

Vin Menu

Our food philosophy is simple. Fresh. Local. Globally Inspired. We offer dishes that are seasonal, wine focused and flavorful.

Small Plates

Angry Duck Fat Potatoes (GF)	\$13
Lemon preserve, smoked paprika, lemon aioli, salsa macha.	
Eggplant Chips (V)	\$9
House made tzatziki, pomegranate molasses.	
Sticky Soy Sesame Steak and Mushroom Bites (GF)	\$13
Alberta beef petit tender, mushrooms, toasted sesame seeds.	
Lobster Nachos	\$14
Pico de gallo, fontina, provolone, mozzarella, valentina hot sauce.	
Caesar Salad (GFr)	\$14
Pork Belly lardon, toasted brown butter croutons, grana padano, crispy capers, lemon vinaigrette.	
Crabcakes	\$13
Spicy turmeric coconut sauce, sautéed kale.	
Tempura Cauliflower (V)	\$12
Classic tempura battered, crushed chili flakes, citrus Gochujang aioli.	
Carne Asada Tacos (GF)	\$18
Grilled petit tender, locally made corn flour tortilla, mole, pickled onions, cilantro, salsa verde.	
	Add Taco \$6
Popcorn Pork Belly (GF, K)	\$18
Pickled cabbage, sawsawan sauce, salsa seca.	
Fresh Oysters (GF, K)	\$3 each.
Creamed horseradish, house made mignonette.	
Charcuterie and Cheese (GFr, K)	
Chef's choice of cured meats and cheeses served with baguette and pickled vegetables.	
Selection of 3	\$19
Selection of 5	\$31
Selection of 7	\$41

Add gluten free crackers \$3.
Add truffle honey \$6. Add olives \$5.

(K) ~ Keto Friendly (V) ~ Vegetarian
(GF) ~ Gluten Friendly Items (GFr) ~ Gluten Free upon request
(MP) ~ Market Price (X) ~ Family Style

Large Plates

Tostada Trio \$18
Guajillo aguachile marinated salmon, locally made corn flour tortilla, crudité, creamy ancho.

Add Tostada \$6

Farmers Market Salad (GF, K, V) \$18
Gem tomatoes, toasted pepitas, cucumber, radishes, feta, quinoa, orange segments, creamy honey Dijon vinaigrette.
Add 5oz Cajun Chicken Breast \$10
Add 5 oz Grilled Petit Tender \$10
Add Grilled Prawns \$12

Eggplant Tonkatsu (V) \$20
Miso yuzu aioli, gem tomatoes, pickled cabbage, roasted squash, arugula salad.

Buddha Bowl (GF, V) \$18
Sticky rice, shaved radishes, cucumber, gem tomatoes, pickled onions, avocado, miso emulsion.
Add 5oz Cajun Chicken Breast \$10
Add 5 oz Grilled Petit Tender \$10
Add Grilled Prawns \$12

Pappardelle \$24
Chanterelle and oyster mushrooms, cremini mushrooms shaved grana padano, garlic butter, white wine sauce, spiced pork belly.
Add 5oz Cajun Chicken Breast \$10
Add Grilled Prawns \$12

CAB - Burger (GFr) \$21
Toasted potato bun, salsa verde, garlic aioli, manchego, and all the groceries.
Served with fries or house salad with creamy honey Dijon vinaigrette.
Substitute gluten friendly bun \$3.

Seasonal Fish Feature \$MP

Roast Rack of Lamb (GF) \$47
Romesco, swiss chard and polenta elotes, feta, aioli, cilantro, lime.

Seared Duck Breast (GF) \$40
Stone fruit and pomelo micro salad, citrus sous vide fennel, chili tahini.

Roast ½ Chicken (GF, ✕) \$32
Half a bird, pepita and guajillo mole, charred cabbage, salsa macha, farmers market butter radishes.
Add half a bird \$16

12 oz Grilled AAA Ribeye Steak (GF, ✕) \$55
Duck fat potatoes, seasonal vegetables, pickled onion salad, demi-glaze and salsa seca.

Desserts

Affogato and biscotti – Vanilla gelato	\$9
Lemon Olive Oil cake – cherry compote	\$9
Flourless chocolate cake -chantilly, white chocolate crumb	\$9