

# Happy Hour

Sunday to Thursday  
2:00pm - 4:00pm  
&  
8:00pm - 10:00pm

## Seafood Tower

PEI mussels, mixed ceviche,  
ash-crusted Albacore tuna tataki,  
oysters, jumbo prawns  
90

## Cheese & Charcuterie Board

rotating selection of  
cured meats & artisan cheeses  
house pickles & flatbread  
30

## Mezze Board

charcoal roasted veggies, olives,  
house pickles, grilled flatbread,  
hummus & smoked yogurt  
20

## Flatbreads 50%

### Margherita Flatbread

pomodoro sauce, pepperoni,  
mozzarella  
13

### Pickled Pear & Mushroom Flatbread

alfredo, pickled pears,  
mozzarella, roasted mushroom,  
gruyere, truffled honey  
13

### Margherita Flatbread

pomodoro sauce, roasted tomatoes,  
fior di latte, basil  
13

## Beverages

### Daily Feature Cocktail

12

### White/Red/Rosé Wine

12

### Pints Steamworks Pilsner

### Copper Roof Amber Ale

10

### DBL Caesar

### DBL Classic Margarita

12

v - vegan, vg - vegetarian, gf - gluten free

# Lounge

from 11:30am

## Bar Snacks

**West Coast Furikake Popcorn**  
nutritional yeast, sea salt 3

**Warm Marinated Olives**  
citrus, fennel seed, chili, rosemary 8

**Crispy Spicy Chickpeas**  
smoked paprika + cumin 6

## Boards

### Mezze Board

grilled flatbread, charcoal roasted  
veggies, olives, house pickles,  
hummus & smoked yogurt  
29

**Cheese & Charcuterie Board**  
selection of cured meats + artisan  
cheeses with house pickles  
and grilled flatbread -  
ask your server for today's selection  
55

## Shareables

**'Nduja Mussels**  
grilled sourdough, chimichurri 26

**Pepperoni Flatbread**  
pomodoro sauce, pepperoni,  
mozzarella 26

**Pickled Pear & Mushroom Flatbread**  
alfredo, pickled pears, mozzarella,  
roasted mushroom, gruyere,  
truffled honey 26

**Margherita Flatbread**  
pomodoro sauce, roasted tomatoes,  
fior di latte, basil 26

**Spinach & Smoked Artichoke Dip**  
Parmigiano Reggiano cream,  
pepita dukkah, taro crackers  
(gf) 24

**Fried Chicken**  
crispy boneless chicken thighs,  
bread + butter pickles, coleslaw,  
smoked jalapeno aioli 26

**House Fries**  
hand-cut Pemberton potatoes,  
smoked garlic aioli (gf)(v) 14

*loaded — 'nduja sausage,  
mozzarella +4  
truffle — black truffle, EVOO,  
parmigiano reggiano +6*

# Lounge

From 11:30am

## Salads & Greens

### West Coast Poke

Albacore tuna, tofu, sushi rice, cucumber, carrot, fennel, jalapeño, radish, blood orange ponzu, spicy mayo (gf) 28

### Caesar Salad

romaine, Parmigiano Reggiano, croutons, pancetta (vo) 21

### Grilled Kale Salad

cucumber, tomatoes, chickpeas, feta, nutritional yeast dressing 23 (gf) (v)

### Tomatoes & Burrata

vine ripened tomatoes, pesto, focaccia 26

*add: grilled chicken +12 · grilled prawns +14 · halloumi +10*

## Burgers

served with choice of fries, salad, Caesar salad or tomato soup

### Bacon Double Cheeseburger

smash patties, lettuce, tomato, pickles, bacon jam, secret sauce, brioche bun 28

### Fried Chicken Burger

crispy boneless chicken thigh, hot honey, bread & butter pickles, coleslaw, smoked jalapeño aioli (gf) 26

### Grilled Veggie Baguette

zucchini, red pepper, eggplant, hummus, halloumi, sun-dried tomato tapenade (v) 26

## House Made Pasta

### Signature Mac & Cheese

Gruyère & Parmigiano Reggiano, house made Casarecce 26

### Grilled Prawn + Tomato Rigatoni

roasted vine ripened tomatoes, pesto, Parmigiano Reggiano 36

*add burrata +12*

## Large Plates

Available After 5:30pm

### Fire-Roasted Chicken

citrus chicken, chicory, roasted vegetables, chimichurri, smoked yogurt (gf) 34

### Smoked Sablefish

miso-cured sablefish, herb Spätzle, bok choy, spring peas, asparagus, dill-lemon beurre blanc 48

### Flatiron Steak Frites

house cut Pemberton fries, chimichurri 38  
*upgrade to Beef Tenderloin +20*

*v - vegan, vg - vegetarian, gf - gluten free*

# Raw Bar

From 12:30pm

## Oysters

*fresh shucked oysters  
cucumber granita, fresh horseradish,  
shiso mignonette*

*4.5 / each 24 / half dozen 46 / dozen*

*Ask your server about our oyster  
selections for the day*

## Raw & Light

*Jumbo Prawn Cocktail  
pickled seaweed, traditional cocktail  
sauce (gf) 28*

*Salmon Tartare  
charred cucumber, bonito aioli, west  
coast furikake, rice crackers (gf) 26*

*Hibachi Seared Halibut Tuna  
seaweed ash-crust, blood orange  
ponzu, serrano, avocado (gf) 28*

*West Coast Ceviche  
Albacore tuna, prawns, salmon, red  
onion, avocado, lime + cilantro (gf) 26*

## Seafood Tower

*PEI mussels, mixed ceviche,  
ash-crusted Albacore tuna tataki,  
oysters, jumbo prawns*

*125*

## Caviar

*Northern Divine Caviar  
locally sourced & organically farmed,  
mild with a subtle taste of ocean brine*

*served with grated egg, shallots, chives,  
crème fraîche, and nori blini*

*12g – 50  
30g – 145*

*v - vegan, vo - vegan optional,  
vg - vegetarian, gf - gluten free*