

<b>Yukon Gold Fries</b>	6
Homemade ketchup, pesto mayo & spiced aioli	
<i>N.V. Deutz</i>	
<i>Champagne</i>	17.50 (3oz) ~ 35.00 (6oz)
<b>Grilled Flatbread</b>	7
Curried lentil & sweet onions	
<i>2007 Creekside Estate</i>	
<i>Sauvignon Blanc</i>	7.10 (3oz) ~ 14.30 (6oz)
<b>Spicy Black Bean Soup</b>	7
Italian parsley	
<i>2006 Domaine Pierre Frick</i>	
<i>Gewurztraminer</i>	9.10 (3oz) ~ 18.30 (6oz)
<b>Caramelized Onion &amp; Apple Sandwich</b>	8
Smoked Cheddar & pea tendrils	
<i>2008 Casvina Degli Ulivi</i>	
<i>Cortese Piedmont</i>	6.80 (3oz) ~ 13.50 (6oz)
<b>Pulled Pork Poutine</b>	9
Monforte goat cheese & BBQ sauce	
<i>2009 Albert Mann</i>	
<i>Auxerrois</i>	6.90 (3oz) ~ 13.80 (6oz)
<b>Feta &amp; Roasted Red Pepper Salad</b>	9
Toasted hazelnuts, puff pastry & mustard vinaigrette	
<i>N.V. Vve Fourny</i>	
<i>Gamay/Poulsard Sparkling</i>	9.10 (3oz) ~ 18.30 (6oz)
<b>Chicken Liver Pate</b>	11
Preserved pickled vegetables & olive oil crostini	
<i>2005 Domaine Pierre Frick</i>	
<i>Gewurztraminer</i>	9.10 (3oz) ~ 18.30 (6oz)
<b>Stuffed Piquillo Pepper</b>	11
Roast garlic, soft cheese, cucumber & radish	
<i>2003 Weingut Forstmeister Gertz</i>	
<i>Riesling</i>	8.10(1oz) ~ 16.30 (2oz)
<b>Warm Tomato Bruschetta</b>	11
Capers, chili flakes, toscano cheese on baguette	
<i>Château Soucherie</i>	
<i>Chenin Blanc</i>	7 (1oz) ~ 14 (2oz)
<b>Veal Anticuchos</b>	12
Charred milk bun, horseradish & apple mayo	
<i>2005 Vigna Meridiana 'Veritas'</i>	
<i>Merlot</i>	7.90 (3oz) ~ 15.80 (6oz)
<b>Fried Calamari</b>	12
Lemon greens, pickled onions, sweet chili sauce	
<i>2009 Terre Borboniche "Re Ferdinando"</i>	
<i>Greco Bianco</i>	6.90 (3oz) ~ 13.80 (6oz)

<b>Grilled Cornish Hen</b>	14
Carrot & cabbage slaw	
<i>2009 Albert Mann</i>	
<i>Auxerrois</i>	6.90(3oz) ~ 13.80 (6oz)
<b>Braised Beef Cheek</b>	14
Potato mushroom hash, thyme & cabernet jus	
<i>2007 Domaine de Fontavin</i>	
<i>Southern Rhone Blend</i>	12.50 (3oz) ~ 25.00 (6oz)
<b>Crispy Ontario Smelts</b>	12
House remoulade & pea tendrils	
<i>2009 Terre Borboniche</i>	
<i>Greco Bianco "Re Ferdinando"</i>	6.90 (3oz) ~ 13.80 (6oz)
<b>Hokkaido Scallops</b>	15
Organic beans, braised leeks & cherry tomatoes	
<i>2007 Terre Rouge</i>	
<i>Southern Rhone Blend</i>	9.10 (3oz) ~ 18.30 (6oz)
<b>Seared Moroccan Beef Strip loin</b>	15
Bulb carrots, garlic kale & fingerling potatoes	
<i>2002 Bethany</i>	
<i>Syrah / Shiraz</i>	15.50 (3oz) ~ 31.00 (6oz)
<b>Selection of Artisanal Canadian Cheese</b>	16
<i>1995 Domaine Gardiès 'Ambré' Vin Doux Naturel</i>	
<i>Grenache Blanc</i>	15 (1oz) ~ 30 (2oz)
<b>Mango French Parfait</b>	7
Field berries	
<i>Château des Charmes Late Harvest</i>	
<i>Riesling</i>	7 (1oz) ~ 14 (2oz)
<b>Banana Bread pudding</b>	
Ontario raspberries, chantilly cream	
<i>2005 Domaine de Fontavin</i>	
<i>Muscat de Beaune de Venise</i>	8 (1oz) ~ 16(2oz)
<b>Local Peach Creme Brulee</b>	7
Almond cookie	
<i>2008 Lammershoeck</i>	
<i>Pinotage 'Pinodoux'</i>	8 (1oz) ~ 16(2oz)

*An 18% Gratuity Will Be Charged To Parties of 6 or More*



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

**Tuesday, August 17th, 2010**  
 Bryan Burke – Executive Chef  
 Adam Dolley - Sous Chef  
 Richard Healy – Sommelier, A.I.W.S.