

## STARTERS

- Pacific Albacore Tuna Tataki** ginger-soy vinaigrette, mango, pea shoots, togarashi, wonton 14 
- Southern Fried Chicken** pickles, jalapeno, hot honey, pickled onion, Dijon crema 13
- Miso Roasted Cauliflower** crispy shallots, gai lan, sesame seeds 10 
- Soup of the Day** chef's daily soup, house sourdough 10
- Westcoast Chowder** clams, wild salmon, smoked bacon, leeks, house sourdough 12 
- Chicken Wings** soy-ginger glaze, sesame seeds, spicy mayo 14
- House-made Sourdough** rooftop bay leaf honey, whipped butter 7
- Sole Food Greens** cucumber, pickled red onion, wonton crisps, granny smith apple, gomae dressing 12 
- Kale + Quinoa Salad** feta cheese, roasted grape tomatoes, hemp hearts, almonds, citrus vinaigrette 14 
- add selva prawns, grilled chicken 9
- add sockeye salmon, flatiron steak 12

## SIGNATURE ENTRÉES

- Miso Grilled Sockeye Salmon** gai lan, japanese eggplant, sweet soy, rice cracker 26 
- Seared Ling Cod** lemongrass broth, clams, prawns, green papaya, baby bok choy, crispy onions, chili oil 29 
- Grilled 8oz Flatiron Steak Frites** kale, mushrooms, house cut fries 28
- Curry of the Day** daily rotating curries from around the globe MP
- Fish + Chips** beer-battered halibut, remoulade 28 
- Cobb Salad** sockeye salmon, smoked bacon, local blue cheese, hard-boiled egg, cherry tomatoes, avocado 24 
- Olive Oil Poached Tuna** romaine, grana padano, capers, tomatoes, green beans, olive, bread crumbs 21 
- Haida Gwaii Halibut** chef's daily special MP 

## BOWLS AND SANDWICHES

- Korean Fried Chicken** jasmine rice, mirin mayo, pickled slaw, honey sambal, kimchi 21
- Pork Katsu** jasmine rice, bok choy, broccoli, pickled daikon, house tonkatsu sauce 24
- Yellow Thai Noodle Bowl** tofu, rice noodles, coconut, cilantro, peanuts 19 
- ...add selva prawns 9
- Butter Chicken** halal Chicken, tomato, fenugreek, cream, raita, naan 24
- The Burger** applewood-smoked cheddar, bacon, house bbq sauce, bibb lettuce, tomato, brioche bun 18  
choice of house cut fries, soup or salad
- Grilled Chicken BLT** marinated chicken breast, cracked Dijon mayonnaise, bacon, lettuce, tomato, sourdough 16  
choice of house cut fries, soup or salad

## DESSERTS

- Vanilla Creme Brulee** almond tuille, season fruit, mint, flowers 10
- Chocolate Mousse Bar** lemon cream, almond praline feuilltine, caramel "gold" ice cream 10
- House-made Ice Cream** pick from 3 of our rotating flavors 10
- Japanese Cotton Cheese Cake** pink grapefruit, yogurt cremeux, white chocolate puffed rice 10
- Strawberry + Rhubarb** caramelized puff pastry, pickled rhubarb, vanilla bean ice cream 10

 Gluten Free

 Vegan Options Available

Please inform us if you have food allergies or special dietary restrictions  
Automatic 18% gratuity for groups 8 or more

 **Ocean Wise** Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.