



CHAPTERS

Seasonal experiments in curiosity, creativity, and craft.

006.

iced matcha with sesame oat milk,
finished with black sesame-tonka brittle.
silky, nutty, and brightly refreshing

10

007.

a spirit-free interpretation of the espresso martini.
espresso shaken with olive caramel syrup,
balsamic, verjus, and juniper berry.
savoury, balanced, and quietly sweet
(For here only)

12

008.

smoky hot chocolate with lapsang tea
and 70% fleur de cao dark chocolate,
finished with beef jerky.
cozy, smoky, and lightly savoury

10

POUROVER

Bean in the moment curated from rotating roasters

HAMASHO

sidama, ethiopia
74158 | natural
orange blossom, raspberry jam,
sugar cane
(By Pirates of Coffee)

9

GASHARU

nyamasheke, rwanada
red bourbon | anaerobic natural
ripe kiwi, cola gummy, tootsie roll
(By Pirates of Coffee)

9

YUNNAN

yunnan, china
catimor | double anaerobic natural
dark chocolate Liqueur, black cherry,
mangosteen
(By Pirates of Coffee)

9

ESPRESSO

Espresso options and milk-based drinks

DEFAULT

ethiopia x colombia x el salvador
cherry jam, blood orange, hazelnut,
brown sugar caramel

5

DISTINCT

peru x colombia x el salvador
red plum, pomegranate, dark chocolate,
red wine

6

DECAF

single origin
pomelo, cocoa, marshmallow

6

ESPRESSO
AMERICANO

+0

CAPPUCCINO
FLAT WHITE

CORTADO

+1

LATTE
MATCHA LATTE

+2

COCKTAIL

2 OZ

WHAT DO YOU SEE*

bols melon, matcha cordial, lemon,
cardamom distillate, edible art

19

ÇA VA

croissant infused gin, baked apple
cordial, cinnamon, mini croissant

21

ARE WE THERE YET

cinnamon toast crunch, benromach
10yr, peanut butter cream,
strawberry jam cordial, peanut
sesame crunch

21

WHAT'S YOUR RED FLAG

rum, chai pineapple, coconut, lime,
mango habanero cordial,
rice lager foam

19

SO WHAT ARE WE*

empress elderflower rose gin,
st germain, lemon, grapefruit, basil
& strawberry cordial,
rose air

19

WHO CAME FIRST

tanqueray no. ten, fino sherry,
ms better's bitters, mt fuji bitters,
passionfruit & lemon egg

18

WHAT'S THE TEA

today's secret.
you'll have to ask.

18

...?

mezcal, ribena, lemon, lime leaf &
ginger cordial, soda, lime leaf salt

19

WINE

5 oz | Bottle

FIOL PROSECCO

12 | 45

VEUVE CLICQUOT BRUT

- | 175

CAPOSALDO PINOT GRIGIO

12 | 45

MINUTY 'M DE MINUTY' ROSÉ PROVENCE

16 | 70

BATASIOLO LANGHE NEBBIOLO

15 | 60

CECCHI STORIA DI FAMIGLIA CHIANTI

14 | 55

BEER

16 OZ

EAST VAN BREWING RICE LAGER

4.2%

9

33 ACRES OF SUNSHINE

5%

9

SUPERFLUX COLOUR & SHAPES IPA

6.5%

9

*Spirit-free available

Please drink responsibly

Taxes and gratuity not included.

FOOD

YOGURT BOWL 15

greek yogurt, house-made granola, local fruits, goldstrike honey

ANCIENT GRAIN SALAD 17

farro, rye berries, purple barley, chickpeas, mint, daikon, kabocha puree

MUSHROOM TOAST 20

soft egg, mushrooms, chili oil

OMELETTE 18

3 farm eggs, confit garlic aioli, house hot sauce

FRENCH TOAST 15

caramelized apples, brandy whip, maple syrup

QUICHE 20

leeks, mild white cheddar, grainy mustard, pickles, salad

BURRATA 24

marinated beets, shaoxing vinaigrette, sea salt, house sourdough

BRAISED DUCK & BEANS 28

braised duck leg, slow-cooked beans, soffritto, gremolata

SIDES

side bread (brioche or sourdough) 4

local greens side salad 14

egg (marinated soft or fried) 2

chu chili 2

COCKTAIL

IS IT TOO EARLY?

rotating brunch spritz or mimosa with
seasonal flavour & bubbles

(Zero-proof available)

DINNER

BAR NUTS 8

roasted nuts, ellipsis spice blend

HOUSE PICKLES 7

rotating local farm vegetables

MARINATED OLIVES 8

spruce tips, szechuan pepper, chilli, garlic, lemon

CHICKEN LIVER MOUSSE 18

toasted brioche, six spice, agrodolce shallots, olive oil

MARINATED BEETS 16

roasted heirloom beets, shaoxing vinaigrette, evoo

TUNA CRUDO 24

citrus, light soy, fennel pollen

CRISPY TARO DUMPLINGS 16

braised duck, pickled mustard seeds

OYSTER SAUCE BAGNA CAUDA 16

winter vegetables, bread and potatoes

BURRATA 24

squash puree, chilli crisp, grilled sourdough

LAMB TARTARE 24

green flower pepper, mustard, pecorino sardo, scallion, crostini

PAPPARDELLE 30

hand cut chestnut noodles, wild mushrooms, roasted chestnut, brown butter soy, grana padano

SMOKED DUCK BREAST 35

szechuan honey, blood orange jus

CHARCOAL GRILLED STRIPLOIN 42

crispy potatoes, javanese pepper, jus

DESSERTS

HOUSE GELATO 12

rotating flavours ask your server

MACAU STYLE EGG TARTS 15

caramelized vanilla egg custard

BAR SNACKS

BAR NUTS 8

roasted nuts, ellipsis spice blend

HOUSE PICKLES 7

rotating local farm vegetables

MARINATED OLIVES 8

spruce tips, szechuan pepper, chilli, garlic, lemon



Please let us know about any allergies or dietary needs when you order.

