



Starters

& HOUSEMADE PRETZEL – 6

Hand rolled pretzel, served with maple mustard

SOUP OF THE MOMENT – 9

Please ask your server

SUNDRIED TOMATO CAESAR – 9 / 16

Creamy Anchovy Sundried Tomato Dressing, Croutons, Prosciutto, Fried Capers, Grated Grana Padano, Romaine Hearts
(Add Chicken – 8)

TEMPURA CAULIFLOWER – 14

Miso & Apricot Glazed Tempura Cauliflower, Sweet Soy Dip

GOCHUJANG WINGS – 15

Korean Glaze, Sesame, Scallions, Cilantro

PEI MUSSELS – 18

Spicy and Smokey Cream Sauce, Blue Cheese Crumble

Build Your Own Charcuterie

MEATS

GENOA SALAMI | \$6
PROSCIUTTO | \$6
DRIED CURED PEPPERONI | \$5
HOUSEMADE SALMON PATE | \$7
BEEF SALAMI | \$5
WILD BOAR PATE | \$8.50
LAMB MERGUEZ | \$5
SMOKED BISON | \$12

CHEESES

PECORINO | \$8
DOUBLE CREAM BRIE | \$6.25
SMOKED GOUDA | \$6
OKA | \$7.25
DANISH BLUE | \$5
DRUNKEN GOAT | \$9.50
KALTBACH GRUYERE | \$11
MANCHEGO | \$11

PICKLES, ETC.

PICKELED ASPARAGUS | \$4
CHILI OLIVES | \$3.50
DILL CARROTS | \$2.50
PICKLED BEETS | \$3.50

SPREADS

SPICY MUSTARD | \$2.50
MAPLE MUSTARD | \$4
STRAWBERRY BALSAMIC JAM | \$2.50

FRESH BREAD

HALF GARLIC PARMESAN
FLATBREAD | \$2
FULL GARLIC PARMESAN
FLATBREAD | \$4

Pizza

FOREST FLOOR – 17

Foraged Mushrooms, House-made Ricotta, Arugula, Truffle Oil

DILL PICKLE PIE – 19

Dill Pickles, Bacon, Red Onion, Fresh Dill, Cream Sauce, Mozzarella

Entrees

& BURGER – 19

Smoked Gouda, Bacon, Arugula, Tomato, Duck Fat Aioli, Brioche Bun, Fries

SESAME STEAK SALAD – 25

5 oz. Flat Iron, Vermicelli, Arugula, Peppers, Carrots, Sesame Seeds, Cashew

& PASTA – 26

Tiger Prawns, Orecchiette, Creamy Cajun Cheese Sauce, Toasted Bread Crumb

CHICKEN – 27

Chicken Supreme, Lemon and Spring Pea Risotto, Mushroom & Onion Ragu

PORCHETTA – 29

Fig Stuffed Fried Porchetta, grilled polenta, served with smoked fennel puree & demi-glace

HALIBUT – 30

Zathar spiced halibut, root vegetable, grains & pulse, tabbouleh, blackberry gastrique, toasted pumpkin seeds

STEAK – 35

10 oz. New York Striploin, Boursin Mash, Chimichurri Butter, Demi, Broccolini

CHEESECAKE – 9

Please ask your server for today's selection

GLUTEN FREE APPLE CUSTARD CAKE – 10

Smoky Candied Almonds, Bourbon Crème Fraiche

Dessert

BRUNCH (available only on Sundays)

WHYTE AVENUE WAKE UP – Bacon or Smoked Brisket, Smashed Potatoes, Two Eggs any style, toast	16
EGGS BENNY – Back Bacon or Smoked Brisket, English Muffin, Hollandaise, Smashed Potatoes	17
SMOKED BRISKET HASH – Baby Potatoes, Poached Egg, Hollandaise Sauce	15
BREAKFAST SANDO – Bacon, Avocado, Fried Egg, Smoked Gouda, Duck Fat Aioli	16
BREAKFAST BURGER – Smoked Gouda, Arugula, Tomato, Duck Fat Aioli, Fried Egg, Brioche	17
& SWEET WAFFLE – White Chocolate Chip Waffle, Fruit Compote, Whipped Cream, Maple Syrup	16
BRUNCH PIZZA – Chorizo, Avocado, Arugula, Poached Egg, Mozza, Maple Syrup	18
EGGS IN PURGATORY – Poached Eggs, Avocado, Marinara, Sausage, Parmesan, Toast	16

“BRUNCHUTERIE” – The Most ‘Instagrammable’ Brunch on Whyte Ave.

