

Weekly Features

All small plates \$7 everyday from 4pm-7pm

Monday

\$7 small plates all night

All draught \$5

Tuesday

Breaded chicken wings \$9

Kronenbourg or carlsberg \$4/bottle

Wednesday

Fat burger \$9

Anchor steam \$5/bottle

Bulleit bourbon \$7

Thursday

Steak-frites \$9

Desert hills gamay noir or un-oaked chardonnay \$5/glass

Old fashioned \$7

Friday



Moules-frites \$9

Bacardi mojitos or feature contemporary cocktail \$7

Saturday

Quebecoise poutine \$7

Cazedores margaritas or feature classic cocktail \$7

Sunday



Grilled spring salmon \$12

\$10 off all bottles of wine



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice

Small Plates

Breaded chicken wings 12
Spicy jerk with jerk sour cream
or maker's mark bourbon bbq sauce

Tomato & bocconcini salad 10
Vine ripe tomatoes, extra virgin olive oil,
fresh basil, cracked black pepper,
fleur de sel & aged balsamic

Baked bocconcini 12
Wrapped in smoked buffalo prosciutto,
grilled herb crouton and pesto sauce

Poutine 9
Creamy gravy, thick cut fries & cheese curds

Hand rolled spring rolls 9
Vegetarian or pork with mirin,
tomato & soy dipping sauce



Steamed saltspring island mussels 12
Curry butter sauce with cashews & cilantro
or white wine tarragon sauce with garlic &
shallots served with toasted foccacia

Bruschetta 9
Basil pesto, goat's cheese,
spicy tomato salsa, port
& pomegranate reduction

Cinnamon roasted beet
& mesclun salad 9
Balsamic purple onion, salted cucumber,
strawberry & mango rice wine vinaigrette

Yam tempura 8
Rice flour tempura with
balsamic drizzle & lemon aioli

Thick cut french fries 5

Edamame 5
Coarse sea salt

Yam fries 6
Smoked garlic mayo

Mains

All mains served with choice of side:

- Coconut scented jasmine rice
- Miso & ginger dressed soba noodles
- Garlic rosemary baby roast potato
- Chive mashed potato
- Goats cheese potato gratin

Grilled AAA beef tenderloin 22

Baby french carrots, haricots verts
& brandy green peppercorn sauce



Sesame seared ahi tuna 19

Gai lan, wasabi & soy

Pan roasted chicken breast 18

Baby french carrots, haricots verts
& fresh b.c wild mushroom cream sauce



Miso marinated halibut 22

Gai lan & malaysian chili jam



Grilled spring salmon 17

Gai lan, spring onion and mango relish

Pasta & Burger

Fat burger & thick cut french fries 15

Smoked applewood cheddar,
crispy bacon, onion confit
on a whole wheat bun

Porcini mushroom ravioli 16

Pommery mustard sauce
& pecorino pepato

Desserts

Vanilla cheese cake 6
Raspberry coulis & chantilly cream

Frangelico crème brûlée 6
Hazelnut butter cookie

Belgian chocolate tart 6
Coco shortbread crust, strawberry & caramel sauce

Three fine cheeses with accompaniments 15

*Bresse bleu (france) with grilled balsamic pear
its natural rind is soft, white & edible. Inside is a creamy,
blue veined mild cheese which is good all year round*

*Cave aged swiss gruyere (switzerland) with burnt lemon chutney
a rustic, somewhat oily rind gives way to firm, smooth textured cheese which is slightly
aromatic with a robust, assertive flavour*

*Morbier (france) with shaved maple almonds
is a semi-soft cows'smilk cheese of france named after the small village of morbier in
franche-comté. the flavour is rich and creamy, with a slightly bitter aftertaste and a
tasteless layer of black ash*