

# DINE AROUND + STAY IN TOWN

JANUARY 24 - FEBRUARY 9, 2025

\$55 PER PERSON

## STARTER [CHOOSE ONE]

### WARM CRAB SPINACH + POBLANO DIP GF

house tortilla chips

6oz *Sandhill Rose* / BC VQA / 13

### ROASTED BUTTERNUT SQUASH + COCONUT SOUP GF, VE

maple, sage

6oz *Blasted Church "Hatfield's Fuse"* / BC VQA / 13

### HARVEST SALAD GF

wild rice, squash, candied pecans, goat cheese, cranberry cider vinaigrette

6oz *Tinhorn Creek Pinot Gris* / BC VQA / 13

## ENTRÉE [CHOOSE ONE]

### BRAISED SHORT RIB

confit garlic potato purée, charred kale, cabernet demi, crispy onion rings

16oz *Stanley Park Amber Ale* / 8.25

### MISO BUTTERMILK FRIED CHICKEN GF

wedge fries, apple slaw, sweet pickles

16oz *Steamworks Flagship IPA* / 8.25

### KOREAN PORTOBELLO NOODLE BOWL DF, V

pickled carrots, kimchi, tamari mushrooms, spinach, cucumber, scallion, runny egg

16oz *Steamworks Hazy Pale Ale* / 8.25

## DESSERT [CHOOSE ONE]

### CHOCOLATE BRIOCHE BREAD PUDDING

english toffee, caramelized banana

6oz *See Ya Later Ranch Gewurtztraminer* / 12

### PASSION FRUIT TRIFLE GF

passion fruit curd, meringue, almond praline

5oz *See Ya Later Ranch Brut* / 12

Our fish and prawns are Oceanwise or MSC certified.

Our kitchen contains nuts, soy, wheat and other known allergens. Prices subject to applicable taxes.

VE = VEGAN GF = GLUTEN FRIENDLY DF = DAIRY FRIENDLY V = VEGETARIAN