



AMPERSAND 27



EVENING MENU

APPETIZERS

Soup Of The Moment - 9

Ask your Server for Today's Selection

Sundried Tomato Caesar — 9/17 ✓

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

Cauli Bites — 16 ✓

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

Juan's Ceviche — 21 ☼

Tiger Prawns, Scallops, Squid, Red Onion, Tomato, Cucumber, Spicy Aioli, Cilantro, Tortilla Chips

Bruschetta — 16 ✓

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

Orange Beet Salad — 16 ✓

Roasted Red & Golden Beets, Avocado, Goat Cheese, Spiced Candied Cashew, Sliced Orange, White Balsamic Vinaigrette

PEI Mussels — 21

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

Peach Caprese — 18 ☼ ✓

Heirloom Tomatoes, Bocconcini, Peaches, Peach Vinaigrette, Balsamic Reduction, Lemon Zest

Octopus - 24 ☼

Grilled Octopus, Chimmichurri, Fanned Avocado, Artisan Greens, Baby Gem Tomato, Dijon Vinaigrette, Spicy Aioli, Lemon

ENTRÉES

& Burger — 21

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

Carbo Di Porco — 26

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

Pom Pom Chicken — 32

Pan Seared Chicken Supreme, Wild Foraged Mushroom Risotto, Market Vegetables, Pomegranate Glaze

Linguine Pescatore — 29

Tiger Prawn, Scallops, Squid, Mussels, Capers, Lemon Cream Sauce or Spicy Marinara

☼ Catch Of The Day — MP

Baby Garlic Roasted Potatoes, Market Vegetables Mango Corn Salsa, Roasted Pepper Aioli

& Paella - 36

Chef's Choice of Seafood, Chorizo, Saffron Risotto, Mango Salsa, Jalapeno Lime Aioli

☼ Bison BBQ Short Ribs - 40

Canadian Rangeland Braised Bison Short Ribs, Sweet & Smokey BBQ Sauce, Warm Dill Baby Potato Salad, Summer Slaw

Make it a "Flintstone" for 25

Bistecca — 45

Balsamic Marinated 10oz Sterling Sliver New York Striploin, Boursin Mashed Potatoes, Market Vegetables, Demi Glaze

Dry Aged Pork Tomahawk - 47

14 Day Dry Aged Marinated Bone In Pork Tomahawk, Housemade Chive Gnocchi, Miso Cream Sauce, Sour Cherry & Merlot Wine Reduction, Market Vegetables

BUILD YOUR OWN CHARCUTERIE

MEATS

- Genoa Salami — 6
- Prosciutto — 6
- Moroccan Lamb Sausage — 6
- Dry Aged Hot Capocollo — 8
- Spicy Soppressata — 8
- Bresaola - 12
- Mortadella - 6

CHEESES

- Beemster Vlaskaas — 8
- Coccicavallo — 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
- Pickled Beets - 3.5

BREADS & SPREADS

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

PIZZA

Margherita — 19 ✓

Fresh Mozzarella, Basil, Garlic Oil, Marinara

Forest Floor — 20 ✓

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

Dill Pickle Pie — 21

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



DESSERT

Tiramisu Cheesecake — 11

Chocolate Cake — 10

Gelato - 6

Sorbetto - 6 ☼



ADD-ONS/SUBS

Add Chicken — 8

Add Catch of the Day — 10

Add Prawns (3) — 7

Add Mushroom — 4

Side Fries - 5

Sub Truffle Parm Fries — 4

Sub Yam Fries — 4

Sub Caesar — 3

Sub GF Pasta — 3

Add Aioli Dip — 2





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DRINKS MENU

RED WINE

Red Wines by the Glass

- Frind Pinot Noir (British Columbia) **14 / 19 / 55**
- Luigi Bosca "La Linda" 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**
- Sichel Bordeaux (France) **13 / 18 / 49**

