Q BAR

SMALL PLATES

FARRO & FLAX BREAD / empress honey butter, sea salt 10

BAKED COMOX BRIE / drunken fruit, candied nuts, crostini 25

PANISSE / pea sprouts, confit garlic - lemon aquafaba aioli 16

CHILI & SEA SALT ROASTED ALMONDS 9

CRISPY CHICKEN WINGS / palm sugar, lime & chili glaze 20

ROOFTOP ROSEMARY & PARMESAN FRIES / lemon aioli 16

MARINATED OLIVE / chili, rooftop herbs, garlic 9

Q BAR SIGNATURE POPCORN / charcoal spice 9

MEAT & CHEESE / artisanal charcuterie & farmhouse cheese, pickled mustard seed, apricot preserve 32

HOUSE MADE LAMB BACON POUTINE / rosemary-parmesan fries, squeaky cheese curd, lamb gravy 26

NOSH

SMOKEY SEAFOOD CHOWDER / salmon, sable fish, halibut, shrimp, clams, bacon, white wine, cream 17

CHAR GRILLED ANGUS BEEF BURGER / roasted onion mayo, toasted brioche bun, aged cheddar, house made pickle 26

SWEET POTATO AND QUINOA FRITTER / sautéed chanterelle, edamame, arugula 32

HAIDA GWAII HALIBUT & CHIPS / black garlic remoulade, dinosaur kale & sunflower seed slaw, lemon 34

HAND CUT FRESH CAMPANELLE / locally foraged chanterelle, confit shallot & thyme ragu, arugula, parmesan 33

MASON STREET GREENS / maple-xeres vinaigrette, heirloom cherry tomato, baby cucumber, shaved roots 16

Q BAR CAESAR SALAD / sourdough croutons, grana padano 18

ADD / grilled prawns / pan seared salmon 16

chicken breast 14

SIMPLY GRILLED / extra virgin olive oil, smashed creamer potatoes, seasonal vegetables

PAN ROASTED BREAST OF CHICKEN / red wine jus 36

FISHERMAN'S CATCH / grilled lemon 38

BUTCHER'S CUT 40

DESSERT

SELECTION OF HOUSE CHURNED ICE CREAM / 3 scoops of ice cream, fresh berries, seasonal biscotti 12

CRANBERRY CHEESECAKE / okanagan pear gel 14

DARK CHOCOLATE HAZELNUT TART / gianduja mousse, caramelized white chocolate chantilly, praline 14

SIGNATURE COCKTAILS

EMPRESS GIN LEMONADE 19

empress1908 gin, citrus blend, lavender honey lemonade

B.C. MARTINI 21

sheringham gin, de vine moderna vermouth, rosemary & maraschino cherry shrub

Q1908 19

empress gin, lemon juice, sugar, egg white, butterfly pea flower

ROCK PAPER SCISSORS 21

bacardi 8 year, tawny port, antica formula vermouth, dark cacao

CONCORD 21

casamigos mezcal, giffard crème de violette, luxardo maraschino, lemon juice, sugar

EMPRESS 75 29

empress1908 gin, st-germain, lemon juice, sugar, prosecco, grapefruit pearls

Q OLD FASHIONED 18

alberta premium, st. remy brandy, champagne reduction, house bitters, absinthe & rosemary

WINE BY THE GLASS GLASS / BOTTLE

BUBBLES

BOTTEGA PROSECCO 14 / 70
veneto, italy

FITZPATRICK FAMILY VINEYARDS, FITZ CREMANT 18 / 90
greata ranch, BC

VEUVE CLICQUOT 39 / 195
brut , champagne, france

WHITE

MISSION HILL, FIVE VINEYARDS 13 / 65
chardonnay, okanagan valley, BC

FITZPATRICK FAMILY VINEYARDS, THE LOOKOUT 15 / 75
riesling, greta ranch, okanagan valley, BC

L'ÉCOLE NO. 41 20 / 100
semillon, columbia valley, washington

TINHORN CREEK 2BENCH 15 / 75
white blend, okangan valley, BC

DOG POINT VINEYARDS 21 / 105
sauvignon blanc, marlborough, new zealand

CANNONBALL 21 / 105
chardonnay, sonoma, california

RED

MISSION HILL, FIVE VINEYARDS 13 / 65
cabernet sauvignon / merlot, okanagan valley, BC

KAESLER STONEHORSE 17 / 85
shiraz, barossa valley, australia

LE VIEUX PIN 19 / 95
syrah cuvée violette, oliver, BC

SIDURI 22 / 110
pinot noir, willamette valley, oregon

CANNONBALL 22 / 110
cabernet sauvignon, sonoma, california

TORMARESCA 18 / 90
torcicoda primitivo, salento, italy

ROSE

OCP MANY HANDS ROSÉ 15 / 75
summerland, BC

ON TAP

DRIFTWOOD FAT TUG IPA 9
HOYNE DARK MATTER brown ale 9
SALT SPRING ISLAND WILD CIDER ROTATING TAP 9
STANLEY PARK BREWING ROTATING TAP 9
Q BLONDE VANCOUVER ISLAND BREWING lager 9
SALT SPRING ISLAND ALES heather ale 9
VANCOUVER ISLAND BREWING ROTATING TAP 9
STELLA ARTOIS lager 10