RUDI

DINE AROUND 2027

$75 per guest

Optional wine pairings +$45 per guest

FIRST · FOR THE TABLE

Trio of Snacks

Blue Grouse ‘Charme de l’île’ NV · Cowichan Valley, Canada

SECOND · FOR THE TABLE

Crispy Halloumi
courgette, bell pepper, olives

Butter Lettuce
chive, goat cheese, seeds

Boutari Xinomavro 2022 · Macedonia, Greece

THIRD · CHOICE OF

Crispy Pork Belly
spaetzle, cabbage, mustard

August Kesseler Riesling 2024 · Rheingau, Germany

or

Butter-Poached Lingcod
gnocchi, parsnips, cream

Domaine Lafage ‘Novellum’ Chardonnay 2023 · Languedoc, France

or

Cacio e Pepe
bucatini, pepper, cheese

Bel Colle Favorita 2023 · Piedmont, Italy

DESSERT · FOR THE TABLE

Chef’s Choice

La Frenz ‘Muscat Liqueur’ NV · Okanagan Valley, Canada

LOCAL BEER

Hoyne Che Bello Pilsner · 20 oz · $11

33 Acres of Ocean Pale Ale · 20 oz · $12

Phillips Puff Hazy IPA · 20 oz · $11

Entire table participation required

Sample menu. Items subject to change.

RUDI

FAMILY MENU

$75 per person · minimum two ppl

A generous multi-course journey,
designed to share with the entire table.

FIRST · FOR THE TABLE

A selection of our favourite bites
to start.

SECOND · FOR THE TABLE

Crispy Halloumi
courgette, red pepper, olives

Local Greens
chive vinaigrette

THIRD · CHOICE OF

Grilled Tiger Prawns
crispy pork belly, polenta

or

Butter-Poached Lingcod
gnocchi, parsnips, cream

or

Pork Belly
spaetzle, cabbage, mustard

or

Cacio e Pepe
bucatini, pepper, cheese

DESSERT · FOR THE TABLE

Chef's daily selection



Full table participation required.

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 ClassicNegroni
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

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	27
Cheese Board	rotating cheese & condiments	27
Celebration Board	all of it	50

SNACKS/ 16

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

RUDI

SUPPER

European-inspired cooking, made with local ingredients,
and designed to share. Dishes arrive as they are ready.

BOARDS

Cheese Board 29
rotating cheese & condiments

Butcher's Board 29
rotating salumi & condiments

Celebration Board 52
all of it



FOR THE TABLE

House-Baked Focaccia 12
butter, onion jam, salt

Potatoes Fritti 12
herbs and spices, mayonnaise

Butter Lettuce 15
chive, goat cheese, seeds

Dates 16
bacon-wrapped

Smoked Fish Toast 16
lumpfish caviar, dill

Nduja Toast 16
baguette, fennel

Arancini 16
calabrian chili emulsion

Chicken Drumsticks 16
confit, hot honey, ranch

Belgian Endive 16
pear, almonds, blue cheese

Mushrooms 16
leeks, carrots, pearl onions

Cabbage Rolls 18
beef, rice, tomato, sauerkraut emulsion

Roasted Brussels Sprouts 18
goat cheese, almonds, prosciutto

PASTA & RISOTTO

Orecchiette 27
fennel sausage ragu, grana padano

Cacio e Pepe 28
bucatini, grana padano, pepper

Penne 29
vegan pesto, tomatoes, peas, kale, almonds

Risotto 31
prawns, swimming scallops, chorizo, peppers

PLATES

Beef Tartare 22
capers, shallot, egg yolk

Fresh Burrata 26
seasonal accompaniments

Albacore Tuna 26
legumes, potato, olives

Crispy Halloumi 27
courgette, red pepper, olives

Crispy Pork Belly 27
spaetzle, cabbage, mustard

Swimming Scallops 28
tomato, fennel, rouille, baguette

Grilled Tiger Prawns 33
crispy pork belly, polenta

Butter-Poached Lingcod 36
gnocchi, parsnips, cream

Reserve Beef Striploin 56
potato, broccoli, maître d'hôtel butter

Please tell your server about allergies; not all ingredients are listed.

