

SHARE PLATES

CRUNCHY BREAD, GARLIC MISO BUTTER (V)	7
OYSTER, APPLE, JALAPEÑO AND LIME (GF)	4.5
BASS CARPACCIO, ROSEMARY OIL AND RADISH SALAD (GF)	15
TUNA CRUDO, ORANGE, HAZELNUTS AND CORIANDER (N)	16
BEEF TARTARE, RICE CRISP, BONE MARROW AIOLI (GF)	14
FRIED SAGE AND SALTED ANCHOVY	7
SUPPLI, TOMATO AND MOZZARELLA (V)	9
ORECCHIETTE, 'NDUJA, ARUGULA AND TOMATO (P)	15
SIRLOIN, RADICCHIO, SALSA VERDE (GF)	18
COD, CAVOLO NERO, CELERIAC AND JUS GRAS	18
CHEF'S FEATURE- TROFIE, PESTO, POTATO AND GREEN BEANS (N)(V)	15
BLACK OUT CHOCOLATE CAKE, VANILLA ICE CREAM	10
MASALA CHAI CARROT CHEESECAKE	14
ESPRESSO POT DE CRÈME	14
MANGO RICE PUDDING	8
AFFOGATO	8

(GF) - GLUTEN FREE

(V) - VEGETARIAN

(N) - CONTAINS NUTS

(P) - CONTAINS PORK

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

NIGHT CAP SPECIALS

THE CLASSICS

VESPER 16

vodka, gin, Lillet Blanc, lemon (2oz)

BLACK MANHATTAN 16

rye whiskey, averna, Angostura bitters, amarena cherry (2oz)

NEGRONI 16

gin, Campari, Antica formula, orange (2oz)

PAPER PLANE 16

bourbon, Amaro Montenegro, Aperol, bergamot (2oz)

PICK-ME-UP 16

vodka, Kahlua, Baileys, espresso (2oz)

HEATING UP

HOT TODDY 14

brandy, honey, lemon, cinnamon (1oz)

VALHRONA HOT CHOCOLATE 14

Valhrona chocolate, Baileys, Kahlua (1oz)

AMORE-AMARO

MADE IN BC (1oz) 8

MIA AMATA, ODD SOCIETY

bitter with a sweet finish

NARAMARO

orange peels, bold notes of sweetness

ARBUTUS AMARO #4

citrus and west coast botanicals

MARROW AMARO

bitter with a sweet finish

ITALIAN CLASSICS (1oz) 8

AVERNA

bittersweet and lightly spicy

FERNET BLANCA

strong peppermint with spicy licorice

CYNAR

caramel, bitterness and cinnamon spice

AMARO MONTENEGRO

sweet and mildly bitter with orange zest

SELECT ANY THREE AS A FLIGHT (3oz) 21