

BITES + SHARES

ROOT VEGETABLE + WHITE BEAN SOUP | winter kale, herb pistou, parmesan cheese 13 GF V

QUESO FLAMEADO SHRIMP DIP | coal grilled poblano peppers, jack cheese, corn chips 19

COAL SMOKED EGGPLANT + WHITE BEAN DIP | sea salt + rosemary flatbread 17 DF VE

CRISPY CHICKEN KARAAGE | spicy lemon aioli, sesame seeds, lemon pepper 17 DF

CALAMARI | crispy lemon, japanese yum yum sauce, yuzu furikake 21 DF

HAMACHI SASHIMI + TARTAR | spicy banana ketchup, avocado, sesame, cucumber, dashi tapioca 24 DF

BEEF TENDERLOIN CARPACCIO | pickled red onion, parmesan, frisée, crispy sourdough, horseradish cream 21

STICKY CHAR SUI SPARERIBS | sweet + sour pineapple, sesame 17 DF

CRISPY PORK BELLY | green apple, pickled grapes, celeriac + caramelized walnut "waldorf" salad 18

CLASSIC ALPINE FONDUE | gruyere, emmenthaler, aged white cheddar, white wine, herbs + garlic, bread + potatoes 26 PP V

CAESAR SALAD | baby romaine, parmesan crunch, crispy bacon, roasted garlic dressing, anchovy cracker 18

WINTER SALAD | house vinaigrette, pickled beets, roasted squash, shaved red cabbage + carrots, pumpkin seeds 17 DF GF VE

PIZZA *fresh cold fermented dough*

TARTE FLAMBE 23

garlic cream, bacon, caramelized onions, gruyere [ADD TRUFFLE EGG +5]

MARGHERITA 23 V

tomato sauce, fior di latte cheese, olive oil, pesto, parmesan

ITALIAN MEATS 25

tomato sauce, capiccoli, genoa salami, prosciutto, fior di latte cheese

VEGETARIAN 23 V

butternut squash base, fingerling potato, king trumpet mushroom, confit garlic, fior di latte cheese, balsamic glaze, bbq salt

CHEF'S DAILY ROTATOR MARKET PRICE

SANDWICH + BURGER

*choice of fries, caesar or winter salad
(double side +5); truffle fries +3;
plant based patty + gluten free bun available*

CRISPY CHICKEN SANDWICH 24

butter milk brined chicken thigh,
slaw, LTOP, spicy lemon aioli

T19 BURGER 23 GF

beef patty, bacon onion jam,
truffle aioli, smoked gruyere,
LTOP, brioche bun

FISH + LOBSTER

MISO GLAZED SCALLOPS + PORK BELLY 39

black lime risotto with asparagus, dashi tapioca

PAN SEARED ARCTIC CHAR 36

warm farro salad, savoy cabbage, honey crisp apple beurre blanc

ICELANDIC COD 34

prawn croquette, pea purée, lemon sauce

BRAISED

RED WINE SHORT RIB 34

parsnip purée, marrow luge, horseradish-herb crust, pickled pearl onions

BRAISED DUCK 36

orange + honey glazed breast, confit croquette, purple curry sauce,
roasted root vegetables

COCONUT + ANCHO CHILI BRAISED ROOT VEGETABLES 29 VE DF

red cabbage, king trumpet mushrooms, farro, parsnip crunch, smoked tofu



3-COURSE FONDUE

54 PER PERSON

SALAD [CHOOSE ONE]

caesar salad OR winter salad

CLASSIC ALPINE FONDUE

melted pot of gruyere, emmenthaler,
aged white cheddar, white wine,
fresh herbs + garlic GF V

[SERVED WITH BREAD + POTATOES]

DARK CHOCOLATE FONDUE

chef's sweets + treats for dipping

WINTER MEATS

BONE-IN RIBEYE [FORT MACLEOD, ALBERTA] 74 GF DF

24oz, char grilled, port wine demi glace

FLAT IRON STEAK [63 ACRES SMALL FARM, SOUTHERN BC] 36 GF

8oz, herb parisian butter

PORK SHANK [JOHNSTON'S FARMS, CHILLIWACK BC] 36

beer hall style crispy skin pork shank, stout sauce, mustard crème

WINTER SIDES [+9 EA]

BRUSSELS SPROUTS + CRISPY ONIONS

BROCCOLINI WITH WALNUT BRITTLE

ROASTED ROOT VEGETABLES GF

CHILI ROASTED KING TRUMPET MUSHROOMS GF

ROASTED FINGERLING POTATOES GF

Our pork, beef and poultry on our menu is 100% Canadian sourced; fish and prawns are Oceanwise or MSC certified, and produce comes from BC, as available. Kindly note, special requests and modifications may slow meal times. Our kitchen contains nuts, soy, wheat and other known allergens. Please advise your server of any known allergies. 18% gratuity added for groups of 6 and larger. We ask all guests to kindly respect our maximum 6 checks per table. VE = VEGAN GF = GLUTEN FRIENDLY DF = DAIRY FREE V = VEGETARIAN