Crepes, Preserves, Nutella, Whipped Cream, Fruit and Berries, Scrambled Eggs, Brisket, Bacon, Toast, Honey Butter, Syrup
23 (Per Person) *Serves Two People. Minimum Two Guests Per Order*

MIMOSA – 13

MIMOSA PITCHER – 30

WINE LIST

White Wines by the Glass 6oz / 9oz / BTL

Mirassou Chardonnay (California)	14 / 19 / 54
Del Cero Romato Pinot Grigio (Italy)	13 / 18 / 51
Animus Vinho Verde (Portugal)	12 / 16 / 48
Whitecliff Sauvignon Blanc (New Zealand)	14 / 19 / 54
49 North White Blend (Canada)	12 / 16 / 48

Red Wine by the Glass 6oz / 9oz / BTL

Andreas Bender Pinot Noir (Germany)	14 / 19 / 54
49 North Red Blend (Canada)	12 / 16 / 48
La Linda Malbec (Argentina)	13 / 18 / 49
Liberty School Cabernet (California)	13 / 18 / 49
Santa Cristina Sangiovese (Italy)	13 / 18 / 49

COCKTAILS

PEACH BELLINI – peach nectar, prosecco, red wine	13
& SANGRIA – red wine, blueberry vodka, freshly sliced fruit, orange juice	13
CLASSIC CAESAR - clamato, Worcestershire sauce, vodka, tabasco, pepperoncini, asparagus	14
CUCUMBER MULE – ginger beer, Ketel One Cucumber & Mint infused vodka, lime juice	14
SPIKED PEACH TEA - Jack Daniels whiskey, peach nectar, peach schnapps, iced tea	14
& MARGARITA - Tequila, Cointreau, fresh lime juice, lime garnish, on the rocks	14
PUMPKIN TYKVA – Vodka, Kahlua, Pumpkin Spice Creamer	14
BEE’S KNEES – Gin, honey & lemon syrup, lemon garnish, chilled	15
THE TANGY TAMMY - Gin, Rekorderling Berry Cider, Lemonade, Grenadine, Blackberry	15
ELDERFLOWER COLLINS – St. Germain’s Elderflower Liqueur, Empress Gin Float, soda, lemon	15
& OLD FASHIONED - Bourbon, raw sugar, suedois bitter amaro, angostura bitters	16

BOTTLED BEER

Domestic – Bud Light, Steamwhistle, Kokanee	330ml	7
Import – Heineken, Stella, Corona	330ml	8
Mill Street Organic Lager	330ml	8
Granville Island Lion’s Winter Ale	355ml	8
Granville Island Orange/Cran Wheat Ale	355ml	8
Troubled Monk Pesky Pig Pale Ale	355ml	8
Alley Kat Aprikat	341ml	8
Pumphouse Crafty Radler	473ml	9
Apex Predator White Raven IPA	473ml	10
Rekorderling Berry Cider	500ml	10
Hacker Pschorr “Weiss” Beer	500ml	12
Driftwood “Fat Tug” IPA	650ml	13

White Wines by the Bottle

Dirty Laundry Gerwurtztraminer (Canada)	\$58
Spier Rose (South Africa)	\$48
Vina Esmeralda (Spain)	\$47
Dog Point Sauvignon Blanc (New Zealand)	\$77
Mission Hill Reserve Chardonnay (Canada)	\$75
Caymus Conundrum (California)	\$79
Pasqua Prosecco (Italy)	\$48

Red Wines by the Bottle

Stag’s Leap Cabernet Sauvignon (California)	\$109
Opawa Pinot Noir (New Zealand)	\$54
Joel Gott Zinfandel (California)	\$55
Frescobaldi Nipozzano Chianti Riserva (Italy)	\$65
La Stella Fortissimo Merlot Blend (Canada)	\$84
Cannonball Cabernet Sauvignon (California)	\$60
Il Bruciato Red Blend (Italy)	\$73
Time Meritage (Canada)	\$75
Zenato Amarone (Italy)	\$109

