

# KARMA MENU

monday - friday all day | saturday & sunday after 3pm

## FROM THE garden

**Organic Greens** \$14  
local greens, cherry tomatoes,  
cucumbers, shaved baby  
vegetables, crispy potato, soy  
ginger dressing

**Caprese Salad** \$16  
heirloom tomatoes, burrata,  
honey & thyme apple cider  
vinaigrette

**Fries** \$8  
house spice blend

**Truffle Fries** \$13  
parmesan, chives, truffle aioli

**Carrots Three Ways** \$13  
glazed, roasted, carrot top  
salsa, candied pecans

**Chinois Prawns** \$16  
crispy fried, chinois mayonnaise,  
candied walnuts, sesame seeds

**Cobb Salad** \$17  
baby gem lettuce, buttermilk  
ranch dressing, cherry tomatoes,  
avocado, house cured maple  
bacon, soft poached egg, blue  
cheese crumble

### Add Ons

grilled chicken supreme \$14  
sauteed garlic prawns \$14  
pan seared halibut \$16

**Fried Chicken** \$19  
gochujang glaze, shaved  
celery, sesame seeds

**Lamb Lollipops** \$32  
4 pieces, chimichurri

**Charcuterie** \$34 | \$99  
an assortment of artisanal  
cured meats & cheeses, olives,  
house baked mixed nuts,  
preserves & mustard, olive  
baguette

## SMALLER fare

@karmaloungevan



karmalounge.ca

# KARMA MENU

monday - friday all day | saturday & sunday after 3pm

## BOWLS & handhelds

Tuna Poke Bowl albacore tuna, coconut quinoa, tomato & cucumbers, avocado mousse, radish, cured yolk	\$19	Crab Mac n Cheese au Gratin quattro fromagio cheese sauce, dungeness crab	\$29
Fettuccine prosciutto, green peas, cream sauce	\$24	Halibut Sandwich blackened halibut, tartare sauce, shaved cabbage & fennel slaw on a potato bun Choice Of: hand cut fries or green salad	\$24
Gnocchi Cacio e Pepe black pepper, pecorino cheese, arugula	\$27	Karma Burger 8oz kobe style beef, Karma special sauce, maple glazed house cured bacon, aged cheddar, butter lettuce & tomato on a sesame brioche bun Choice Of: hand cut fries or green salad	\$26
Rigatoni alla Vodka san marzano tomatoes, vodka, cream, chilis	\$24		
Mini Burgers kobe style beef, chili aioli, brie, quail egg	\$19		

## LARGER fare

Roasted Half Chicken roasted peppers, tomato & olives, feta	\$34	Scallop Trio cucumbers, citrus, black garlic	\$26
Meatballs kobe style beef, san marzano tomatoes, shaved manchego	\$18	8 oz Tenderloin 24oz Bone In Ribeye served with roasted vegetables, scallion mashed potatoes & red wine jus	\$56 \$149

@karmaloungevan



karmalounge.ca

# BRUNCH MENU

saturday & sunday 11am - 3pm

LIGHTEN  
up

Power Bowl	\$16	West Coast Bagel & Lox	\$21
chai infused chia seed pudding, toasted nuts & seeds, banana, summer berries		toasted everything bagel, smoked salmon, cream cheese, red onion marmalade, fried capers	
Heirloom Tomato Salad	\$16	Burrata & Avocado Toast	\$21
local organic greens, B.C grown tomatoes, burrata, white balsamic reduction, basil		smashed avocado, fresh burrata, poached egg, cranberry sourdough	
Fresh Bakery Item	\$8	Home Fries	\$8
choice of danish, croissant, pain au chocolat, flavored muffin		triple cooked baby yukon potatoes, karma spice, chives, parmesan	
Truffle Hand Cut Fries	\$13		
parmesan, chives, truffle aioli			

