



DINNER

APPETIZERS

BEEF TARTARE

3½ oz hand chopped CAB® beef, cornichons, herbs, shallots,
pickled mustard seed, house made potato chips | 24

SMOKED GOUDA AND CARAMELIZED ONION DIP

served with grilled flatbread | 17

BRUSCHETTA

grilled baguette topped with whipped citrus goat cheese
& roasted tomato bruschetta with balsamic glaze | 17

LETTUCE WRAPS

shrimp, chicken or tofu with crisp veg, crunchy noodles & peanuts in
a ginger sesame sauce, served with house made chili sauce | 21

BAKED BRIE

phyllo wrapped brie baked with rosemary and honey
served with grilled bread | 19

ANTIPASTI PLATTER

assortment of house made pickles, preserves, spreads, olives,
served with cheese, meats and grilled bread | 29

GRILLED PRAWN SKEWERS

grilled prawns, chili herb butter, corn salsa | 23

CHICKEN WINGS

1 lb dusted wings, your choice of flavour served
with house made ranch and pickled carrots | 17

BOWLS & SALADS

ADD TO SALAD/BOWLS chicken 7 | shrimp 8 | salmon 11 | tofu 5

SOUP OF THE DAY

seasonal rotating soup cup 5 | bowl 8

HOUSE SALAD

mixed greens, cucumber, red onion, carrot, radish, spiced sunflower
seeds, golden raisins, honey rosemary vinaigrette | 11

ARUGULA & CITRUS

arugula, roasted fennel, citrus segments, pickled red onion, candied
pumpkin seeds, crumbled goat cheese, citrus vinaigrette | 18

CAESAR

romaine lettuce, house made roasted garlic caesar dressing, herb
croutons, parmesan | 15

BEETS & BERRIES

oven roasted beets, fresh berries, greens, pickled shallots, quinoa, mint,
crispy buckwheat, tahini dressing, house made ricotta | 17

BUDDHA BOWL

marinated grain salad, carrots, cucumber, tomato, sweet potato, avocado,
grilled tofu, roasted peanuts, crunchy quinoa, cilantro lime dressing | 26

SOUTHWEST STEAK BOWL

grilled CAB® steak, marinated grain salad, black beans, corn chips,
roasted peppers, sweet potato, carrots, pickled red onion, chili lime aioli,
chimichurri | 27

SALMON POKE BOWL

marinated salmon, seasoned rice, cucumber, radish, carrot, avocado,
edamame, citrus wasabi sauce | 26

PORK KATSU BOWL

crispy breaded pork, seasoned rice, cucumber, carrot, asian slaw,
tonkatsu sauce, sriracha aioli, green onion, sesame seeds | 26

PASTA

GNOCCHI

San Marzano sugo, roasted garlic, whipped ricotta, basil | 24

ORECHIETTE

oyster mushrooms, pancetta, arugula, roasted garlic, parmesan, herb
bread crumbs | 26

FETTUCINE

cocktail tomato, confit garlic, buratta, olive oil, basil | 25

KIDS MENU

11 & under, includes beverage / 9

GRILLED CHEESE & FRIES
MAC & CHEESE BOWL

CHICKEN FINGERS & FRIES
CHEESEBURGER & FRIES

LIGHTER FARE

served with fries, cup of soup
or house salad

DRUNK'N COWBOY

5oz CAB® beef patty, maple bourbon bbq sauce, bacon, mushroom,
provolone, lettuce, tomato, red onion, pickle | 19

HOT HONEY CHICKEN

house breaded chicken breast, hot honey glaze, pickled red onion,
coleslaw, herb aioli on a toasted ciabatta bun | 20

HONEY DILL WRAP

roasted chicken, lettuce, tomato, red onion, cheddar, honey dill sauce,
flour tortilla | 17

CHICKEN TENDERS

3 pc tenders with choice of dipping sauce | 16

BEER BATTERED FISH

2 pc beer battered cod, house made tartar sauce and charred lemon | 29

UPGRADES

sweet potato fries 3
onion rings 3
extra patty 3½
gravy 2½

poutine 3½
bowl of soup 2½
caesar 2

ENTREES

KING SALMON

6 oz pan roasted salmon, caper beurre noisette sauce, grilled shallots,
asparagus, peas, roasted artichoke | 38

STEAK FRITES

10 oz CAB® striploin, roasted garlic and rosemary butter, fries | 49

DUCK BREAST

spiced duck breast, charred corn and sweet potato succotash, burnt carrot
romesco, hazelnut dukkah | 36

ROAST CHICKEN

herb roasted chicken supreme, lemon rosemary quinoa, tomato salad,
grilled asparagus, citrus herb sauce | 39

RIBEYE

12 oz CAB® grilled ribeye, broccolini, herb roasted fingerling potato,
charred jalapeno charmoula | 58

PORK CHOP

grilled 10 oz tomahawk chop, roasted fennel & radicchio, carrot puree,
fingerling potato, charred apple mostarda | 38



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