MARINATED WARM OLIVES
Lightly spiced, with citrus and olive oil
7

HOUSE NUT SELECTION
Kosher salt brined & applewood smoked, candied and spiced
7

PARMESAN POPCORN WITH TRUFFLE BUTTER
Popped to order, topped with Grana Padano & pink peppercorns
9

SOY MISO GLAZED EDAMAME
Red chili, sesame, cilantro, scallions, red pepper
8

CRISPY CALAMARI
Cucumber yogurt dip, lemon preserve, red pepper, parsley, red onion
15

CRISPY CHICKEN WINGS
House crafted hot sauce OR ginger soy glazed
16

STEAK TARTARE
Shallot, cornichon, dijon mustard, parsley, quail egg, crispy parmesan baguette
18

CHEF’S CAESAR SALAD
Romaine hearts, prosciutto, Grana Padano cheese, caper berries, garlic confit, crostini
15

SEASONAL ORGANIC GREEN SALAD
Shaved cucumber, pickled carrot & radish, sunflower seed crisp, red beet puree,
green goddess dressing
12

WEST COAST SEAFOOD CHOWDER
Local seasonal fish, shellfish, bacon, Yukon gold potato, cream, fine herbs
HALF 10 FULL 14

FRENCH ONION SOUP
Beef broth, red wine, caramelized onions, parmesan croutons, signature cheese blend
14
ROASTED MUSHROOM FLAT BREAD
Grana Padano, arugula, truffle aioli, confit garlic | $15

PROSCIUTTO MOZZARELLA FLAT BREAD
Olive oil brushed crust, prosciutto, oven dried tomato, balsamic reduction, Natural Pastures Buffalo Mozzarella | $17

ANCIENT GRAIN BURGER
House made quinoa patty, red pepper vinaigrette, aioli, lettuce, tomato, brioche bun | $16

BISTRO BURGER
Ground chuck, smoked cheddar, honey cured bacon aioli, stone ground mustard, brioche bun | $19

FISH TACOS
Spiced cod, avocado, broccoli slaw, chipotle aioli, flour tortilla, side salad OR fries | $17

MARTINI MUSSELS
Salt Spring Island mussels, local Unruly gin, vermouth, white wine, organic olives, preserved lemon, herb butter, fennel, shallot, baguette | $17

COCONUT CURRY MUSSELS
Salt Spring Island mussels, coconut, ginger, green curry, garlic, onion, lime, cilantro, baguette | $17

CRISPY COD & FRITES
Crispy battered cod, pomme frites, rémoulade | $14 | 2 PC | $17

DUCK CONFIT MACARONI & CHEESE
House cured duck leg confit, mozzarella, parmesan, manchego, gruyere, cheddar, herbed butter crumb crust | $16

KINGFISHER FRIED CHICKEN
Buttermilk marinated, broccoli slaw, polenta fries, chipotle aioli | $18

ROUND OF BEER FOR THE KITCHEN | $10