LATE  
risers

Eggs Benedict	\$23	Karma Big Breakfast	\$28
toasted English muffin, sliced canadian back bacon, poached egg, kimchi hollandaise sub smoked salmon \$2		two eggs any style, bacon or artisan pork sausage, spiced home fries, roasted tomatoes, side of toast	
Omelet	\$22	Chicken & Pancakes	\$24
three organic eggs, gruyere cheese, sauteed leeks with a side of spiced home fries & roasted tomatoes		sweet chili fried chicken, spiced maple syrup, poached egg	
Quinoa Bowl (V)	\$21	Beef Skillet	\$26
quinoa, fried tofu, baby kale, sesame gochujang glaze, edamame, roasted peppers & onions		ribeye, home fries, cherry tomatoes, roasted peppers & onions, spinach, fried egg, tonkatsu aioli	
Add Ons			
bacon or artisan sausage	\$9	half avocado	\$5
fresh fruit bowl	\$8	one egg	\$4
spiced home fries	\$6	gluten free toast	\$4
omelet fixings	\$3	toast	\$3
mushrooms   tomatoes   scallions   peppers		white   multigrain   rye	

---

# SWEET TREATS

## Chocolate Hazelnut Mousse

caozelo 66% dark chocolate, hazelnut rocher, feuilletine,  
vanilla chantilly \$14

## Chai Tart

spiced chai ganache, cornflake almond crunch, passionfruit  
coulis, vanilla chantilly \$14

## Cheesecake

peach filled, graham cracker crumb, vanilla ice cream \$13

## Mini Donuts

warm, caramel & coconut jam \$15

## Local Cheese Sampler

selection of 3 BC cheeses, fruit preserves, house baked mixed  
nuts, seasonal fruit & berries, olive baguette \$24

---

# NON-ALCOHOLIC DRINKS

## Coffee

espresso | americano | latte | cappuccino \$7

## Tea

english breakfast | earl grey | masala chai | yuzu peach green  
chamomile medley | peppermint \$6

## Juice

orange | apple | grapefruit pineapple | cranberry \$7

## Soft Drink

coke | diet coke | sprite | ginger ale | soda water | tonic water \$5

# SIGNATURE COCKTAILS

cocktails are 2oz unless noted otherwise | listed prices not inclusive of 15% provincial liquor tax

## boozy

The Best Old Fashioned \$23  
angel's envy bourbon, canadian maple syrup,  
bourbon bitters

New York Sour \$16  
lot 40 canadian rye, lemon juice, demerra sugar,  
red wine float

Oud Wood \$23  
hennessy VS, chartreuse, coconut water, cedar  
syrup, citrus

Select Margarita \$15  
el tequileno reposado, select apertivo, lime juice

Wages of Sin \$16  
bacardi 8, scorched pineapple infused wray &  
nephew, chartreuse, lime, coconut cream

## refreshing

Karma Collins \$15  
tanqueray No. 10 gin, orange bitters, strawberry  
& sage

Jimadors Breakfast \$17  
volcan reposado, strawberry, chamomile, lime

Watermelon Sugar \$18  
belvedere, select apertivo, fresh watermelon juice,  
lime, coconut cream

Sangria \$13  
sauvignon blanc, peach liqueur, apricot brandy, white  
cranberry, pineapple (5oz)

Pick Me Up At 8 \$17  
belvedere vodka, cointreau, kahlua, milk reduction,  
bitters, espresso

# BEER & CIDER

listed prices not inclusive of 15% provincial liquor tax

## on tap

Granville Island Lager (16oz)	\$10
Granville Island Rotator (16oz)	\$10

## CANNED & bottled

Coors Light Lager (33Oml)	\$8
Heineken Lager (33Oml)	\$9
Corona Lager (33Oml)	\$9
Kronenbourg 1664 Blanc (33Oml)	\$9
Superflux IPA (473ml)	\$10
Strange Fellows Talisman Pale Ale (473ml)	\$10
Birra Moretti Lager (33Oml)	\$9
Strongbow Cider (33Oml)	\$9