



day menu
11:30am - 9:30pm

SUSHI /

Avocado Crunch Roll (VG) 14
avocado, cucumber, mango, shiso aioli, puffed rice

Spicy Tuna Roll 15
ahi tuna, scallion, cucumber

California Roll 15
blue crab, sesame seeds, avocado, cucumber, tobiko, yuzu mayonnaise

Sushi Combo Plate 21
shrimp nigiri, salmon nigiri & california roll

SHARED PLATES /

Trio 10
selection of olives, spiced almonds, crackerjacks

Edamame Hummus (VG) 13
market vegetables, grilled pita bread

Chips & Dips (VG) 15
jalapeno cheddar cheese sauce, guacamole & salsa

Samosa (V) 10
curried potatoes, pea, mint & cilantro chutney

Jumbo Prawn Cocktail 22
tiger prawns, atomic horseradish & wasabi cocktail sauce

Chicken Pakora 12
mint chutney / lime

Chicken Wing Bar 14
PICK / buffalo, korean bbq
ONE / lemon & pepper

Cured Meat & Artisan Cheese Board 21
grainy mustard, pickled vegetables, tomatoes & fig relish

SALAD /

Caesar 12
romaine, grana padano, croutons, house dressing

Lemon Chicken 14
greens, hemp hearts, chickpeas, avocado & lemon vinaigrette

FLATBREAD / PANINI PRESS /

Margherita 11
roma tomatoes, fior di latte, basil

BC Back Country 13
chorizo sausage, pepperoni,

Avocado Toast (VG) 15
whole wheat, serrano chiles, green salad & house chips

Grilled Cheese 15
gruyère, aged cheddar, cheesy truffle bread, green salad & house chips

SWEETS /

Iced Fruit Plate 10
seasonal bites

Boozy Popsicles 5
rose white peach / dark cherry sangria / vodka watermelon

(GF)=GLUTEN FREE (V)=VEGETARIAN (VG)=VEGAN
(CN)=CONTAINS NUTS

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

