

Vin Menu

Our food philosophy is simple. Fresh, local, and globally inspired.

We offer dishes that are seasonal, wine focused and flavorful.

Classic Small Plates

Eggplant Chips (V) <i>Panko crusted eggplant chips, house made tzatziki, and pomegranate molasses.</i>	\$ 9
Broccolini (GF, V, VF) <i>Grilled broccolini, with gochujang spicy aioli.</i>	\$11
Sticky Soy Steak & Mushroom Bites (GF) <i>Alberta AAA Petite Tender, salty and sticky soy, mushrooms, toasted sesame seeds.</i>	\$13
Lobster and Cod Nachos <i>Lobster butter, pico de gallo, provolone, monterey jack, Valentina Hot Sauce.</i> Add Cheese \$3 Substitute Sriracha Hot Sauce Upon Request.	\$14
Housemade Sourdough Bread (VF) <i>Four sourdough slices, served with lemon and honey butter.</i>	\$9
Alberta Waygu AAA Beef Tartare (GFr) <i>Kewpie mayo, gherkin pickles, capers, dijon mustard, egg yolk and with potato chips.</i> Add Chips \$3	\$22
Red Ahi Tuna Tartare <i>Fresh ginger, wasabi, sesame oil, soy sauce, lemon juice, spring onions, and wonton wrappers.</i> Add Wrappers \$3	\$19
Guacamole Nachos (GFr, V, VF) <i>House made guacamole, with chopped onions, ginger, cilantro, roma tomatoes, chili peppers.</i> Add Cheese \$3 Add Crispy Porkbelly Lardons \$3	\$11
Chickpea Hummus, Caramelized Onions (GFr, VF) <i>Chickpea hummus, red chili pepper, garlic oil, and spiced onions. Served with naan bread.</i> Add Naan Bread \$3	\$9
Haloumi (GF) <i>Two Haloumi pieces, pan fried, served with chili oil and a ginger berry compote.</i> Add Cheese \$3	\$13
Spicy Duck Wings (GF) <i>Six Confit duck drumettes, maple chili, and citrus aioli.</i> Add Additional Duck Wing \$4	\$15
Charred Pulpo de Feijoada (GF) <i>Marinated, grilled octopus, with jumbo lima beans, chorizo sausage and red tomato stew.</i> Upgrade to Entrée Portion for \$20 extra.	\$22
Three Crab Cakes <i>Citrus aioli, spinach, and chili oil.</i> Add Additional Crabcake \$4	\$13
Three Motoyaki Oysters (GF) <i>Kewpie mayo, paprika, fresh parsley, parmesan cheese, spinach, miso, and mirin.</i>	\$18
Fresh East Coast Oysters (GF) <i>Fresh lemon, house made raspberry mignonette.</i>	\$3.5 ea.

Bits and Bites

Deviled Egg (GF, Vr) <i>Spanish inspired with chorizo and fresh parsley.</i>	\$3 each
Lentil Hummus (GF, V) <i>Seasoned red lentils, rolled onto a cucumber wedge.</i>	\$3.5 each
Tempura, Butternut Squash (V) <i>Beer and tempura battered butternut squash, garlic aioli and maple chili.</i>	\$4 each
Bacon Wrapped Sausage (GF) <i>Spolumbo's maple sausages, wrapped with applewood smoked bacon.</i>	\$4 each
Melon and Prosciutto (GF) <i>Cantaloupe, sliced prosciutto, pesto.</i>	\$5 each
Grilled Pineapple Lollipops (GF, VF) <i>Tangy pickled pineapple, Canadian maple glaze.</i>	\$9 each
Merguez Meatball (GF) <i>Moroccan inspired, with spiced roasted red pepper sauce.</i>	\$4 each
Stuffed Button Mushrooms (V) <i>Butter and garlic stuffed mushroom, dusted with panko crumbs and fried.</i>	\$3 each
Salmon Roulade (GFr) <i>Smoked Coho Salmon, cream cheese, chives. Served with a crostini.</i>	\$5 each
Mini Pork Belly Blanket <i>Rolled in panko crumbs, fried, with pickled red cabbage, gochujang aioli, micro greens, and maple chili.</i>	\$4.5 each
Tiger Prawn Pocket <i>A prawn sautéed in butter and chilies, served on top of a wonton wrapper.</i>	\$5 each

Add On ~Maple Chili Dip, Tzatziki Dip, Red Pepper Sauce, Citrus Aioli or Garlic Aioli \$3 each~

Cheese and Charcuterie

Chefs choice of cured meats & cheeses served with a warm baguette & house made accompaniments.

