

TO SHARE

Daniel's Sourdough whipped brown butter, smoked sea salt	\$7
Truffle Fries chives, truffle aioli, grana padano	\$14
Crispy Kimchi Cauliflower gochujang, toasted sesame, house vegan kimchi	\$15
Smoked Chorizo Meatballs cheese curd, marinara sauce	\$18
Dungeness Crab Cakes apple fennel slaw, green goddess dressing	\$25
Beef Tenderloin Carpaccio crispy garlic, lime soy dressing, cilantro, rice cracker	\$21

SOUPS & SALADS

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

LUNCH FEATURE \$20

Truffle Grilled Cheese + Tomato Soup fontina, gruyere, sourdough, basil oil
Ahi Tuna Poke shoyu marinated ahi tuna, avocado, wakame, edamame, just warm sushi rice
Shakshuka free range eggs, harissa spiced tomato and bell pepper stew, grilled bread (your choice of lamb merguez or avocado)

ADD-ONS

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

HANDHELDS

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

MAINS

Vegan Bulgogi Bowl plant-based wagyu, avocado, pickled cucumber, purple cabbage, brown rice, gochujang sauce	\$28
Ricotta Gnudi red pepper jam, dehydrated carrots, parmesan	\$26
Short Rib Pappardelle certified Angus beef, confit tomato, arugula	\$29
Wagyu Bolognese rigatoni, wagyu & pancetta ragu, burrata	\$30
Seafood Linguini scallops, clams, squid, tiger prawns, Calabrian chili, burnt lemon	\$34
Chicken Korma maple ridge farm free range chicken, saffron & green pea biryani, lotus puff	\$32
BC Steelhead Salmon cajun seasoning, confit butternut squash, creamed quinoa, pumpkin seed pesto	\$36
Alaskan Sable Fish spice crust, warm lobster potato salad, tamarind soubise	\$48
Steak Frites 6 oz. grass-fed Alberta fillet mignon, fries, brandy peppercorn gravy	\$45

WINE

RED

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

SPARKLING

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

WHITE & ROSÉ

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

BEER

DRAFT (16OZ)

Diva Lager	\$8
Granville Island Brewing IPA	\$8
Granville Island Brewing Pale Ale	\$8
Granville Island Brewing Winter Ale	\$8
Heineken Lager	\$9

DOMESTIC & IMPORT

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

CRAFT

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