

Drinks

powell street ode de citra pale ale 12oz	8
powell street lager 12oz	8
housemade non-alcoholic mocktail	6
cocktails	15
bottled	
 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>	
negroni [2.5oz]  <i>suntory roku gin, campari, sweet vermouth, orange twist</i>	
manhattan [2.5oz]  <i>buffalo trace, sweet & dry vermouth, 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 vermouth, benedictine, lemon twist</i>	

Dinner

family style menu , a selection of seven courses for the table	95 ^{ea}
sourdough red fife potato country bread, pesto modenese, rosemary [2pcs]	6
smoked castelvetro olives (GF)(V+)	9
egg yolk & potato rosti sando with yarra valley salmon caviar pickled jalapeño, house mustard, chives (GF)	8 ^{ea}
smoked roasted cabbage with burnt coconut Piyanggang sauce toasted coconut, cilantro, dill, preserved plums, puffed wild rice (GF)	21
chicory salad with bosc pears miso, horseradish, yogurt, walnut praline, drunken manchego (GF)(V)	25
corsican capocollo & tonnato compressed celeriac, fennel, wakame, parsley (GF)(DF)	27
Filipino style rice tamale with smoked maitake & pumpkin seed salsa macha achiote, tetsukabuto squash, shiitake, black garlic, candied pepitas (V+)	26
spice rubbed dry-aged yellowtail kingfish with French puy lentil ragu carrot lemongrass puree, curry leaves, sage, swiss chard, fish jus (GF)	49
fish sauce caramel glazed duck leg with duck & pork sausage taro puff, water chestnut, daikon, watermelon radish, ume plum	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.