

RUDI

LUNCH 11AM-3PM

PLATES

Butcher's Board rotating salumi & condiments	27
Cheese Board rotating cheese & condiments	27
Celebration Board all of it	50
House Baked Focaccia butter, onion jam, salt	12
Potatoes Fritti herbs and spices, mayonnaise	12
Beef Tartare cornichons, shallot, cured egg yolk	22
BC Green Beans goat cheese, almonds, crispy prosciutto	18
Fresh Burrata seasonal accompaniments	26
Crispy Halloumi courgette, red pepper, olives	27
Albacore Tuna Salad asparagus, potato, olives	26
Grilled Tiger Prawns ratatouille, romesco	33
Penne vegan pesto, local tomatoes, peas	29
Cacio e Pepe bucatini, pepper, cheese	28
Orecchiette fennel sausage ragu	27

LUNCH TRIO your choice of half sandwich, deli salad and soup 18

DELI SANDWICHES 14 add side soup or deli salad +6

Turkey gouda, cranberry mayo, arugula
Smoked Meat swiss, caramelized onions, horseradish, sauerkraut
Tuna confit tuna, caper vinaigrette, butter lettuce
Chicken brie, tomato and apple chutney, arugula
Pear & Brie anjou pear, brie, fig & onion jam, arugula

DELI SALADS 9

Kale broccoli, red cabbage, carrots, parmesan croutons
White Bean roasted red pepper, onions, kale, lemon, dill
Chick Pea zucchini, peppers, olives, feta
Quinoa cucumber, beets, seeds, shallots, maple vinaigrette
Orzo tomatoes, peas, almonds, parmesan, pesto

DAILY SOUPS 9

Minestrone and our daily feature

RUDI

APERITIVO HOUR 3:00 - 5:00

SNACKS 13

Smoked Fish Toast
Calabrian Pork Rillettes
Bacon Wrapped Dates
Chicken Drumsticks
Arancini Rotating Flavour

Butter Lettuce 13
Salumi & Cheese 18
Cacio e Pepe 23

APERITIF/APERITIVO 11

Rose or Classic Negroni
Negroni Sbagliato
Bitter Giuseppe
Americano
Spritz Aperol/Limoncello/Amaro
2:1 Martini Vodka/Gin
Spaghett

BEER 6

Italian Pilsner 12oz

WINE 11

Red/White/Sparkling 5oz



RUDI

First - For The Table

Bacon Wrapped Dates

Arancini calabrian chili emulsion

House Marinated Olives shallots, chili

Second - For the Table

Crispy Halloumi courgette, red pepper, olives

Local Greens chive vinaigrette

Third - Choice Of

Grilled Tiger Prawns ratatouille, romesco

Duck Confit carrot, lentil ragu, sour cherry

Pork Belly spaetzle, cabbage, mustard gastrique

Cacio e Pepe bucatini, pepper, cheese

Dessert - For the Table

chef's choice

\$75 per person

*Full table participation required

*Last call 9:00pm Sun-Thurs 9:30pm Fri-Sat

RUDI

CHEESE / 10ea

Manchego, sheep, spain
 D'affinois Brie, cow, france
 Aged Gouda, cow, holland

SALUMI/ 10ea

Schinkenspeck, pork, germany
 Soppressata, pork, italy
 Bavarian Salami, pork, vancouver

BOARDS

Butchers Board	
	rotating salumi & condiments
Cheese Board	rotating cheese & condiments
Celebration Board	all of it

27
 27
 50

SNACKS/ 16

Anchovy Toast
 Smoked Fish Toast
 Bacon Wrapped Dates
 Arancini Rotating Flavour
 Chicken Drumsticks

RUDI

these dishes are meant to be shared, and arrive as ready

not all ingredients are listed, please inform your server of any allergies

House Baked Focaccia butter, onion jam, salt	12
Beef Tartare capers, shallot, egg yolk	22
Butter Lettuce chive, goat cheese, seeds	15
Belgium Endive pear, almonds, blue cheese	16
Mushrooms leeks, shallot, goat cheese	16
Belgian Frites herbs and spices, mayonnaise	12
Grilled Broccolini ricotta, roasted garlic vinaigrette	18
Fresh Burrata beets, walnuts, honey balsamic vinaigrette	26
Crispy Halloumi courgette, red pepper, olives	27
Albacore Tuna asparagus, olives, potato	26
Cabbage Rolls beef, rice, tomato, sauerkraut emulsion	18
Penne vegan pesto, sundried tomato, broccolini, almonds	29
Cacio e Pepe bucatini, grana padano, pepper	28
Orecchiette fennel sausage ragu, grana padano	27
Risotto chorizo, prawns, swimming scallops, peppers	31
Swimming Scallops tomato, fennel, rouille, baguette	28
Grilled Tiger Prawns ratatouille, romesco, garlic chili oil	33
Pork Belly spaetzle, cabbage, mustard	27
Duck Confit lentils, carrot, cherry	32
Braised Beef tomato, pearl onions, mushrooms, polenta	36

RUDI

Sticky Toffee	12
dates, toffee sauce, biscoff ice cream	
Cookies	12
snickerdoodles baked to order	
Chocolate Nemesis	12
chocolate torte, strawberry, white chocolate	
Affogato	12
ice cream, fresh espresso	

MILE ZERO COFFEE

Espresso	4.05
Americano	4.05
Capuccino	5.75
Flat White	5.75
Latte	5.75
Milk Alternative	+0.70

SILK ROAD TEA

GenMai Cha (green)	3.85
Phillosophers Brew (herbal)	
Imperial Earl Grey (black)	
Jewl of India (black)	
Westcoast Peppermint (herbal)	
Chai (black)	

RUDI

DIGESTIVO HOUR 9:00 - CLOSE

COCKTAILS 12

Daiquiri Della Casa
Bitter Giuseppe
Black Manhattan
Sbagliato Di Notte
Spaghet

AMARO DELLA CASA & BACON DATE 10

1.0oz house amaro w/ bacon date on the side

AMARI FLIGHTS 15

3 x 0.75oz pours

Alpine & Herbal

A bright, but intense style of amaro, highlighting Alpine regional herbs and flowers. Often associated with gentian, cooling herbs, and conifer

Fruity & Floral

Unusual to see in classic Amari styles, floral elements are usually associated with Northern Italy, explored in new world styles.