Add side olives \$5. Add whipped honey \$4. Substitute gluten free bread \$3

Chef Selection of 3 \$24

Chef Selection of 5 \$36

Add Cheese (1oz) (GFr, V)

- Manchego	\$6
- Oka	\$6
- Smoked Cheddar	\$6
- Gouda	\$7
- Fried Camembert	\$7

Add Meats (1oz) (GFr)

- Genoa Salami	\$6
- Calabrese	\$6
- Pioneer Air Dried Bison	\$7
- Pioneer Elk Green Peppercorn Salami	\$7
- Chicken Liver Pâté	\$8

Large Plates

Cornish Hen (GF)	\$45
<i>Honey glazed spatchcocked Cornish Hen, California red seedless grapes and Cajun spices.</i>	
Alberta AAA 12oz Ribeye Tagliata (GF)	\$55
<i>Seasonal greens, sundried tomatoes, shaved parmesan, house demi-glace.</i>	
Duo of Alberta AAA 4oz Beef Tenderloin (GFr)	\$58
<i>Two 4oz tenderloins, red chimichurri emulsion, confit tomatoes, demi-glace, crispy fried onions.</i>	
Pan Seared 6oz Arctic Char	\$48
<i>Citrus and pomegranate couscous, garnished with salmon roe, grilled lemon and green mojo picon.</i>	
Alberta 14oz Tomahawk Pork Chop (GF)	\$42
<i>With apple compote, creamed polenta, tamarind demi-glace.</i>	
Gluten-Free Gnocchi (GF, Vr)	\$32
<i>House made gnocchi, pancetta, spinach, and parmesan cream.</i>	

Canadian Wild

MP

*Chef selection of meats from locally selected butchers, sourcing premium game meats.
All plates are served with foraged lions mane mushrooms.*

Atlantic Ocean

MP

Chef selection of seafood and shellfish, coming from local Ocean Wise suppliers.

Accompaniments 6\$ ea.

Confit Potatoes	Sautéed Mushrooms
Polenta	Couscous
Seasonal Vegetables	Side Caesar Salad (add 3\$)
French Fries	Sweet Potato Fries (add 3\$)

Mission Classics Plates

Braised Cabbage (VF)	\$36
<i>Miso glazed, braised stuffed cabbage with sticky rice, shiitake mushrooms and garlic, and crispy onions.</i>	
Trio of Mission Sliders	\$30
<i>BBQ Pulled Pork, Hot Crispy Chicken, Alberta Angus AAA Beef, red coleslaw.</i>	
Mission Caesar Salad (GFr)	\$14
<i>House made Caesar dressing, crispy green lettuce, bacon lardons, brown butter sourdough croutons, parmesan cheese.</i>	
Poké Bowl (VF)	\$19
<i>Sticky rice, avocado, jicama, edamame, pineapple, shaved carrots, radish, pickled red cabbage, spinach, bean shoots, with a house made yuzu dressing, miso and sesame crisp and cilantro.</i>	
Add Kimchi \$3	

add Alberta AAA Tenderloin (4oz) \$26

add Ahi Red Tuna (6oz) \$25, add ½ Cornish Hen \$19

(V) – Vegetarian (Vr) – Vegetarian Friendly (VF) – Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



Secret Society



Up Coming Events

Secret Society Dinner Series

An eight course Michelin inspired dinner, featuring local game meats, Ocean Wise sustainable seafood, and finishing the meal with our signature course of three molecular spheres.

\$195 per person, limited to 10 tickets.

Second Wednesday of each month; includes food, wine pairings, GST and gratuity.

Tickets @ www.vinroom.com