



appetizers

- HOUSE MADE FOCACCIA** whipped honey butter 9 **V**
- CRISPY WAGYU GYOZA** sweet soy aioli (6pcs) 17 **DF**
- GARLIC BUTTER PRAWNS** lemon, chili, grilled house made focaccia 21
- DIP TRIO** whipped feta, hummus, olive tapenade, naan 16 **V**
- HOT HONEY CHICKEN BITES** house sweet pickles, crispy wonton 18 **DF**

salads + bowls

- WESTCOAST CHOWDER** local fish, clams, bacon, cream, house made focaccia 14
- KETTLE SOUP** kitchen creation, house made focaccia 12
- PORK BELLY BOWL** coconut rice, cucumbers, pickled carrots, sunny egg, spicy mayo, chili hoisin 30 **DF**

- T19 CAESAR SALAD** crispy capers, smoked bacon, parmesan crisp 25
- HARVEST POWER BOWL** greens, wild rice, yams, apples, brussels sprouts, dried cranberries, goat cheese, candied pecans, maple cider vinaigrette 26 **GF**
- OLYMPIC COBB SALAD** tomato, avocado, blue cheese, boiled egg, smoked bacon, green goddess dressing 27 **GF**

these salads include CHOICE OF:

- GARLIC BUTTER PRAWN SKEWER**
- GRILLED BC SALMON**
- GRILLED CHICKEN BREAST**
- CRISPY TOFU**

mains

- MISO GLAZED SABLEFISH** soba noodles, farm vegetables, ginger wasabi vinaigrette 38 **DF**
- BRAISED BEEF SHORT RIB** garlic mashed potatoes, red wine demi glace, farm vegetables, onion ring 39
- 4-HR BBQ RIBS** jalapeño mac 'n cheese, farm vegetables 37
- SURF + TURF** 8oz striploin, grilled prawns, garlic mashed potatoes, farm vegetables, bourbon peppercorn demi glace 49 **GF**
- BLACKENED CHICKEN** warm potato + bacon salad, farm vegetables, garlic herb butter 34 **GF**
- SPAGHETTI + MEATBALLS** house-made meatballs, tomato sauce, parmesan, house made focaccia 25
- BRAISED BEEF RIGATONI** parmesan cream, wild mushroom, house made focaccia 26
- ALE BATTERED FISH + CHIPS** bc ling cod, house-seasoned fries, coleslaw, tartar sauce 25 **DF**

eight dollar sides

- SIDE CAESAR SALAD** crispy capers, bacon, parmesan crisp
- WARM POTATO + BACON SALAD** **GF** corn, green onion
- FRIED BRUSSELS SPROUTS** **GF** lemon, parmesan, chili
- CHARRED BROCCOLINI** **GF DF** lemon, chili
- TRUFFLE PARMESAN FRIES** garlic aioli
- JALAPEÑO MAC 'N CHEESE** **V**

dessert

- CRÈME BRÛLÉE TRIO** vanilla, chocolate espresso, lemon 13 **GF**
- STICKY TOFFEE PUDDING** caramelized banana, toffee sauce, vanilla ice cream 13
- APPLE CRUMBLE CHEESECAKE** cinnamon whip, caramel 13 **GF**

3-course menu

5PM TO CLOSE; 56 PER PERSON

starters (choose one)

- CRISPY WAGYU GYOZA**
- HOT HONEY CHICKEN BITES**
- CAULIFLOWER BITES**

mains (choose one)

- 4-HR BBQ RIBS**
- BLACKENED CHICKEN**
- WILD MUSHROOM RIGATONI**

dessert (choose one)

- CRÈME BRÛLÉE TRIO**
- APPLE CRUMBLE CHEESECAKE**
- STICKY TOFFEE PUDDING**

An 18% gratuity will be added for groups of 6 and larger. Our fish and prawns are Oceanwise or MSC certified. Our kitchen contains nuts, soy, wheat and other known allergens. Prices subject to applicable taxes. Half sides or split plate are a +3 charge.

VE = VEGAN GF = GLUTEN FRIENDLY DF = DAIRY FRIENDLY V = VEGETARIAN