

dinner

5pm – 10pm

SMALL PLATES

| | | |
|----------------------------------|--|------------------------|
| oysters 🍷 🌊 | fresh selection <i>served with blueberry mignonette, notorious h.o.t. and lemon</i> | ½ dozen 18 dozen 34 |
| bread 🍞 | aged balsamic vinegar and olive oil | 7 |
| warm olives 🍷 🌿 | marinated in fresh rosemary, orange, garlic and spices | 7 |
| guac and chips 🌿 | house made guac and blue corn tortilla chips | 8 |
| charred asparagus 🌿 | balsamic reduction, almonds, smoked salt | 12 |
| truffle fries 🍷 | fresh herbs, truffle oil and grana padano, stonededge aioli | 10 |
| sin fries | gravy, green onions and cheese curds | 10 |
| braised pork ribs | tossed in Gibbons Après Lager bbq sauce, served with green onion and buttermilk ranch <i>add notorious h.o.t. for 2</i> | 18 |
| hot chicken & waffles | nashville hot fried chicken, pickled shallot, house pickles, burnt jalapeno honey, buttermilk waffle | 15 |
| fresh mussels | chorizo, smoked tomato broth, pickled fennel and bread | 19 |
| wings | 1 pound dry rubbed with secret spice and served with buttermilk ranch <i>choice of sauce: notorious h.o.t. or après lager bbq</i> | 18 |
| mac and cheese 🍷 | cavatappi noodle, peas, cheezies dust <i>add bacon 4, chorizo 6</i> | 15 |
| bao buns | choice of fried chicken OR grilled tofu with spicy maple hoisin <i>served with slaw and sesame</i> | 15 |
| charcuterie board | cured meats, local cheeses, pickles, house made beer mustard and chutney, truffle honey | 25 |

GREENS

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|------------------------|--|----|
| o.g. 🍷 🌿 | mixed greens, maple vinaigrette, cucumber, grape tomato, carrot, sunflower seeds, dried cranberries | 16 |
| the big salad 🍷 | greens, celery, dried cranberries, pulled chicken breast, bacon, red onion, red pepper, dijon and cranberry vinaigrette, almonds | 18 |
| kale caesar 🌿 | fresh mixed kale, grana padano, cured egg yolk and garlic confit panko | 17 |
| beet salad 🍷 🌿 | candy cane beets, golden beets, goat cheese, maple vinaigrette, mixed greens and almonds <i>add bacon 4, tofu 7, chicken breast 7, salmon fillet 12</i> | 17 |

BURGERS *choice of kale, o.g. salad or fries*

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|--------------------------|---|----|
| Stonededge burger | 63 Acres beef patty, Stonededge aioli, onion bacon jam, tomato, lettuce, pickle, crispy onion ring, aged cheddar on brioche bun | 23 |
| beyond burger 🌿 | beyond meat patty, lettuce, tomato, pickle, Gibbons Après Lager bbq sauce, guacamole on multigrain bun | 20 |
| chicken burger | chefs blackening spice, aged cheddar, tomato, lettuce, Stonededge aioli on brioche bun <i>upgrade to: truffle fries 4, sin fries 5</i> | 21 |

LARGE PLATES

| | | |
|-------------------------|---|----|
| beef ribeye | 10 oz cooked to your liking, cob corn, roasted potato, asparagus, rosemary jus, crispy beet chips | 43 |
| salmon 🌊 | seared chorizo, red pepper and red onion with smoked paprika croutons, patatas bravas and manchego almond pesto | 35 |
| chicken supreme | stuffed with apricot, goat cheese and spinach served with beets, beet puree, asparagus, and bacon cheddar cornbread with crispy beet chips | 35 |
| halibut 🍷 🌊 | smoked tomato broth, corn and black bean succotash, asparagus, candied bacon | 43 |
| tofu rice bowl 🌿 | marinated and grilled tofu, coconut rice, fresh green onion, red pepper, spinach, cucumber, sesame, shredded carrot, avocado, bbq peanuts, spicy maple hoisin | 31 |

🌿 VEGETARIAN - May Contain dairy/eggs

🍷 GLUTEN-FREE

🌿 VEGAN

🌊 OCEAN WISE

E S T . 2 0 1 4



Message from health gov BC - "Consumption of raw seafood increases your risk of food born illness"
18% gratuity may be applied to groups of 6 or more