

## STARTERS

<b>Daily Seasonal Soup</b> Chef's Daily Creation	10	<b>Kale Salad</b> Roasted Pear   Celery   Pecans   Sunflower Seeds Pecorino   Cold Pressed Camelina Vinaigrette	14
<b>House Salad</b> Arugula   Grana Padano   Lemon & Olive Oil	10	<b>Classic Caesar Salad</b> Romaine Lettuce   Hickory Smoked Bacon   Brioche Croutons Parmesan Cheese   Lemon & Creamy Anchovy Dressing <i>+ Chicken 6   Shrimp 12</i>	12
<b>Seasonal Salad Bowl</b> Mixed Greens   Quinoa   Roasted Beets   Shaved Cauliflower Dried Cranberries   Sunflower Seeds   Honey Thyme Vinaigrette <i>+ Chicken 6   Shrimp 12   Petite Tender Steak (6oz) 12</i>	14		

## MAIN COURSES

<b>Vegetarian Burger</b> Soy Protein Patty   Lettuce   Onion Roasted Peppers Chutney   Goats Cheese	15	<b>Daily Soup   Salad   Sandwich</b>	18
<b>The Spoke Burger</b> Half Pound Prime Sirloin 5-Year-Old White Cheddar +2 Cherry Smoked Bacon +2 BC Wild Mushrooms +4  <i>The above are served with your choice of salad or frites.</i>	16	<b>Pad Thai Noodles</b> Vermicelli   Prawns   Bean Sprouts   Soy Peanuts Egg   Tamarind Sauce   <i>Vegetarian Option Available</i>	18
<b>Lingcod</b> Roasted Butternut Squash Purée   Charred Garlic Kale Pickled Chili   Toasted Pumpkin Seeds & Oil	28	<b>Roasted Cauliflower with Garlic, Tahini &amp; Chili</b> Brown Rice   Garbanzo Beans   Caramelized Onion Almonds   Golden Raisins   Puffed Wild Rice	20
<b>Smoked Chicken Burrito Bowl</b> Mojo Rice   Black Beans   Cheddar   Sweet Corn Pico de Gallo   Tomatillo Salsa   Scallions   Sour Cream Avocado   Corn Tortilla Strings <i>Available Vegetarian 14</i>	17	<b>Black Truffle Tagliatelle</b> Hand-Cut Pasta   Mixed Mushrooms Grana Padano   Black Truffles	21
<b>Fish Tacos</b> Crispy Beer-Battered BC Snapper   Soft Flour Tortilla Avocado Mousse   Pickled Cabbage Slaw Pickled Jalapeño   Chipotle in Adobe   Pico de Gallo	16	<b>Poke Bowl</b> Ahi Tuna   Organic Salmon   Ginger & Scallions   Fennel Tempura Bits   Shoots   Iceberg Lettuce Chili Oil   Sesame	22
		<b>Brick Chicken Cobb Salad</b> Iceberg Lettuce   Roasted Tomatoes   Toasted Walnuts Cucumber   Avocado   Egg   Hickory Smoked Bacon French Beans   Goat Cheese   Marinated Artichoke Sherry Vinaigrette	24
		<b>Steak Frites</b> Marinated 8oz. Grass-Fed "Petit Tender" Beurre de Café de Paris   Pailles d'Oignon Hand-Cut Frites   Roasted Shallot Jus	26

## WINE BY THE GLASS 5oz

### Champagne & Sparkling Wine

Prosecco, Serenissima <i>Veneto, Italy, NV</i>	10/50
Nicolas Feuillatte, Brut <i>Champagne, France, NV</i>	21/105

### White

Chardonnay, Bespoke 4th Floor <i>Niagara Peninsula, Canada, 2012</i>	12/60
Chardonnay, William Hill <i>Central Coast, California, USA, 2016</i>	12/60
Pinot Grigio, Terre Gaie <i>Delle Venezie, Italy, 2017</i>	12/60
Sauvignon Blanc, Cartagena <i>Lo Abarca, Chile, 2017</i>	13/65
Grenache/Carignan/Macabeu, Domaine des Enfants <i>Languedoc, France, 2011</i>	18/90

### Red

Cabernet/Merlot, Bespoke 4th Floor <i>Niagara Peninsula, Canada, 2012</i>	12/60
Tempranillo, Eruelo <i>Palencia, Spain, 2010</i>	12/60
William Hill, Cabernet Sauvignon <i>Central Coast, California, 2015</i>	12/60
Sangiovese, A Luciano <i>Tuscany, Italy 2016</i>	15/75
Pinot Noir, La Manufacture <i>Burgundy, France, 2014</i>	17/85

### Rosé

Domaine La Ligière, Vin de Pays, Vaucluse <i>Rhône, France, 2017</i>	11/55
Château Leoube Rosé, <i>Côtes de Provence, France, 2017</i>	13/65

We proudly serve meat that is organic and sustainable as well as fish that are deemed Ocean Wise Good Choices.

