

## TO SHARE

<b>Daniel's Sourdough</b> whipped brown butter, smoked sea salt	\$7
<b>Crispy Kimchi Cauliflower</b> gochujang, toasted sesame, house vegan kimchi	\$15
<b>Truffle Fries</b> chives, truffle aioli, grana padano	\$14
<b>Cheese &amp; Charcuterie</b> selection of salami and artisanal cheese, pickles, house mustard, crostini, olives	\$28
<b>Smoked Chorizo Meatballs</b> cheese curd, marinara sauce	\$18
<b>Chilli Chicken Wings</b> tamari, sambal olek, scallion	\$21
<b>Humboldt Calamari</b> fresno, tellicherry peppercorn, sundried tomato & anchovy aioli	\$18
<b>Dungeness Crab Cakes</b> apple fennel slaw, green goddess dressing	\$25
<b>Beef Tenderloin Carpaccio</b> crispy garlic, lime soy dressing, cilantro, rice cracker	\$21

## SOUPS & SALADS

<b>Celeriac Velouté</b> brioche crouton, almond and bourbon gremolata	\$14
<b>Classic Caesar Salad</b> pancetta, grana padano, sourdough croutons	\$17
<b>Apple and Walnut Salad</b> winter greens, walnuts, goat cheese, fennel & champagne vinaigrette	\$16
<b>Roasted Beet Salad</b> heirloom baby beets, balsamic gel, pumpkin seed, whipped ricotta	\$19

## ADD-ONS

Herb Marinated Chicken	\$12
BC Steelhead Salmon	\$15
Black Tiger Prawns	\$12
Grilled Broccolini	\$10

## HANDHELDS

<b>Baja Fish Tacos</b> chili aioli, purple cabbage, pico de gallo, cotija, house hot sauce	\$21
<b>Lobster Roll</b> toasted milk bun, waffle chips, mesclun green & fennel salad	\$24
<b>Chicken Club</b> free-range chicken breast, double-smoked bacon, arugula, brie, tomato jam, basil aioli, cranberry sourdough	\$25
<b>Diva Burger</b> certified Angus beef, crispy onion, garlic mayonnaise, swiss cheese, warm brioche bun	\$24

## MAINS

<b>Vegan Bulgogi Bowl</b> plant-based wagyu, avocado, pickled cucumber, purple cabbage, brown rice, gochujang sauce	\$28
<b>Ricotta Gnudi</b> red pepper jam, dehydrated carrots, parmesan	\$26
<b>Wagyu Bolognese</b> rigatoni, wagyu & pancetta ragu, burrata	\$30
<b>Seafood Linguini</b> scallops, clams, squid, tiger prawns, Calabrian chili, burnt lemon	\$34
<b>Chicken Korma</b> maple ridge farm free range chicken, saffron & green pea biryani, lotus puff	\$32
<b>BC Steelhead Salmon</b> cajun seasoning, confit butternut squash, creamed quinoa, pumpkin seed pesto	\$36
<b>Alaskan Sable Fish</b> spice crust, warm lobster potato salad, tamarind and onion soubise	\$48
<b>Lemongrass Braised Short Rib</b> certified Angus beef, red jasmine rice, fresno, daikon	\$39
<b>Steak Au Poivre</b> 6 oz. grass-fed Alberta fillet mignon, pomme sarladaise, brandy peppercorn jus	\$48

## WINE

### RED

	5oz	8oz
<b>Andrew Peller Merlot</b> British Columbia	\$12	\$19
<b>Alamos Malbec</b> Mendoza, ARG	\$13	\$20
<b>Bread &amp; Butter Pinot Noir</b> Napa Valley, CA	\$15	\$22
<b>Masi Campofiorin</b> Veneto, IT	\$16	\$23
<b>Bordertown Cabernet Franc</b> Okanagan Valley, BC	\$16	\$23
<b>William Hill Estate Cabernet Sauvignon</b> Napa Valley, CA	\$17	\$24

### SPARKLING

	5oz	BTL
<b>Frind Estate Sparkling Brut</b> West Kelowna, BC	\$17	\$65
<b>Lamarca Prosecco</b> Prosecco, IT	\$17	\$65

### WHITE & ROSÉ

	5oz	8oz
<b>Andrew Peller Chardonnay</b> British Columbia	\$12	\$19
<b>Whitehaven Sauvignon Blanc</b> Malborough, NZ	\$15	\$22
<b>Gray Monk Estate Pinot Gris</b> Lake Country, BC	\$15	\$22
<b>Quails' Gate Winery Chenin Blanc</b> West Kelowna, BC	\$15	\$22
<b>Edna Valley Vineyards Chardonnay</b> San Luis Obispo, CA	\$16	\$23
<b>Sandhill Rosé</b> Kelowna, BC	\$16	\$23

## BEER

### DRAFT (16OZ)

<b>Diva   Lager</b>	\$8
<b>Granville Island Brewing   IPA</b>	\$8
<b>Granville Island Brewing   Pale Ale</b>	\$8
<b>Granville Island Brewing   Winter Ale</b>	\$8
<b>Heineken   Lager</b>	\$9

### DOMESTIC & IMPORT

<b>Coors Light   Light Lager (341ml)</b>	\$8
<b>Budweiser   Pilsner (341ml)</b>	\$8
<b>Canadian Molson   Lager (341ml)</b>	\$8
<b>Corona   Pilsner (330ml)</b>	\$9
<b>Stella Artois   Pilsner (330ml)</b>	\$9
<b>Guinness   Dry Stout (440ml)</b>	\$10
<b>Kronenbourg 1664 Blanc   Wheat (330ml)</b>	\$10

### CRAFT

<b>33 Acres of Sunshine   French Blanc (330ml)</b>	\$8
<b>33 Acres of Nirvana   IPA (330ml)</b>	\$8
<b>Four Winds   Porter (355ml)</b>	\$8
<b>Four Winds Nectarous   Dry-Hopped Sour (473ml)</b>	\$9
<b>Parallel 49 Trash Panda</b>	\$9