

We believe fresh, home-made food creates community which is why our menus are made for sharing.

SMALL

- Pacific Albacore Tuna Tataki** ginger-soy vinaigrette, mango, barnston island pea shoots, togarashi, wonton 14 
- House-made Sourdough** rooftop bay leaf honey, whipped butter 8
- Miso Roasted Cauliflower** crispy shallots, gai lan, sesame seeds 10 
- Charred Broccolini** grana padano, grilled lemon, chili 9
- Oven Roasted Baby Carrots** gochujang-mirin glaze, hazelnuts, barnston island pea shoots 9 
- Crispy Brussel Sprouts** parmesan, lemon, parsley, calabrian chili 11
- Charred Eggplant Dip** crispy naan, feta, hemp hearts, cilantro, dukkah 13
- Hand Cut Fries** rosemary, parmesan 8
- Crispy Pork Belly** house-made pickles, hoisin, peanuts, scallions 15

MEDIUM

- Grilled Pacific Humboldt Squid**
guajillo puree, watercress, fennel, charred lemon vinaigrette, pine nuts 15  
- Seared Oceanwise Scallops** ajo blanco, caramelized cauliflower, calabrian chili 25 
- Ricotta Gnocchi** miso cream, roasted shallots, crispy oyster mushrooms, frisée 16
- Crispy Korean Chicken** mirin mayo, pickled slaw, honey sambal, kimchi 16
- Slow Cooked Meatballs** smokey tomato sauce, grana padano, pine nuts, sage 16
- Showcase Greens** pickled red onions, pumpkin seeds, tomatoes, apple cider vinaigrette, candied walnuts 12 
- Baby Kale + Quinoa** feta cheese, grape tomatoes, hemp hearts, almonds, citrus vinaigrette 14
- Roasted Acorn Squash** guajillo puree, hazelnut dukkah, puffed wild rice, barnston island sunflower shoots 14 
- Olive Oil Poached Tuna Salad** romaine, grana padano, cherry tomatoes, dehydrated olive, bread crumbs 20 

LARGE

- Miso Grilled Sockeye Salmon** gai lan, japanese eggplant, sweet soy, rice cracker 28  
- Seared Ling Cod** lemongrass broth, clams, prawns, green papaya, baby bok choy, crispy onions, chili oil 29 
- Porcini Crusted Sablefish** mushroom risotto, barnston island sunflower shoots, fennel 35 
- Marinated 8oz. Flatiron** charred kale, mushrooms, calabrian chili dressing, focaccia, pickled onions 27
- Rooftop Honey Glazed Duck Breast** roasted carrots, brussel sprouts, buttered radish, glazed shallots, carrot puree 30
- Farmcrest Chicken Breast** ricotta gnocchi, roasted acorn squash, pea shoots, pumpkin seeds, jus 27
- Butter Chicken** halal chicken, tomato, fenugreek, cream, raita, naan 24
- Crispy Duck Confit Salad** beluga lentils, celery, radicchio, fennel, walnuts, sherry thyme vinaigrette 24
- Yellow Thai Curry** jasmine rice, tofu, gai lan, bell peppers, oyster mushrooms, cilantro, peanuts 19  
- ...add selva prawns 9
- 16 oz Ribeye Steak** peppercorn jus, cipollini onions, roasted carrots, puffed beef tendon 46 

DESSERTS

- Hot Chocolate Baked Alaska** salted caramel, cocoa nibs 12
- Vanilla Creme Brulee** almond tuille, season fruit, mint, flowers 10
- Ruby Red Chocolate Bar** matcha sponge, raspberry mousse, honey ice cream 10
- Hazelnut Cheesecake** oat crust, apple compote 10
- House-made Ice Cream** pick from 3 of our rotating flavors 10 

 Gluten Free With Additional Options Available

 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 under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.