

# date night

DINNER — TUE, WED, THU  
FOUR COURSES TO SHARE  
& A BOTTLE OF WINE  
99.95 FOR TWO GUESTS

## COURSE ONE, CHOICE OF —

### FARMED BRITISH COLUMBIAN SALMON CEVICHE

(DF) coconut leche de tigre, avocado,  
chili oil — taro chips

### WILD PACIFIC YELLOWFIN TUNA POKE

(DF) blood orange aji amarillo  
dressing, jicama, cucumber  
— taro chips

## COURSE TWO, CHOICE OF —

### GREEN GODDESS SALAD

(GF) baby kale, bacon, avocado,  
crispy corn nuts, cucumber,  
tomato, goat cheese

### BURRATA CHEESE with APPLE CHUTNEY

(V) curry oil, garlic chips  
— grilled rustic bread

### TIJUANA CAESAR SALAD

kale and baby romaine, tortilla  
crisps, pepitas, cotija cheese,  
anchovy, tajin

## COURSE THREE, CHOICE OF —

### STEAMED TOTTEN INLET MUSSELS in THAI GREEN CURRY MAKE 'EM SPICY +1.95

MAKE 'EM MOULES-FRITES +4.95

(DF) coconut milk, ginger, kaffir lime  
— grilled rustic bread

### CRISPY OAXACAN HOT SHRIMP

guajillo and arbol chili oil, charred  
scallion aioli — classic fries or  
garden salad

## COURSE FOUR, CHOICE OF —

### THAI MILK TEA BLONDIE SUNDAE

'greater than the sum of its parts' —  
vanilla ice cream, thai tea caramel,  
sea salt

### CHOCOLATE BREAD PUDDING

chocolate chipotle ganache,  
salsa seca streusel, cinnamon  
whipped cream

## BOTTLE OF WINE CHOICE OF —

With this evening's bottle choice, we invite you to choose from any of our 17 wordly wines available on our by-the-glass menu. Whether you're in the mood for a bottle of crisp Prosecco, herbaceous Sancerre, bold Cabernet Sauvignon, or something in between, we are proud to offer more choice, and more value with our Date Night bottled Wine Offerings. Unsure what to sip this evening? We are here to serve.