



AMPERSAND 27



AFTERNOON

SMALL BITES

Cauli Bites — 16

Crispy Tempura Fried Cauliflower, Parmesan, Parsley, Marinara Dip & Pepperoncini Aioli

Bruschetta - 16

Grilled Haloumi, Wild Mushroom, Roma Tomato, Basil, Olive Oil, Balsamic Reduction, Grana Padano, Crostini

PEI Mussels — 21

Mussels, Spicy & Smokey Rose Sauce, Scallions, Garlic Baguette

Sundried Tomato Caesar — 9/17

Romaine Hearts, Crispy Prosciutto, Sundried Tomato Caesar Dressing, Herb Ciabatta Croutons, Grana Padano

Truffle Parm Fries - 12

White Truffle Oil, Grana Padano, Parsley, Pepperoncini Aioli

BIGGER BITES

& Burger — 21

House-made Brisket Patty, Lettuce, Tomato, Smoked Bacon, Old Cheddar, Aioli, Pickle, Red Onion, Brioche Bun, Fries

BBQ Pulled Pork Sando — 18

Smoked Pork Shoulder, BBQ Aioli, Slaw, Red Onion, Brioche Bun, Pickles, Fries

Margherita Pizza — 19

Fresh Mozzarella, Basil, Garlic Oil, Marinara

Forest Floor Pizza — 20

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

Dill Pickle Pizza — 21

Dill Pickle, Smoked Bacon, Red Onion, Mozzarella, Fresh Dill, Cream Sauce, Black Pepper

Carbo Di Porco — 26

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

DESSERTS

Tiramisu Cheesecake— 11

Chocolate Cake— 10

Gelato/Sorbetto — 6



BUILD YOUR OWN CHARCUTERIE

MEATS

- Genoa Salami — 6
- Prosciutto — 6
- Moroccan Lamb Sausage— 6
- Wild Boar Pate — 9
- Smoked Bison — 12
- Dry Aged Hot Capocollo — 8
- Honey Garlic Turkey Sausage— 6
- Spicy Soppressata— 8

CHEESES

- Beemster Vlaskaas — 8
- Coccio cavallo — 7
- Double Cream Brie— 7
- Smoked Gouda — 6
- Drunken Goat — 10
- Black Bomber Cheddar — 11
- Gruyere Swiss — 9
- Beer Cheese - 9.5
- Danish Blue Cheese - 7

PICKLES, ETC.

- Pickled Asparagus — 4
- Chili Olives — 3.5
- Pickled Snow Peas — 3.5
- Spicy Brussels — 3
- Dill Carrots — 3.5
- Giardiniera — 3

BREADS & SPREADS

- Spicy Mustard— 2.50
- Smokey Honey Mustard — 3.50
- Strawberry Balsamic Jam— 3
- Watermelon Lavender Jelly — 3
- Spicy Red Pepper Spread — 4
- Peach Jalepeno Jam- 4
- ½ Garlic Parmesan Flatbread — 3
- Full Garlic Parmesan Flatbread— 5
- Gluten Free Bread — 5



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DRINKS MENU

Red Wines by the Glass

Frind Pinot Noir (British Columbia) 14 / 19 / 55
 Luigi Bosca Malbec (Argentina) 14 / 19 / 54
 Liberty School Cabernet (California) 13 / 18 / 49
 Hugo Shiraz (Australia) 14 / 19 / 54
 Santa Cristina Sangiovese (Italy) 13 / 18 / 49
 Waterdog Red Blend (Portugal) 11 / 15 / 45

Red Wines by the Bottle

Stag's Leap Cabernet Sauvignon (California) \$109
 Frind "Big Red" Red Blend (British Columbia) \$59
 Buehler Zinfandel (California) \$65
 Mission Hill "Quatrain" Red Blend (British Columbia) \$139
 Frescobaldi Nipozzano Chianti Riserva (Italy) \$65
 La Stella Fortissimo Merlot Blend (Canada) \$84
 Truchard Cabernet Sauvignon (California) \$65
 Ken Forrester "The Renegade" Red Blend (South Africa) \$79
 Morellino di Scansano Sangiovese (Italy) \$62
 Il Bruciato Red Blend (Italy) \$73
 Zenato Amarone (Italy) \$109
 Frind "The Premier" Bordeaux Blend (British Columbia) \$89
 Mission Hill Cabernet Franc (British Columbia) \$77
 Mission Hill "Compendium" Red Blend (British Columbia) \$139

