

BAR MENU

CELEBRATING OVER 30 YEARS

SHARED PLATES

Tapas Trio

shrimp tempura, beef skewer, and avocado & salmon
ceviche mini wonton taco
13.50

Raw Oyster Plate

bloody mary relish, tabasco granite
and a shallot mignonette
accompanied by horseradish "pearls"
8.00

Steamed Mussels

charmoula broth, house-made chorizo and grilled focaccia
13.00

Tasting of Savory Cones

Wild Acres duck rilette and lingonberry with chive batons,
prosciutto with berries and goat cheese,
smoked salmon mousse with dill
11.00

Spicy Beef Carpaccio Roulades

fresh horseradish, soy ginger glaze, roasted shiitake
mushroom, chive and daikon sprout salad
with mango and chili relish
14.00

House-Made Chorizo and Tiger Prawn Satay

chimichurri sauce and a spicy sweet and sour sauce
12.50

SALADS & SOUP

Mixed Green Salad

cherry tomatoes, cucumbers, julienne carrots
with citrus vinaigrette and port reduction
6.50

Oven Roasted Beet Salad

orange confit, orange segments, candied walnuts
and frisée with goat cheese emulsion and
walnut-honey vinaigrette
8.00

Braeburn Apple and Watercress Salad

Belgian endive, pomegranate seeds, Northern Lights
blue cheese, crushed maple-roasted macadamia nuts
with apple horseradish vinaigrette
7.75

Roasted Red Pepper and Northern Lights Blue Cheese Soup

black olive oil, chive batons, minced black olive and
crumbled blue cheese
7.00

Soup of the Day

6.50

SANDWICHES

Grilled Black Angus Hamburger

lettuce, tomato, and onion
9.75

Grilled Black Angus Cheeseburger

lettuce, tomato, and onion
10.25

Lamb Burger

cucumber, mint yogurt, frisee,
and tomato served with hummus
10.50

Bacon-Avocado Sandwich

radish sprouts, Farmer Bob tomato and organic bibb
lettuce on toasted sourdough bread
with sriracha aioli
10.50

Hoisin BBQ Fishcher Farms Pulled Pork Sandwich

cucumber & tomato on sourdough bun with herbed yogurt
9.75

House Cold Smoked Salmon Gravlox Club

avocado spread, cucumber, red onion
on toasted brioche with dill cream
9.50

Sandwiches are served with choice of
mixed greens, fresh fruit or French fries

SIDES

7.00

Vegetable Mélange

Mascarpone Herb Polenta

Beet-Coconut Risotto

Potato Puree

Bacon Braised Grits

Full Diner Menu Available After 5:00