



no program
just good food and booze

no substitutions
18% gratuity for 5+ people



vegetables

beets – goat cheese, beet jelly ribbons, wildflower dressing.....	16
carrots – pumpkin seed pesto, tahini, hemp seed, honey and thyme.....	16
brussels sprouts – house bacon, brown sugar, mustard, parmesan.....	15
kale – crispy tofu, fried chickpeas, wild mushroom, yeast dressing.....	17

carbs

orecchiette - salami, chorizo, tomatoes, olive oil, basil.....	30
tagliatelle – prawns, tobiko, asparagus, lemon	32
risotto – wild mushroom, tempura, pea shoots.....	28

proteins

tuna – wasabi, avocado, sushi rice, hoisin.....	28
wagyu meat balls- bonito, kewpie mayo, spiced fruit reduction.....	18
bison short rib- coffee braised, chickpea panelle.....	34
pork belly- yuzu, pickled red cabbage, preserved cherry	29

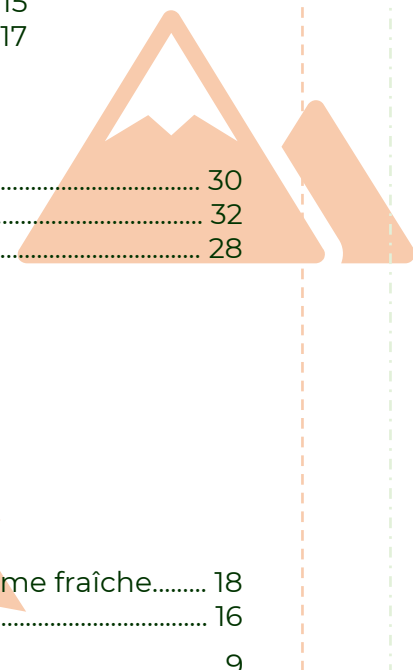
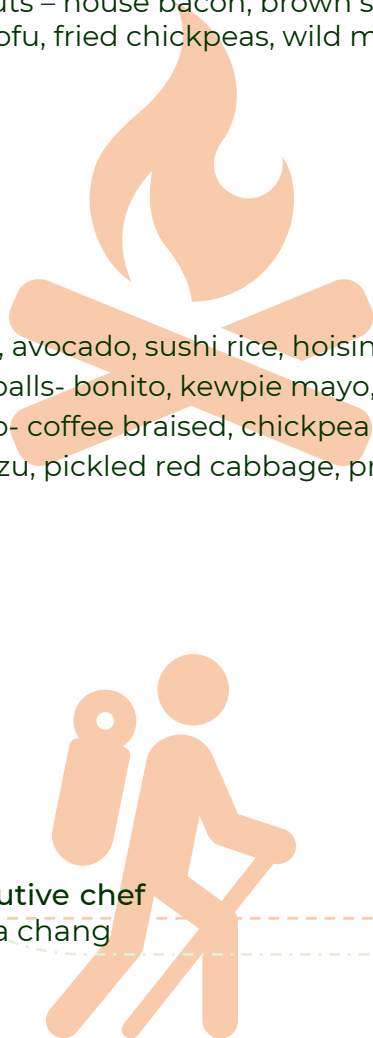
sweets

chocolate mousse – dark chocolate crumb, crème fraîche.....	18
pavlova – passionfruit curd, raspberry compote.....	16
seasonal soft serve ice cream 8 oz.....	9
affogato espresso 4 oz soft serve.....	9

executive chef
gloria chang

ask about children's options

manager
marie-helene lamarre





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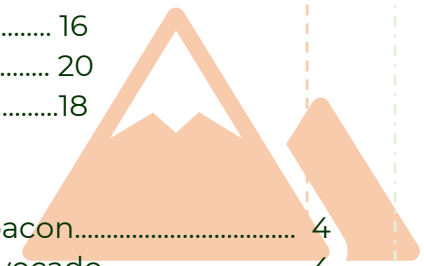
rise and shine

eggs benedict- vol-au-vent puff pastry, house ham, poached eggs, brown butter hollandaise, side salad.....	19
breakfast sandwich- over easy egg, charred jalapeno aioli, aged cheddar, house bacon, ham, brioche bun, side salad	18
french omelette- french style omelette with seasonal ingredients, side salad.....	20
buttermilk pancakes- blueberry compote, house bacon, maple syrup, chantilly cream.....	20
granola- greek yogurt, raspberry compote, home made granola, berries.....	16
chorizo bravas- house potatoes, chili jam, tahini, poached egg.....	20
avocado toast- cherry tomato, feta, pickled onion, hemp seeds, sourdough.....	18



side

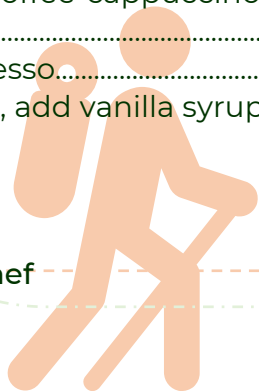
egg	3	bacon.....	4
tofu.....	4	avocado.....	4
potato.....	8		
sausage.....	7	pastry.....	6



beverage	
cold press juice.....	9
kumama blend coffee.....	4
hot chocolate or café misto.....	6
tea- orange pekoe, jasmine green tea, rooibos wild berry, chamomile, alpine mint, chai masala.....	4
specialised coffee-cappuccino, latte, flat white, mocha, chai latte.....	8
espresso.....	4
double espresso.....	7
Sub oat milk, add vanilla syrup	1



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