



# ALL DAY MENU

## Caviar |

NORTHERN DIVINE	155
SEVRUGA	195
OSETRA	235
BELUGA	435

## Seafood |

SEASONAL OYSTERS	4EA
kushi, shigoku, beausoleil	
JUMBO PRAWN COCKTAIL	27
tiger prawns, atomic horseradish, wasabi cocktail sauce	

## Sushi Bar |

### SASHIMI (3PCS)

SALMON 13	HAMACHI 15	BLUEFIN TUNA 17	CHU TORO TUNA 21
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## MAKI

SPICY TUNA ROLL 17	AVOCADO CRUNCH ROLL 15	CALIFORNIA ROLL 18
ahi tuna, scallion, cucumber, sesame chili sauce	avocado, cucumber, mango, shiso mayo, puffed rice	snow crab, avocado, cucumber, masago, yuzu mayonnaise

## FROM THE GARDEN

ADD: GRILLED CHICKEN 7

CAESAR SALAD	16	CHOPPED SALAD	16
grana padano, croutons, house dressing		lettuce, arugula, bacon lardons, blue cheese, tomatoes, spiced granola, green goddess dressing	

## SIGNATURES

CHIPS & DIP	15	STEAK TARTARE	22
corn tortilla chips, salsa, guacamole		bone marrow buttered sourdough toast, quick-cured egg yolk, horseradish, grainy mustard	
JAMON & CHEESE	24	SNAKE RIVER FARMS WAGYU BURGER	34
cured lomo, serrano ham, 9 month aged manchego cheese, membrillo, sourdough		8oz, caramelized onions, taleggio cheese, black truffle dressing, salt & vinegar chips	
FAMOUS CRISPY CHICKEN TENDERS	20		
truffle aioli, honey mustard			

## 9" STONE BAKED PIZZAS

WITH TOMATO SAUCE AND MOZZARELLA

BURRATA & BASIL	21	PRAWNS & ROASTED PEPPERS	24
MUSHROOM & ARUGULA	22	JAMON, MUSHROOM & ARUGULA	24
CALABRIAN CHILE, BROCCOLINI & OLIVES	21	SMOKED RIBEYE & CARAMELIZED ONION	24

## SWEETS

MACARONS	9	TIRAMISU (GF)	15
assorted flavours		kahlua, espresso, mascarpone cheese, ladyfingers	



# HAPPY HOUR

5PM-8PM WED-SAT | ALL DAY SUNDAY  
20% OFF ALL DAY FOOD MENU



## SPARKLING 12 / 5oz GLASS

*SIMMONET-FEBVRE*

'crémant de bourgogne' france

## WHITE & ROSÉ WINE 11 / 6oz GLASS

*MISSION HILL 'ESTATE' ROSÉ*

okanagan, bc

*CHATEAU STE. MICHELLE RIESLING*

columbia valley, washington

*LOUIS LATOUR 'ARDÈCHE' CHARDONNAY*

france

## RED WINE 11 / 6oz GLASS

*SANTA CRISTINA 'SUPERIORE'*

chianti, italy

*AQUINAS CABERNET*

california

## COCKTAILS 12 /

*MANGO DAIQUIRI BRULEE*

bacardi white, mango puree,  
lime, egg white

*CITRUS BREEZE*

aperol, yuzu, sparkling wine

## HANDHELDS 7 /

*WHITECLAW*

mango, lime, watermelon or raspberry

*SOL*

lager, mexico

*GRANVILLE ISLAND 'JUICE BOX'*

hazy IPA, vancouver

*33 ACRES OF OCEAN*

pale ale, vancouver

*HEINEKEN*

lager, netherlands

*STRONGBOW*

cider, england

# LATE NIGHT

10PM-1AM

THURSDAY TO SATURDAY

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6  
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## Caviar

NORTHERN DIVINE 155

SEVRUGA 195

OSETRA 235

BELUGA 435

served with warm blinis, egg, crème fraîche

## SIGNATURES

**JUMBO PRAWN COCKTAIL**  
tiger prawns, atomic horseradish  
wasabi cocktail sauce

27 **FAMOUS CRISPY CHICKEN TENDERS** 20  
truffle aioli, honey mustard

**JAMON & CHEESE**  
cured lomo, serrano ham, aged manchego  
cheese, membrillo, sourdough toast

24 **SNAKE RIVER FARMS WAGYU BURGER** 34  
8oz, caramelized onions, taleggio cheese,  
black truffle dressing, salt & vinegar chips

## 9" STONE BAKED PIZZAS

WITH TOMATO SAUCE AND MOZZARELLA

**BURRATA & BASIL**

21 **PRAWNS & ROASTED PEPPERS** 24

**MUSHROOM & ARUGULA**

22 **JAMON, MUSHROOM & ARUGULA** 24

**CALABRIAN CHILE, BROCCOLINI & OLIVES** 21

**SMOKED RIBEYE & CARAMELIZED ONION** 24

## SWEETS

**MACARONS** 9  
assorted flavours

**TIRAMISU (GF)** 15  
kahlua, espresso,  
mascarpone cheese, ladyfingers