

SHARE PLATES

Thai Red Curry Fish Cakes DF shaved radish, mixed greens pickled carrot, cilantro-lime aioli	18	Charcuterie + Cheese GF* rotating salumi + cheese, togarashi almonds house made preserves + pickles fresh baguette + lavash	28
Farmhouse Chicken Wings GF/DF nuoc cham caramel, crispy leeks cilantro, toasted sesame	20	Parmesan + Black Pepper Frites GF/V yuzu aioli	8

SOUPS + SALADS

Autumn Squash Bisque GF*/V sour apple, pink peppercorn crème fraîche, crostini	14	Quinoa + Chickpea Salad GF/V bell peppers, cucumber, feta cheese parsley, lemon vinaigrette	16
Local Fish Chowder GF*/DF wild pink swimming scallops, clams coconut + lime leaf broth toasted whole wheat sourdough	15	Cobb Salad GF iceberg lettuce, crispy bacon, avocado blue cheese, tomato, hard-boiled egg	18
Winter Green Salad GF/V apple, pickled beets, goat cheese sherry vinaigrette	16	Salad Enhancements: Crispy Chicken Thigh 10 Pan Seared Lingcod 12 Crispy Tofu 7	

MAINS

Rigatoni Pomodoro V pomodoro sauce, roasted peppers, spinach, fresh basil, grana padano crumb	24	The following items come with your choice of parmesan + black pepper frites or green salad	
6oz Flat Iron Steak Frites GF parmesan + black pepper frites mushroom + shallot jus, yuzu aioli	27	Grilled Beef Burger GF* smoked onion marmalade, red wine braised mushrooms, iceberg lettuce, aged white cheddar, yuzu aioli, brioche bun	24
Pan Seared Lingcod GF confit tomatoes, fingerling potato, dill yuzu kosho butter	30	Crispy Chicken Burger GF* gochujang honey, cabbage slaw bread + butter pickles, toasted brioche bun	25
		Lentil-Mushroom Burger GF*/V Lockwood Farms egg, dill pickle, tomato iceberg lettuce, yuzu aioli, brioche bun	22



DESSERT

Pavlova VE lime meringue, coconut crémeux, strawberry lychee compote, seasonal fresh fruits	12	Ice Cream + Sorbet GF ask your server for flavours	9
Textures of Baklava cardamom cookie, rosewater ice cream honey roasted pistachios, brown butter crunch	11	Fruit Plate GF fresh selection of fruit + berries	9
Pot de Crème GF* bourbon dark chocolate, feuilletine crunch tonka nib caramel	11	Bon Bons + Mignardise GF chef's choice of chocolates + truffles	3 for 12

COCKTAILS

Classic Caesar vodka, clamato, worcestershire, tabasco	10	Arbutus Sipper arbutus espresso vodka + vanilla liqueur, coffee	12
Mimosa orange or grapefruit juice, prosecco	10	Shandy Fresh draft pilsner, ginger syrup, soda	10
Cassis Fizz odd society crème de cassis, bottega prosecco	14	Margarita tequila, quad sec, lime, simple syrup, soda, salt rim	12

WINE + BEER

White	6 oz	9 oz	1/2 l	btl
Cobble Hill 'Kismet' Albariño Sauvignon Blanc, Cowichan, BC	19	27	48	70
Alderlea Pinot Gris, Cowichan Valley, BC	17	24	42	66
Ormarine Les Pins de Camille, Picpoul de Pinet AOC, FR	14	20	36	55
Oyster Bay Sauvignon Blanc, Marlborough, NZ	15	21	38	60
Alderlea Bacchus, Cowichan Valley, BC	15	21	38	60
Red	6 oz	9 oz	1/2 l	btl
Alderlea Pinot Noir, Cowichan Valley, BC	19	27	48	70
Cobble Hill Winery Merlot, Cowichan Valley, BC	19	27	48	70
Barossa Valley GSM, Barossa Valley, AUS	16	23	40	65
Dirty Laundry Cabernet Sauvignon, Okanagan Valley, BC	18	25	44	68
Rosé	6 oz	9 oz	1/2 l	btl
Château Favori La Favorite, Coteaux Varois en Provence AOC, FR	19	27	48	70
Sparkling	5 oz			btl
Bottega Prosecco, Prosecco DOC, IT	13			50
CL de la Chapelle Champagne Brut, Champagne AOC Premier Cru, FR	22			95
Draught Beer				Sleeve
Ask your server for today's selection				10