

SHAREABLES

WOOD-FIRED BEETS GF, V 15
Whipped herb goat cheese, candied spiced walnuts, baby watercress

CAPRESE SALAD GF, V 22
Kalamata olive, basil oil, cherry-balsamic glaze, baby watercress

KALE CAESAR SALAD GFO 14 | 18
Baby kale, grana padano, crispy pancetta, focaccia croutons, charred lemon

MIXED GREENS GF, V+O 12 | 16
Gem tomato, pickled onion, shaved fennel, watermelon radish, pea shoots, feta, roasted sweet pepper vinaigrette

+ Grilled chicken 12
+ Grilled salmon 12
+ Garlic prawns 15

LETTUCE WRAPS GF, V+O
Honey-soy rice noodles, pickle slaw, cashew, scallion, peanut sauce

Crispy tofu 17
Chicken 21
Shrimp 22

JERK CHICKEN KARAAGE GF 19
Crispy fried chicken thighs, spicy jerk sauce, creamy broccoli slaw

SWEET & STICKY DUCK WINGS GF 20
Slow-braised duck drumettes, honey-soy glaze, pickle slaw

ANGRY PRAWNS GFO 20
Skillet prawns, gem tomato, jalapenos, shallots, bang bang sauce, toasted focaccia

FROM THE FORNO

MARGHERITA V 21
Tomato sauce, fior di latte, mozzarella, basil

CHEESEBURGER GFO 24
Burger sauce, ground beef, onion, pickle, cheddar, Monterey jack, fresh tomato

VEGGIE GFO, V 23
Tomato sauce, sweet pepper, tomato, red onion, mozzarella, fresh tomato, arugula, feta, basil oil

PEPPERONI 23
Tomato sauce, pepperoni, mozzarella

TERIYAKI CHICKEN 24
Teriyaki glaze, mozzarella, grilled chicken, pineapple salsa, scallion, toasted sesame

+ Additional topping 3
+ Substitute for GF cauliflower crust 4
+ Substitute for vegan cheese 3

HANDHELDS

SLOW-BRAISED SHORT RIB BEEF DIP GFO 26
Horseradish aioli, caramelized onion, wild mushroom, provolone, grilled French loaf, beef jus

SMASHED BEEF BURGER GFO 26
6" Wagyu patty, potato-herb bun, green leaf, tomato, pickle, smoked cheddar, bacon, caramelized onion, garlic aioli

MARINATED VEGETABLE SANDWICH GFO, V 24
Whipped herb goat cheese, arugula, tomato, sweet pepper, portabella mushroom, basil, grilled French loaf, sundried tomato pesto

PASTA

BRUSCHETTA PRAWN ANGEL HAIR GFO 31
Gem tomato, garlic prawn, feta, basil, chili thread, toasted focaccia

SPAGHETTI CARBONARA GFO 28
Cured ham, crispy pancetta, grana padano, egg yolk, toasted focaccia

SHORT RIB PARPADELLE GFO 26
Beef jus, confit garlic, shallot, tomato confit, fresh thyme, grana padano

WILD MUSHROOM RAVIOLI V 28
Sundried tomato pesto, arugula, shallots, confit garlic, arugula, cream, grana padano, toasted focaccia

THE MAIN EVENT

AAA STRIPLOIN 10" GF 58
Grilled Alberta beef striploin, whipped herb goat cheese, crispy leeks, roasted garlic mash or fingerling potatoes

+ Wild mushrooms 10
+ Garlic prawns 15

BRAISED BEEF SHORT RIB GF 46
Slow-cooked AAA Alberta beef chuck flat, pan jus, roasted garlic mash or fingerling potatoes

CHICKEN SUPREME GF 42
Sundried tomato pesto, grana padano, arugula, roasted garlic mash or fingerling potatoes

PAN-SEARED STEELHEAD TROUT GFO 36
Honey-lemon cream sauce, warm farro salad

ROASTED VEGETABLE CURRY BOWL GF, V+ 26
Red Thai coconut curry, courgette, sweet pepper, cauliflower, carrot, arugula, lentil, crispy chickpea, cilantro
+ Grilled chicken 12
+ Grilled salmon 12

All menu items are sourced using *local & sustainable ingredients* where possible.

20% gratuity automatically applied to parties of 6 or more.

GF gluten free O option
V vegetarian V+ vegan

GOOD EVENING, FRIEND

