



LUNCH MENU

SMALL PLATES

Clam Chowder A favorite classic	18	Soup of the Day Ask what chef is serving today	10
Red BeetHummus	15	Truffle Parmesan Fries	19
Toasted pistachio, olive oil, zaatar spice, soft pita		Herb reggiano parmesan, with black garlic truffle mayo	
Wings	20	Crispy Fried Squid	20
Buffalo hot, garlic-gojujang, texas dry rub, salt 'n' pepper, honey garlic, lemon peppper		Yams, banana peppers, roasted garlic & saffron drizzle	
Tuna Tartare	22	Nachos	25
Raw Ahi Tuna, sesame soy ponzu, avocado, cucumber, scallions, mango coulis with choice of wonton chips or cucumber		Black beans, tomatos, scallions, banana peppers, pickled red onions, cheddar-jack cheese add guac 3.5 chicken 7 beef 7	
Blackened Salmon Tacos	25	Birria Tacos	20
Mole pepita, avocado, pickled red cabbage, cilantro		Three slow braised lamb, corn tortilla, mozzarella cheese, diced onions, cilantro, served with lime wedge, birria co	

HANDHELDS

all options availalble with a black bean veggie patty
comes with choice of side fries, side salad or soup of the day
sub yam fries 4 or clam chowder 6

Wagyu Burger	26	Korean Chicken Burger	25
Braised mushrooms, swiss cheese, truffle black garlic aioli, lettuce, tomato, pickle, brioche bun		Crispy chicken breast, korean chilli sauce, lettuce, tomato, kimchi, miso mayo	
Cheddar Bacon Burger	23	Hummus Wrap	19
Cheddar cheese, garlic aioli, bacon, lettuce, tomato, pickle, brioche bun		Avocado, cucumber, carrots, bean sprouts, bell pepper, tomatoes, pickled red onions, beet hummus.	
The Canadiana rainbow	19	Clubhouse	20
Cherry tomatoes, shaved zucchini, shaved radish, steamed carrots, avocado, bean sprouts, goat cheese, cranberry sourdough with house-made green goddess dressing		Hickory bacon, lettuce, tomato, avocado, house roasted turkey, cranberry sourdough or multigrain	
		Maple-Rye Reuben	24
		Corned beef, toasted marble rye bread, garlic aioli, dijon mustard, sauerkraut, pickle, swiss cheese	



ENTRÉES

CreamyAlfredoPasta	24	Birria Stew	22
White wine alfredo, bacon bits, basil, grana padano, garlic toast. choice of chicken or prawns		Slow braised lamb in a spicy consommé, chopped avocado, diced onion, grilled tortilla, cilantro,	
Bulgogi Rice Bowl	24	MushroomLeekRisotto	20
Shaved AAA marinated bulgogi beef, rice, bok choy, kimchi, bean sprouts, green onion, brocollini		Shiitake mushrooms, leeks, blistered tomatoes, creamy risotto, crostini	
Szechuan Beef Noodles	26	Butter Chicken	23
Egg noodle, bok choy, bean sprouts, carrots, sliced beef, green onions, Szechuan peppercorn, soy ginger szechuan sauce		Butter curry sauce, chicken, basmati rice, served with naan	
Katsu Chicken Bowl	25	Fish & Chips	24
Rice, Katsu chicken Edamame, Cherry tomato, Avocado, Radish, tomato sauce		Beer battered BC Rock fish, tartar sauce, creamy coleslaw, fries add fish for \$10	

please inform your server of any dietary restrictions

gluten free vegan vegetarian

18% gratuity on parties of 8+, up-charge for split plates



PIZZA

gluten free crust available	
Carnivore's Delight	28
Ground beef, bangers, chorizo, hickory bacon, pepperoni	
Korean BBQ	27
Korean bbq sauce, shaved red onion, carrot, scallions, kimchi, shiitake mushrooms, bulgogi beef	
Half Baked Harvest	24
Glazed butternut squash, kale, fontina, red pickled onion	
A Fig Fiasco	25
Black mission figs, salt pork belly, crunchy hazelnuts, goat cheese, honey drizzle	
The Downtowner	24
Pepperoni, sausage, hot chili peppers, honey drizzle	
Cacciatore	25
Herb chicken, pickled pink onions, grape tomatoes, mushrooms, black olives	
Date with a Mushroom	24
Mixed wild mushrooms, dates, goat cheese, aged balsamic, toasted almonds	
The Canadian	23
Maple Bacon, Mushrooms, Pepperoni	
Michelangelo Melt	24
Spinach, sundried tomato, prosciutto, bocconcini, mushroom, honey sriracha glaze	

SALADS

add
plain or blackened salmon 12
herb grilled chicken breast 8
prawns 10 | tofu 9

