nixtamalized corn gnocchi with roasted corn & chanterelles tomatillo salsa verde, smoked pickled jalapeño, pecorino tartufo (GF)(V)	34
dry aged yellowtail kingfish with saffron velouté cucumber, smoked tomato, shrimp oil, seasonal herbs & greens (GF)	42
fish sauce caramel glazed duck leg with five spice duck & pork sausage taro puff, umeboshi plum sauce, water chestnut, daikon	58
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.*