Red Wines by the Bottle

- Stag's Leap Cabernet Sauvignon (California) **\$129**
- Frind "Big Red" Bordeaux Blend (British Columbia) **\$59**
- Buehler Zinfandel (California) **\$65**
- Joseph Drouhin Bourgogne Pinot Noir (France) **\$64**
- Barone Corrnachia Montelupulciano d'Abruzzo (Italy) **\$52**
- Gerard Bertrand Domaine de Villamajou (France) **\$64**
- Frescobaldi Nipozzano Chianti Riserva (Italy) **\$65**
- La Stella Fortissimo Merlot Blend (British Columbia) **\$84**
- Truchard Cabernet Sauvignon (California) **\$65**
- Il Bruciato Super Tuscan (Italy) **\$73**
- Zenato Amarone Della Valpolicella (Italy) **\$129**
- Long Meadow Ranch Cabernet Sauvignon (California) **\$179**

WHITE WINE

White Wines by the Glass

- Vina Chocalan Chardonnay (Chile) **14 / 19 / 54**
- Domaine Raine Juliette Picpoul (France) **13 / 18 / 51**
- Henry of Pelham Pinot Grigio (Niagara) **13 / 18 / 51**
- Ken Forrester "Petit" Sauvignon Blanc (South Africa) **14 / 19 / 54**
- Frind "Big White" White Blend (British Columbia) **14 / 19 / 54**
- Ken Forrester "Petit" Rosé (South Africa) **12 / 16 / 48**

White Wines by the Bottle

- Dirty Laundry Gerwurtztraminer (Canada) **\$58**
- Del Cero Romato Pinot Grigio (Italy) **\$51**
- Caymus "Conundrum" White Blend (California) **\$79**
- Truchard Roussanne (California) **\$69**
- Tantalus Old Vines Riesling (British Columbia) **\$129**
- Luis Pato Maria Gomes (Portugal) **\$48**

Rose & Bubbles

- Lamarrca Prosecco (Italy) **\$12 / \$48**
- Sparklehorse Brut (South Africa) **\$78**
- Frind Sparkling (British Columbia) **\$65**
- Chateau La Solitude Rosé (France) **\$51**
- Gerard Bertrand "Cote des Roses" **\$62**

Manager's Preferred

- Ken Forrester "Petit" Chenin Blanc (South Africa) **\$48**
- Frind "The Premier" Bordeaux Blend (British Columbia) **\$89**
- Domaine Reine Juliette "The Prestige" Red Blend (France) **\$48**
- Nicasia "Maquina y Tabla" Red Blend (Spain) **\$89**
- Duckhorn Sauvignon Blanc (California) **\$77**
- Morellino di Scansano Sangiovese (Italy) **\$62**

COCKTAILS (2 oz)

- & SANGRIA – Red wine, Blueberry Vodka, Orange Juice, Garnish **14**
- "AMPEROL" SPRITZ - Aperol, Prosecco, Soda, Sliced Orange, Garnish **14**
- PEACH BELLINI - Peach Schnapps, Prosecco, Peach Puree, Red Wine Float **14**
- BARBADOS SLIM - Spiced Rum, Pineapple Juice, Honey, Lime, Garnish **14**
- MARCO'S MULE – Ketel One Cucumber & Mint Infused Vodka, Ginger Beer, Lime Juice **14**
- 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, Garnish **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**
- & 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
- Heineken - 8
- Coors Light - 8
- Rickards Red - 8
- Belgian Moon Wheat Ale - 8
- Vizzy Passionfruit & Papaya - 9
- Leifman's Strawberry - 9
- Granville Island Lion's Winter Ale - 9
- Hop Valley "Bubble Stash" IPA - 9

BOTTLES & CANS

- Domestic (Miller Genuine Draft, Steamwhistle) - 7
- Import (Heineken, Sol, Stella Artois) - 7
- Mill Street Organic - 8
- Alley Kat "Aprikat" - 8
- Pumphouse Crafty Radler - 9
- Croft Pink and Tonic - 10
- 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



@AMPERSAND27YEG