RUDI

SUPPER

HOUSE COCKTAILS

Summit Meadow *(Dauphiné, France)* 17
gin, violette, Pineau des Charentes, pear, faux citrus, blue pea flower & yarrow tea

Stromboli *(Calabria, Italy)* 19
rye whisky, amaretto, chili amaro, lemon, orgeat, foaming bitters, burnt orange

The Olive Branch *(Ithaca, Greece)* 17
olive oil-washed grappa, ouzo, gin, bitter liqueur, dry vermouth, herbs, olive

Sleepy Monk *(Grenoble, France)* 16
French gin, green Chartreuse, RUDI amaro, dry vermouth, Philosopher's Brew tea syrup

Mead of Poetry *(Vestland, Norway)* 18
beeswax-washed vodka, bianco vermouth, arancello, cranberry ice, pimento dram mist

Cable Carré *(Mont Blanc, France/Italy)* 20
chestnut-washed brandy, vermouth, nocino, coffee, brown butter, bitters, milk foam

Feldberg *(Black Forest, Germany)* 17
rum, kirsch, dark chocolate liqueur, lemon, cherry demerara syrup, clarified with milk

BEER ON TAP

	12oz / 20oz
Hoyne Che Bello Italian pilsner	7 / 11
33 Acres of Ocean West Coast pale ale	8 / 12
Phillips Puff hazy IPA	7 / 11
Seasonal BC Rotator seasonal	8 / 12

BOTTLED

Peroni Nastro Azzurro 8
lager · 330 ml

Bricker's Dry Cider 12
473 ml

Templ Golden Lager 8
non-alcoholic · 355 ml



WINES BY THE GLASS

SPARKLING

GLS / ½L / BTL

Varias 11 / 37 / 50
Cava Brut Nature · NV · Penedès, Catalonia, Spain

Medici Ermete 13 / 44 / 60
Lambrusco Reggiano · 2025 · Emilia-Romagna, Italy

WHITE

Bel Colle 13 / 44 / 60
Favorita · 2023 · Langhe, Piedmont, Italy

Domaine Lafage, Novellum 14 / 47 / 65
Chardonnay · 2024 · Côtes Catalanes, Languedoc-Roussillon, France

Jérémie Huchet 15 / 51 / 70
Melon de Bourgogne · 2024 · Muscadet, Loire Valley, France

August Kesseler 17 / 57 / 80
Riesling · 2024 · Assmannshausen, Rheingau, Germany

Domaine Goisot 20 / 68 / 95
Sauvignon Blanc · 2023 · Saint-Bris, Burgundy, France

ROSÉ / ORANGE

GLS / ½L / BTL

Château Gassier 15 / 51 / 70
Grenache+ Rosé · 2024 · Côtes de Provence, Provence, France

Parés Baltà, Prima Orange 15 / 51 / 70
Xarel·lo · 2024 · Penedès, Catalonia, Spain

RED

Boutari 13 / 44 / 60
Xinomavro · 2022 · Naoussa, Macedonia, Greece

Illuminati 14 / 47 / 65
Montepulciano · 2022 · Montepulciano d'Abruzzo, Abruzzo, Italy

Montirius 16 / 54 / 75
Grenache+ · 2023 · Côtes du Rhône, Rhône Valley, France

Castiglion del Bosco 18 / 61 / 85
Sangiovese · 2023 · Montalcino, Tuscany, Italy

Château Montus 23 / 78 / 110
Tannat+ · 2019 · Madiran, Sud-Ouest, France

Please ask for our full wine list.

RUDI

LUNCH

AN EXPLORATION OF IDENTITY, STORY, FOOD, AND HOME

LUNCH TRIO · 18

Your choice of half sandwich,
deli salad, and soup.