White Wines by the Glass

Rodney Strong Chardonnay (California) 14 / 19 / 54
 Del Cero Romato Pinot Grigio (Italy) 13 / 18 / 51
 Luis Pato Maria Gomes (Portugal) 12 / 16 / 48
 Ken Forrester Sauvignon Blanc (South Africa) 14 / 19 / 54
 Frind "Big White" White Blend (British Columbia) 14 / 19 / 54
 Liquid Light Sugar Free Sauvignon Blanc 11 / 15 / 45
 Ken Forrester "Petit" Rosé 12 / 16 / 48

White Wines by the Bottle

Dirty Laundry Gerwurtztraminer (Canada) \$58
 Duckhorn Sauvignon Blanc (California) \$77
 Caymus "Conundrum" White Blend (California) \$79
 Truchard Roussanne (California) \$69
 Ken Forrester Petit Chenin Blanc (South Africa) \$48

Rose & Bubbles

Lamarca Prosecco (Italy) \$12 / \$48
 Sparklehorse Brut (South Africa) \$78
 Frind Sparkling (British Columbia) \$65
 Chateau Solitude Rosé (France) \$51
 "The Silver" Rosé (South Africa) \$61

COCKTAILS (2 oz)

& SANGRIA – Red wine, Blueberry Vodka, Orange Juice, Garnish	14
"AMPEROL" SPRITZ - Aperol, Prosecco, Soda, Sliced Orange, Garnish	14
KAT'S PEACH BELLINI - Peach Schnapps, Peach Puree, Red Wine, Blended	14
STRAWBERRY SUNSET – Leifman's Strawberry Beer, Peach Sorbet, Decorative Flower	14
BARBADOS SLIM - White Rum, Pineapple Juice, Honey, Lime, Garnish	14
POOTER'S PACKHORSE – Scotch, Galliano, Ginger Beer, Lime Juice, Garnish	14
& BRAMBLE – Romeo's Gin, Crème de Mures, Lemon Juice, Simple Syrup, Soda	15
MARCO'S MULE – Ketel One Cucumber & Mint Infused Vodka, Ginger Beer, Lime Juice	15
THE TWO TIMING TAMMY - Romeo's X Watermelon Gin, Sweet Vermouth, Grapefruit Juice, Honey, Lime Juice, Tonic	15
THE SOJ-UYEN - Chum Churum Grape Soju, Lychee Liqueur, Hibiscus Bitters, Sprite	15
LOCO CONTIGO - Tequila, Cointreau, Lime Juice, Mandarin Jarrito, Honey, Ignited Rosemary	16
COLIN'S COLLINS – St. Germain's Elderflower Liqueur, Lemon Juice, Empress Gin, Soda, Decorative Flower	16
TOMMY'S OLD FASHIONED - Bourbon, Raw Sugar, Suedois Bitter Amaro, Angostura bitters, Orange, Smoked	16
BLAH BLAH BLAVENDER – Romeo's Gin, Blueberry and Lavender Syrup, Egg White, Decorative Flower	16

DRAUGHT

Granville Island & Lager - 8
 Molson Ultra - 8
 Molson Canadian - 8
 Coors Light - 8
 Rickards Red - 8
 Belgian Moon Wheat Ale - 8
 Leifman's Strawberry - 9
 Granville Island Peach Sour - 9
 Hop Valley "Bubble Stash" IPA - 9

BOTTLES

Domestic (Miller Genuine Draft, Steamwhistle) - 7
 Import (Heineken, Sol, Stella Artois) - 7
 Mill Street Organic - 8
 Alley Kat "Aprikat" - 8
 Pumphouse Crafty Radler - 9
 Apex Predator White Raven IPA - 10
 Somersby Apple Cider - 10
 Rekorderlig Berry Cider - 10
 Hacker Pschorr Weisse Beer - 12
 Driftwood "Fat Tug" IPA - 13

GINS & TONICS

*Please ask your server for the
 Gin & Tonic list*