

dine around dinner | 45

available after 4:30pm

course one choice of:

WAGYU BEEF DUMPLINGS

ginger, chili, soy, garlic, green onion, sesame, pickled cucumber
beer pairing | phillips implosion pilsner | 8 1/2

CHARRED BROCCOLI BISQUE

cauliflower purée, fried capers, lemon zest
beer pairing | driftwood irish red ale | 8 1/2

course two choice of:

MAPLE GINGER SOCKEYE SALMON

edamame fried rice, bok choy, roasted peppers, maple
ginger soy glaze, candied pecans, pea shoot salad
wine pairing | riverlore sauvignon blanc 5oz | 12

BLACK + BLUE 6oz NEW YORK

confit garlic whipped potatoes, roasted root vegetables,
rosenberg blue cheese, blackening spice, signature glo
compound butter
wine pairing | liberty school cabernet sauvignon 5oz | 14

RED THAI TOFU CURRY BOWL

coconut jasmine rice, bell peppers, red onions, ginger,
bamboo shoots, thai basil, lime, grilled naan bread
wine pairing | dirty laundry hush rosé 5oz | 12

HOT HONEY FRIED CHICKEN

confit garlic whipped potatoes, house coleslaw, 2 pieces of
in-house fried hot honey chicken, green onions, barbecue
ranch dip
wine pairing | fabre on provence rosé 5oz | 12

course three choice of:

PECAN PIE BROWNIE

vanilla bean ice cream, caramel sauce, fresh mint

SNICKERDOODLE + BAILEYS BRÛLÉE

caramelized sugar, gooseberry, icing sugar

bar features

	5oz	9oz	BTL
SAN SILVESTRO BARBERA APPASSIMENTO	12	19	52
ITALY			
aromas of ripe red fruit, cherry jam, plum, vanilla + red licorice			
UNSWORTH CHARME DE L'ILE	14	24	65
VANCOUVER ISLAND			
a vibrant blend of pinot gris + pinot noir, fruit forward + dry			
CUCUMBER GIN SOUR	14		
tanqueray, elderflower liqueur, lemon, cucumber, cocktail foamer			
SPARKLING YUZU LEMONADE	14		
tanqueray, soho lychee liqueur, montelvini prosecco, lemon, yuzu syrup, lemonade			

executive chef Andrew Fawcett
sous chef Joe Lima

please inform your server about any allergies or dietary restrictions prior to ordering

gf gluten friendly veg vegetarian