



SALADS

CAESAR SALAD

romaine hearts, candied gala apple, fried capers, cashew parm, house croutons, fried brussels sprout leaves, silken tofu and lemon dressing, umami caesar vinaigrette
V, GFO

18

suggested beer pairing:
76 wolverine [lager]

SUMMER SALAD

mixed okanagan lettuces, avocado, cucumber, tomato, sweet onion, radish, carrots, toasted sunflower seeds, feta, panzanella croutons, red cabbage, broccoli, honey mustard sunshine dressing
VEG, VO, GFO

18.5

suggested beer pairing:
ace [hazy pale ale]

BEET and QUINOA SALAD

dehydrated root vegetables, local arugula, toasted pumpkin seeds, tahini and lime kale chips, 'umami' cider dressing, marinated beets
V, GF

18

suggested beer pairing:
animal [ipa]

ADD lemon- and herb-roasted chicken breast: 10

SMALL and SHARE PLATES

17 **ZUCCHINI FRIES**
okanagan summer squash, parmesan reggiano, chickpea hummus, aged balsamic reduction, spicy marinara | **VEG**

suggested beer pairing: 76 wolverine [lager]

13 **PORK STEAMED BUN**
house-made milk bun, cured and slow-roasted pork belly, mustard seed mayo, hot hoisin, pickled cucumber

suggested beer pairing: kenny's pale ale [pale ale]

15 **TUNA TARTARE**
ahi tuna, spicy mayo, crispy sushi rice, toasted nori, ponzu, spring onion, toasted sesame seeds | **GFO**

suggested beer pairing: ace [hazy pale ale]

17 **MUSHROOMS ON TOAST**
mixed mushrooms, taleggio cheese, walnut pesto, white wine cream, fresh herbs, aged sherry vinegar, grana padano, arugula, cracked pepper | **VEG**

suggested beer pairing: lil' pip [blonde ale]

18 **CHICKEN WINGS**
vietnamese-style, red chillies, mint and basil, fried garlic, scallions | **GF**

suggested beer pairing: 76 wolverine [lager]

18 **LOBSTER DUMPLINGS**
atlantic lobster and scallop mousse, smoked wasabi mayo, sesame seeds, toasted nori, ginger soy sauce, chili oil, fried garlic, micro cilantro

suggested beer pairing: ace [hazy pale ale]

17 **BBQ CHICKEN WONTON NACHOS**
kansas-style BBQ sauce, caramelized onions, roasted red peppers, aged cheddar, pickled jalapeño, house salsa

suggested beer pairing: animal [hazy ipa]

13 **CAJUN TRUFFLE FRIES**
creole spice, white truffle oil, parmesan reggiano, parsley, garlic aioli | **VEG, GF**

suggested beer pairing: 76 wolverine [lager]

16.5 **CEVICHE FISH TACOS**
peruvian-style, albacore tuna, tiger's milk, hand-pressed corn and flour tortilla, napa cabbage coleslaw, chipotle rémoulade, lime | **GFO**

suggested beer pairing: seaside cerveza [lager]

PIZZAS	SAUSAGE fennel sausage, fresh basil, mascarpone, mozzarella, edam, red chillies, red sauce GFO 22.5 <i>suggested beer pairing: 76 wolverine [lager]</i>	SEOUL PICKLE pickled cucumbers, mozzarella, fontina, smoked onions, ranch dressing, chili, kettle chips, dill, white sauce GFO 22.5 <i>suggested beer pairing: rotating IPA</i>	PERI PERI CHICKEN lemon- and chili-marinated chicken thigh, fior di latte, caramelized onions, banana peppers, basil aioli, parmesan reggiano, aged baslasmic reduction, peri peri pizza sauce GFO 22.5 <i>suggested beer pairing: animal [hazy ipa]</i>	UMAMI MAMA shiitake, cremini, and portabella mushrooms, truffled italian veggie sausage, cashew ricotta, basil pesto, pea shoots, pickled red onion, dill cream, red chillies, red sauce, plant-based parmesan V 22.5 <i>suggested beer pairing: lil' pip [blonde ale]</i>
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LARGE PLATES

23.5 **FILIPINO FRIED RICE**
crispy pork belly adobo, pickled radish, sunny side egg, fried garlic, suka sauce, fresh jalapeño, spring onion

suggested beer pairing: kenny's pale ale [pale ale]

21 **SMASH BURGER**
two 3oz certified angus beef patties, american cheese, beefsteak tomato, leaf lettuce, special sauce, french fries, house-smoked ketchup, garlic aioli | **GFO**

suggested beer pairing: animal [hazy ipa]

26 **'NDUJA FETTUCCINE**
spicy calabrian sausage, dry-cured salami, san marzano tomato sauce, truffled pork sausage, whipped pesto mascarpone, gremolata, grana padano

suggested beer pairing: rotating ipa

26 **POKE BOWL**
with sockeye salmon OR marinated tofu
sushi rice, cucumber, edamame and wasabi purée, house pickles, toasted sesame, scallions, furikake, yuzu mayo, carrot, red cabbage, fresh mango, sesame vinaigrette, micro radish | **VO, VEGO**

suggested beer pairing: ace [hazy pale ale]

32.5 **CHICKEN PARMESAN**
potato gnocchi, black truffle cream, fresh herbs, smoked bacon, farmers' vegetables, romesco sauce, local arugula, grana padano

suggested beer pairing: animal [hazy ipa]

21 **ADAM'S SUPER BURGER**
two plant-based patties, american cheeze, leaf lettuce, beefsteak tomato, special sauce, french fries and house-smoked ketchup | **V**

suggested beer pairing: 76 wolverine [lager]

25 **AHI TUNA SANDWICH**
togarashi-crusted tuna, wasabi and lime mayo, avocado, tomato jam, smoked bacon, alfalfa sprouts, ciabatta, nori and vinegar kettle chips

suggested beer pairing: seaside cerveza [lager]

27 **DIM SUM-STYLE PORK SPARE RIBS**
black bean- and ginger-steamed, chinese bbq glaze, jasmine rice, farmers' vegetables, ginger and scallion sauce, fried garlic, toasted sesame, anise and citrus broth, bean sprouts, cilantro

suggested beer pairing: animal [hazy ipa]

31 **BEEF RENDANG**
coconut- and tamarind-braised short rib, thai chillies, basmati rice, red lentil dahl, toasted cashew | **GF**

suggested beer pairing: rotating ipa

SWEETS	
12	SEASONAL CRISP strawberry and rhubarb, oat streusel, vanilla ice cream <i>suggested beer pairing: otis [breakfast stout]</i>
6	SOFT SERVE ask your server about our current selection

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY NEEDS SO WE CAN DO OUR BEST TO PREPARE YOUR MEAL SAFELY (AND DELICIOUSLY)
V = vegan, VO = vegan option, VEG = vegetarian, VEGO = vegetarian option, GF = gluten-free, GFO = gluten-free option
WE ARE UNABLE TO PREVENT POSSIBLE CROSS CONTAMINATION IN OUR FRYER WHILE WE DO WHAT WE CAN TO PREVENT CROSS-CONTAMINATION IN ALL AREAS, PLEASE KNOW THAT NUTS ARE PRESENT IN OUR KITCHEN