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, apple relish, arugula

Pear & Brie
anjou pear, brie, fig & onion jam, arugula

SOUPS · 9

Minestrone

Daily Feature

SALADS · 9

Kale
broccoli, red cabbage, carrots, parmesan croutons

White Bean
roasted red pepper, onions, kale, lemon, dill

Chickpea
zucchini, peppers, olives, feta

Quinoa
cucumber, beets, seeds, shallots, maple vinaigrette

Orzo
tomatoes, peas, almonds, parmesan, pesto

BOARDS

Cheese Board 29
rotating cheese & condiments

Butcher's Board 29
rotating salumi & condiments

Celebration Board 52
all of it



PLATES

House-Baked Focaccia 12
butter, onion jam, salt

Potatoes Fritti 12
herbs and spices, mayonnaise

Beef Tartare 22
cornichons, shallot, cured egg yolk

Brussels Sprouts 18
goat cheese, almonds, crispy prosciutto

Fresh Burrata 26
seasonal accompaniments

Crispy Halloumi 27
courgette, red pepper, olives

Albacore Tuna 26
legumes, potato, olives

Grilled Tiger Prawns 33
crispy pork belly, polenta

Penne 29
vegan pesto, tomatoes, peas, kale, almonds

Cacio e Pepe 28
bucatini, pepper, cheese

Orecchiette 27
fennel sausage ragu

Please tell your server about allergies.
Not all ingredients are listed.

RUDI

LUNCH

HOUSE COCKTAILS

Summit Meadow *(Dauphiné, France)* 17
gin, violette, Pineau des Charentes, pear, faux citrus, blue pea flower & yarrow tea

Stromboli *(Calabria, Italy)* 19
rye whisky, amaretto, chili amaro, lemon, orgeat, foaming bitters, burnt orange

The Olive Branch *(Ithaca, Greece)* 17
olive oil-washed grappa, ouzo, gin, bitter liqueur, dry vermouth, herbs, olive

Sleepy Monk *(Grenoble, France)* 16
French gin, green Chartreuse, RUDI amaro, dry vermouth, Philosopher's Brew tea syrup

Mead of Poetry *(Vestland, Norway)* 18
beeswax-washed vodka, bianco vermouth, arancello, cranberry ice, pimento dram mist

Cable Carré *(Mont Blanc, France/Italy)* 20
chestnut-washed brandy, vermouth, nocino, coffee, brown butter, bitters, milk foam

Feldberg *(Black Forest, Germany)* 17
rum, kirsch, dark chocolate liqueur, lemon, cherry demerara syrup, clarified with milk

BEER ON TAP

	12oz / 20oz
Hoyne Che Bello Italian pilsner	7 / 11
33 Acres of Ocean West Coast pale ale	8 / 12
Phillips Puff hazy IPA	7 / 11
Seasonal BC Rotator seasonal	8 / 12

BOTTLED

Peroni Nastro Azzurro 8
lager · 330 ml

Bricker's Dry Cider 12
473 ml

Templ Golden Lager 8
non-alcoholic · 355 ml

WINES BY THE GLASS

SPARKLING

GLS / ½L / BTL

Varias 11/37/50
Cava Brut Nature · NV · Penedès, Catalonia, Spain

Medici Ermete 13/44/60
Lambrusco Reggiano · 2025 · Emilia-Romagna, Italy

WHITE

Bel Colle 13/44/60
Favorita · 2023 · Langhe, Piedmont, Italy

Domaine Lafage, Novellum 14/47/65
Chardonnay · 2024 · Côtes Catalanes, Languedoc-Roussillon, France

Jérémie Huchet 15/51/70
Melon de Bourgogne · 2024 · Muscadet, Loire Valley, France

August Kesseler 17/57/80
Riesling · 2024 · Assmannshausen, Rheingau, Germany

Domaine Goisot 20/68/95
Sauvignon Blanc · 2023 · Saint-Bris, Burgundy, France

ROSÉ / ORANGE

GLS / ½L / BTL

Château Gassier 15/51/70
Grenache+ Rosé · 2024 · Côtes de Provence, Provence, France

Parés Baltà, Prima Orange 15/51/70
Xarel·lo · 2024 · Penedès, Catalonia, Spain

RED

Boutari 13/44/60
Xinomavro · 2022 · Naoussa, Macedonia, Greece

Illuminati 14/47/65
Montepulciano · 2022 · Montepulciano d'Abruzzo, Abruzzo, Italy

Montirius 16/54/75
Grenache+ · 2023 · Côtes du Rhône, Rhône Valley, France

Castiglion del Bosco 18/61/85
Sangiovese · 2023 · Montalcino, Tuscany, Italy

Château Montus 23/78/110
Tannat+ · 2019 · Madiran, Sud-Ouest, France

Please ask for our full wine list.

RUDI

DESSERT

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 3.85

GenMai Cha (green)
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
Spaghett

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