











Drinks

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| powell street ode de citra pale ale 12oz | 8 |
| luppolo piazza italian pilsner 12oz | 8 |
| housemade non-alcoholic mocktail | 6 |
| cocktails | |
| bottled | 15 |
|  daily soda cocktail [2.5oz] <i>please ask us what's on today</i> | |
|  whiskey highball [2oz] <i>suntory toki, soda, lemon twist</i> | |
|  rotating gin & tonic [2oz] <i>rain city last garden gin, house tonic</i> | |
| riffs | 17 |
| junipero [2.5oz]  <i>mezcal, gin, carpano bianco, poire williams, lavender bitters</i> | |
| legal high [2.5oz]  <i>bourbon, unicum, devils club, maraschino, benedictine, verjus</i> | |
| classics | 16 |
| aperol spritz [3oz]  <i>aperol, cava, grapefruit twist</i> | |
| negrini [2.5oz]  <i>suntory roku gin, campari, sweet vermouht, orange twist</i> | |
| manhattan [2.5oz]  <i>buffalo trace, sweet & dry vermouht, angostura bitters</i> | |
| the martini [2oz]  <i>star of bombay, noilly-prat dry, orange bitters, lemon twist</i> | |
| vieux carre 2.5oz  <i>cognac, rye, sweet vermouht, benedictine, lemon twist</i> | |

Dinner

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| family style menu , a selection of seven courses for the table | 95 ^{ea} |
| sourdough rye potato country bread, pesto modenese, rosemary [2pcs] | 6 |
| smoked castelvetrano olives (GF)(V+) | 9 |
| egg yolk & potato rosti sando with yarra valley salmon caviar pickled jalapeño, house mustard, chives | 8 ^{ea} |
| roasted parsnip with smoked vadouvan butter pickled raisins, lemon labneh, pistachio dukkah (V)(GF) | 16 |
| smoked roasted cauliflower with burnt coconut Piyanggang sauce toasted coconut, cilantro, dill, green plums, puffed wild rice (GF) | 21 |
| chicory salad with flemish beauty pears anchovy, horseradish, yogurt, walnut praline, ubriaco sot la trape (GF) | 22 |
| dungeness crab & matsutake mushroom truffled crab mayonnaise, lemon, chives (GF)(DF) | 29 |
| Filipino style rice tamale with smoked maitake & pumpkin seed salsa macha achiote, red kuri squash, shiitake ragu, black garlic, candied pepitas (V+) | 32 |
| dry aged yellowtail kingfish with saffron velouté daikon, smoked tomato, shrimp oil, seasonal herbs & greens (GF) | 42 |
| fish sauce caramel glazed duck leg with duck & pork sausage taro puff, water chestnut, daikon, ume plum sauce | 58 |
| cinnamon red kuri cake with coffee ice cream mascarpone, sherry gastrique, pumpkin seed, speculoos (V)(NF) | 14 |

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.