

Snacks & Shares

Savoury, high-texture bites to pair with drinks.

\$2 off during happy hour

WEDNESDAY - FRIDAY 3:00 PM - 10:00 PM

Marinated Olives & Feta ^v oregano, garlic, olive oil	8	Gochujang Cauliflower Bites ^{vg} green onion, sesame seeds	14	Patatas Bravas ^v fritessaus, fried shallot	13
Crispy Broccoli ^{vg} fermented chili, fried garlic	13	Truffle Parmesan Fries ^v garlic aioli	11	Chicken Wings salt & pepper, hot, or Calabrian honey, served with buttermilk ranch	16
Trio of Dips ^v tirokafteri, baba ganoush, skordalia, pita crisps	14				

From the Garden

Produce-driven plates focusing on fresh summer flavours.

\$3 off during happy hour

Heirloom Tomato Salad ^v whipped ricotta, basil, pickled shallot	15	Roasted Brassica Salad ^{vg} green harissa, sunflower seeds, baba ganoush	16	Poached Prawns	14
Glorious Organics Greens ^v summer berries, chevré, citrus vinaigrette	16			Seared Chicken Breast	9
				Sockeye Salmon	13
				Bavette Steak	22

Enhancements

Social Plates

Refined, chef-led compositions for sharing. Or not.

\$3 off during happy hour

Prosciutto & Melon mint, pistachio, aged balsamic	15	Yellowtail Kingfish Crudo calamansi, shiso, serrano, kohlrabi	21	Burger smoked scamorza, onion jam, pancetta, arugula, garlic aioli, brioche — add sautéed mushrooms 2½ Vegan burger available by request	22
Peri Peri Chicken pickled onion, feta, cornbread muffin	16	Grilled Humboldt Squid kohlrabi, nước chấm, crispy rice paper	15		
Prawn Cocktail iceberg lettuce, brandied cocktail sauce	19			Steak Frites grilled bavette, garlic aioli, sauce au poivre	29

Dessert

Black Forest Icebox Cake amarena cherry ice cream, chocolate cake	10	S'mores Ice Cream Sandwich dark chocolate-dipped chocolate ice cream, house-made graham cracker	10
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vg - vegan, v - vegetarian
Prices exclude applicable taxes.

Afternoon & Evening