



APRES

available from 2:30pm to 4:30pm in the bar + lounge + patio

FRESH SHUCKED OYSTERS

served with mignonette 6 oysters for 20

the consumption of raw oysters poses an increased risk of foodborne illness, vancouver coastal health

WARM MIXED OLIVES + MARCONA ALMONDS

orange zest 14.5

CHILLIWACK CORN + BASIL SOUP

local 'peaches and cream' corn, red pepper fritter, corn crunch 19.5

ROOTDOWN FARM BABY KALE 'CAESER' SALAD

classic caesar dressing, toasted marcona almonds, cured egg yolk, grana padano
garlic and lemon breadcrumbs 19.5

GRILLED CERTIFIED ANGUS BURGER

house baked bun, red onion jam, smoked cheddar, heirloom tomatoes 19.5

JUMBO PRAWN COCKTAIL

house prepared cocktail sauce

4 pieces 21.5 6 pieces 28.5

ALBACORE TUNA TATAKI

lightly seared tuna, ponzu pearls, shiso leaf, shaved daikon radish 21.5

SELECTION OF CHARCUTERIE

salami, prosciutto, chorizo sausage, house made terrine and pickles 37.5

SELECTION OF CHEESES

SELECTION OF THREE 23.5 | SELECTION OF FIVE 29.5

golden ears 5 yr cheddar - bc, canada | oka classique - quebec, canada
benedictin blue - quebec, canada | cloutier sheeps milk - quebec, canada
woolwich goat brie - bc, canada

YUKON GOLD POTATO FRIES

plain fries housemade spiced ketchup 9.5

farmer jesse's pepper dusted fries mustard aioli 10.5

truffle fries chives + parmesan 12.5

CAVIAR FROM SUSTAINABLY FARMED STURGEON

beluga, oscietra, bc northern divine (10g + 30g sizes available)

served with blinis, creme fraiche, free range chopped egg, snipped chives AQ

DINNER MENU STARTING AT 5PM



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HAPPY HOUR COCKTAILS

CLASSIC MARGARITA 8

WHISTLER PILSNER 6

APEROL SPRITZ 11

WHITE, RED AND ROSÉ BY THE GLASS 9

rotating offering, please ask your server for our daily selection

DESSERTS

RASPBERRY + PISTACHIO BOMBE

pistachio chiffon layered with raspberry mousse
raspberry confit, whipped ganache and raspberry coulis 16.5

OKANAGAN CHERRY CHEESECAKE

mascarpone cheesecake on brown butter graham crust
cherry vanilla compote and candied almonds 16.5

COCONUT PANNA COTTA (vegan)

vegan coconut custard with tropical fruit salad
guava infused tapioca and coconut tuile 16.5