



Starters

SOUP OF THE MOMENT – 9
Please ask your server

SUNDRIED TOMATO CAESAR – 9 / 16
Romaine Hearts, Arugula, Prosciutto, Creamy Sundried Tomato Dressing, Herb Croutons, Grated Grana Padano,
(Add Chicken – 8 Add Salmon - 10)

WATERMELON CAPRESE – 17
Bocconcino, Watermelon, Baby Gem Tomatoes, EVOO, Basil, Balsamic Vinaigrette, Hawaiian Sea Salt

CAULI BITES – 15
Tempura Cauliflower, Parmesan, Parsley, Radish, Marinara Dip & Pepperoncini Aioli

GAZPACHO PRAWNS – 18
Tiger Prawns, Chilled Tomato Soup, Roasted Garlic, Brunoise Vegetables, Fresh Herbs

HALLOUMI BRUSCHETTA – 15
Grilled Halloumi Cheese, Wild Mushroom Medley Duxell, Tomato, Basil, Garlic, Olive Oil, Modena Balsamic Reduction, Parmesan, Crostini

PEI MUSSELS – 19
Mussels, Spicy & Smokey Rose Sauce, Scallions, Toasted Ciabatta Baguette

PULLED PORK SLIDERS – 17
Slow Roasted Pork, Tangy Slaw, Arugula, Smoked Mozza, Pickles, BBQ Sauce Ciabatta Bun

Build Your Own Charcuterie

MEATS

GENOA SALAMI | \$6
PROSCIUTTO | \$7
DRIED CURED PEPPERONI | \$5
MARINATED SALMON BITES | \$3
LAMB MERGUEZ | \$5
WILD BOAR PATE | \$9
SMOKED BISON | \$12

CHEESES

PECORINO | \$8
DROUKED CREAM BRIE | \$6.25
SMOKED GOUDA | \$6
OKA | \$7.25
HOUSE SMOKED MOZZA | \$8
DRUNKEN GOAT | \$9.50

PICKLES, ETC.

PICKELED ASPARAGUS | \$4
CHILI OLIVES | \$3.50
DILL CARROTS | \$2.50
PICKLED GREEN TOMATOES | \$3
SPICY BRUSSELS | \$3

SPREADS

SPICY MUSTARD | \$2.50
SMOKEY HONEY MUSTARD | \$3
STRAWBERRY BALSAMIC JAM | \$2.50

FRESH BREAD

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

Pizza

MARGHERITA – 17

Fior Di Latte, Mozzarella, Basil, EVOO, Marinara

FOREST FLOOR – 18

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

DILL PICKLE PIE – 19

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

Entrees

& BURGER – 20

Handmade Chuck Patty, Bacon, Arugula, Tomato, House Smoked Mozza, Aioli, Pickle, Brioche Bun, Fries

CARBO DI PORCO – 26

Linguine, Chorizo, Bacon, Smoked Pork Shoulder, Egg Yolk, Cream Sauce, Grana Padano

POM POM CHICKEN – 29

Pan Seared Chicken Supreme, Wild Mushroom Risotto, Charred Broccolini, Pomegranate Gastrique

*Add grilled prawns - \$6

PASTA PRIMAVERA – 22

Orecchiette, Fresh Spring Vegetables, Grana Padano, Arugula, Cream Sauce

DILL ROASTED SALMON – 32

Cermaq Atlantic Salmon Filet, Lime, Fresh Dill, Salsa Fresca, Avocado, Market Vegetables, Polenta, Chili Oil

BISTECCA – 39

Balsamic Marinated 10 oz. New York Striploin, Boursin Mash, Green Peppercorn Espresso Jus, Market Vegetables

*Add sautéed mushrooms - \$4

CHEESECAKE – 10

Please ask your server for today's selection

CHOCOLATE PUMPKIN BREAD PUDDING – 10

Croissant, Choc Chips, Pumpkin, Vanilla Bean Gelato, Rum Raisins, Salted Caramel

SORBETTO / GELATO – 6 | 8

Assorted flavours, ask your server for today's selection

Dessert

AMPERSAND27 BEVERAGE MENU

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

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

COCKTAILS

& SANGRIA – red wine, blueberry vodka, assorted fruits, orange juice	13
“AMPEROL” SPRITZER – Aperol, prosecco, soda, orange slice, edible flower	13
PEACH BELLINI – peach nectar puree, peach schnapps, red wine, maraschino cherry, blended	14
APPLE NEGRONI – Campari, Gin, Sweet Vermouth, Apple Brandy, shaved apple garnish	14
CLASSIC CAESAR - Clamato, Worcestershire sauce, vodka, tobasco, pepperoncini, asparagus, dill	14
CUCUMBER MULE – Ketel One Cucumber & Mint infused vodka, ginger beer, lime juice, blackberry	14
& FROZE – Del Cero Pinot Grigio, Lychee Liqueur, Watermelon, Strawberries, Simple Syrup, Blended	14
POM RUM POM POM POM – White rum, pomegranate juice, Cherry Liqueur, edible flower	15
MARGARITA ROJO - Tequila, Cointreau, fresh lime juice, blood orange juice, burnt rosemary	16
ELDERFLOWER COLLINS – St. Germain's Elderflower Liqueur, Limoncello, Empress Gin, soda,	16
& OLD FASHIONED - Bourbon, raw sugar, Suedois bitter amaro, Angostura bitters, orange, smoke	16

FEATURED

VIZZY Seltzer – Assorted flavours 473ml 8

BOTTLES & CANS

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