Cobb Salad	21
Crispy romaine, bacon, turkey, blue cheese crumble, tomato, avocado, radish, boiled egg, balsamic or ranch	
Caesar	20
Crispy romaine, herb-garlic crouton, reggiano parmesan, house-made caesar dressing	
Marinated Beet	19
Mixed field greens, caramelized yams, feta, candied pecans, marinated red beet	
Berry Fields	19
Mixed field greens, raspberry, strawberry, shaved almonds, goat cheese, raspberry vinaigrette	



DESSERTS

Sticky Toffee Pudding	13	Berry Creme Brûlée	13
Rich toffee sauce, vanilla bean ice cream, whipped cream		Blackberry, raspberry, strawberry, madagascar vanilla	
Choco-Framboise	13	Jess' Cheesecake	13
Bar of chocolate filled with dark chocolate mousse, raspberry gelée, vanilla custard & chocolate pearls		Pistachio graham crust, alphonso mango coulis and gelée, toasted pistachio	



DAILY FEATURES

MARG MONDAY
\$10 classic margarita

TUESDAY Corkage
\$1corkagefee,max 1 bottle/table

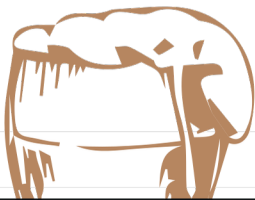
DRAUGHT WEDNESDAY
feature rotating tap \$1 off

THURSDAY DOMESTICS
\$6 bud, canadian or coors light

MARTINI FRIDAY
\$10 classic martini

SANGRIA SATURDAY
\$10 red or white sangria

CAESAR SUNDAY
\$9.5 classic caesar



BEER

Yellow Dog Artie's Lager
port moody, bc
5% abv,19ibu

12oz 7 20oz 9

Yellow Dog Play Dead IPA
port moody, bc
6.8% abv,75 ibu

12oz 8 20oz 10

Yellow Dog Chase My Tail Pale Ale
port moody, bc
4.9%, 37ibu

12oz 8 20oz 10

Twin Sails Dat Juice Pale Ale
port moody, bc
5.2% abv,25 ibu

12oz 7 20oz 9

Peroni Nastro Azzurro
Italy
5.1% abv, 24 ibu

12oz 8 20oz 10

Seasonal Beer
Pleaseaskserverfor detail
12oz MP 20oz MP

Flights
choose any 4 of the above
5oz x4 12

BOTTLED
Domestics Imports
4-5% 5%
355ml 7 355ml 8

Warsteiner Non-Alcoholic
0%
330ml 7

COCKTAILS

Jess' Signature 2oz empresgin,st-germain, tonic	16	Aperol Spritz 5oz aperol, prosecco, soda	14
Margarita 2oz espolon,triple sec, lime juice, simple syrup, salted rim	16	Old Fashioned 2oz maker's mark bourbon, sugar, bitters, orange	16
Negroni 3oz bombay sapphire, vermouth rosso, campari, orange	16	Whiskey Sour 2oz maker's mark bourbon, lime juice, simple syrup, egg whites	16
Caesar 1.5oz absolutvodka, clamato juice, worcestershire, frank's hot, spices	15	Hole #5 Sunrise 1.5oz malibu 15 rum, orange juice, lemon juice, grenadine	
Paloma 1.5oz mezcal,grapefruit juice, club soda	15	Piña Colada 2oz maliburum,coconut cream, pineapple juice	16
Limoncello Mojito 2oz bacardirum,limoncello,vanilla, mint leaf, soda	16	Sangria 5oz whiteorredwine, fruits, liqueur, juice	14

MOCKTAILS

Virgin Caesar clamato juice, worcestershire, frank's hot, spices	7	Blue Lagoon blue curacaosyrup, 7up, pineapple juice	7
Passion Fruit Soda passionfruitsyrup,soda, mint	7	Mango Fauxjito mangosyrup,mint,lime, soda	7
Lady Lavender grapefruitjuice,lavender syrup, soda	7	Mint Lemonade mint,lemonade,soda	7



CASUAL CANS

Okanagan Cider choice of peach or pear 355ml 5.2%	7
Strongbow Apple Cider choice of peach or pear 440ml 5.3%	10
Hoyne Brewery Dark Matter 355ml 5.3%	6.5
Guinness 440ml 4.2%	8

MARTINIS

The Classic 2oz absolut vodka,or bombay sapphire gin, dry vermouth, olives, stirred	16
French Martini 2oz greygoose vodka, chambord, pineapple juice	16
Cosmopolitan 2oz absolutvodka,triplesec, cranberry juice, shaken	16
Lychee 2oz absolut vodka, lychee liqueur, galliano, lychee fruit	16
Lemon Drop 2oz absolutvodka,triple sec, lemon juice, sugar rim	16