Bitter & Bold

Medicinal, bitter, and revitalizing. These styles will put a pep in your step and the taste of boot polish in your mouth.

BREAKEVEN BOTTLE MP

Something boozy, something fancy, 1oz per person

WINE 10/34/45

Sparkling

Varias, Cava, Brut Nature, NV, Catalonia, Spain

White

Bico Amarelo, Loureiro+, 2024, Vinho Verde, Portugal

Red

Las Hermanas, Monastrell, 2024, Jumilla, Spain

BEER 6

Italian Pilsner 12oz



HOUSE COCKTAILS

Club Crete - 17 (Crete)
vodka,blackraspberryliqueurs, cava
clarified milk punch with mint, mixedred
berries + lemon. bubbles on the side

Pomme et Fleur - 20 (Corsica)
calvados, elderflower liqueur
a watermelon, lime, + elderflowercollins,
topped with Pompelmo soda

Isle of Sirens - 16 (Cyprus)
blended scotch, herbal liqueur
tart andherbal layeredwithbrownbutter,
sage + grapefruit

Stormy Knight - 17 (Isle of Man)
irish whiskey, amari, black rum
bittersweet with a fresh, complexbase&
layers of herbs and spices

I-Beet-Za - 16 (Ibiza)
goat cheese-washedgin, dryvermouth
anealthy yet delicate martini withgoat
cheese, beets, and subtle brine

Shaken, Not Curd - 21 (Sardinia)
rind-washed gin, honeycello, dry vermouth
astrong,salty-sweet martini, layeredwith
citrus and herbal notes

Cheirinho de Sombres - 17 (Azores)
peanut butter-washed brandy, honey wine
espressomeets a peanut butterandhoney
sandwich, in drink form

APERITIF/APERITIVO

Rosé Negroni - 15
- Gin, Campari, RUDI Vermouth

Sbagliato - 15
- Campari, Rosso Vermouth, Sparkling wine

Americano Cocktail - 15
- Campari, Rosso Vermouth, club soda

Bitter Giuseppe - 15
- Cynar, RUDI vermouth, citrus,
peach bitters

Spritz - 15
- Limoncello, RUDI vermouth OR
RUDI x Antidote amaro
with
sparkling wine and soda

2:1 Martini - 15
- 2 parts House Gin or Vodka, 1 part dry
vermouth
Olives or Twist

Spaghet - 15
- 12oz Italian pilsner and a side of
rotating aperitif

Rudi Vermouth - 2 oz serve
- Served on ice, citrus garnish - 12

Sherry & Tonic 2oz - 12
Dry Vermouth & Tonic 2oz - 12

WINE

SPARKLING

	GLS/%L/BTL
Varías Cava, BrutNature, NV, Catalonia, Spain	11/37/50
Medici Ermete, Concerto, Lambrusco, 2024, Emilia-Romagna, Italy	14/44/60
Bellenda, Fratelli Cosmo, Extra Dry Prosecco, NV, Veneto, Italy	75
Elios, Blanc de Blancs, NV, Sicily, Italy	135
Gatinois, Grand Cru Brut, NV, Champagne, France	165
Laurent-Perrier, Brut Rosé, NV, Champagne, France	245

WHITE

FRESH & ZIPPY

Tiberio, Trebbiano, 2024, Abruzzo, Italy	65
Visintini, Ribolla Gialla, 2024, Friuli-Venezia Giulia, Italy	68
Jeremie Hucher, Melon de Bougogne, 2023, Loire Valley, France	15/51/70
Caruso e Minini, Naturalmente, Grillo, 2023, Sicily, Italy	75
Podere San Cristoforo, Luminoso, Vermentino, 2024, Tuscany, Italy	75
Meinklang, Grüner Veltliner, 2024, Burgenland, Austria	78
Adriano Marco & Vittorio, Sauvignon Blanc, 2023, Piedmont, Italy	17/57/80
Italo Cescon, Pinot Grigio, 2024, Friuli-Venezia Giulia, Italy	82
Chateau Rabotine, Sauvignon Blanc, 2024, Loire Valley, France	110

MINERAL & TEXTURAL

Corte Sant'Alda, Garganega+, 2022, Puglia, Italy	75
Domaine de l'Écu, Melon de Bougogne, 2023, Loire Valley, France	87
La Nerthe, Les Cassagne, Viognier+, 2023, Rhône Valley, France	95
Alta Mora, Etna Bianco, Carricante, 2022, Sicily, Italy	97
Mateus Nicolau de Almeida, Rabigato, 2022, Douro, Portugal	110
Bernard Defaix, Chardonnay, 2023, Chablis, Burgundy, France	25/85/120

VELVETY & WEIGHTY

Rivera, Scariazzo, Fiano, 2023, Puglia, Italy	16/54/75
Alois Lageder, Versalto, Pinot Bianco, 2021, Alto-Adige, Italy	98
Gerard Bertrand, Cigalus, Chardonnay+, 2022, Languedoc, France	130

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