

DINNER

5pm - 9:30pm



RAW

- CEVICHE

PACIFIC PRAWN, AVOCADO, SALSA
MACHA, LIME, COCONUT, CILANTRO
- BURRATA

PROSCIUTTO, ENDIVE, BEETROOT,
HONEYCOMB, LEMON THYME CONFITURE
HAZELNUT BEURRE NOISETTE, FOCACCIA
- GEM HEARTS CAESAR

PARMESAN, CONFIT EGG, BOQUERONES,
MAPLE PROSCIUTTO, CROUTONS
- GUACAMOLE & CHARRED CORN

V

CORN CHIPS, TOMATILLO SALSA, SOUR
CREAM, COTIJA CHEESE

SMALL

- ARTISAN BREAD

V

HOUSE-BAKED REGIONAL BREADS,
DIPS, BUTTER, EXTRA VIRGIN OLIVE OIL
- HEIRLOOM CARROTS

V

HONEY, FETA, ALEPPO CHILI,
PRESERVED LEMON, PUMPKIN SEEDS
- PATATAS BRAVAS

V

SPICY TOMATO SAUCE, ROSEMARY
AIOLI, PICKLED SHALLOTS, CILANTRO
- BROCCOLINI

V

GRILLED, WHIPPED GOAT CHEESE,
ALMONDS, CALABRIAN CHILI
- POMME PURÉE

GARLIC BUTTER

- SHISHITO PEPPERS

V

SEA SALT, SESAME, MINT, YOGURT
- GRILLED JAPANESE EGGPLANT

VG

MAPLE MISO, SHIMEJI MUSHROOM,
KURO GOMA
- JALAPEÑO MAC & CHEESE

V

SMOKED GOUDA, HERB CRUST
ADD: SMOKED BACON +5
- ARANCINI AL RAGU

3 PCS 18 | 5 PCS 27

BRAISED BEEF, RISOTTO, MOZZARELLA,
MARINARA, BASIL
- SEARED HUMBOLT SQUID

26
BLACK EYED PEAS, SPINACH, PARSLEY,
LEMON & FENNEL

STEAKS

ALL OUR STEAKS ARE COOKED ON A CAST GRILL, SLICED
TO SHARE & SERVED WITH BUTTERMILK FRIED ONIONS,
CHOICE OF 1 SAUCE.

- BAVETTE 8 OZ

48

CERTIFIED ANGUS BEEF
- NY STRIPLOIN 10 OZ

62

MACLEOD LEAP, ALBERTA
- RIBEYE 12 OZ

78

63 ACRES RANCH, BRITISH COLUMBIA

LARGE & SIGNATURE

- WILD BC SALMON

HALF \$45 | FULL \$82
SIDE OF CEDAR SMOKED SALMON,
CAPERS, PARSLEY, BAGNETTO VERDE
- PACIFIC HALIBUT

54
CORNMEAL HERB CRUST, SUMMER
SUCCOTASH, CITRUS BUTTER SAUCE
- TOMAHAWK

MP

LONG BONE, BLUE DOT RESERVE,
PRINCE EDWARD ISLAND

- SALT BRICK CHICKEN

HALF \$36 | FULL \$64
HERB-MARINATED CHICKEN, ROMESCO SAUCE
- STROZZAPRETI

V

32
ROAST CHERRY TOMATO, RICOTTA,
CALABRIAN CHILI, SUNFLOWER SEED PESTO

SAUCES

- PEPPERCORN

6
- RED WINE JUS

5
- CHIMICHURRI

6
- ROMESCO

6

HAPPY HOUR

3pm - 5pm & 8pm - 11pm

BURGER & BEER

- HOT CHICKEN SANDWICH

OR

VEGGIE BURGER

V

OR

PEMBY BURGER
- AND 16 OZ DRAFT BEER / CIDER

BUDDHA BOWL & WINE

- BUDDHA BOWL

V

BROWN RICE, SPINACH, RAW BEETS, CARROTS, CUCUMBER,
CHERRY TOMATO, FETA, ALMONDS, NUTRITIONAL YEAST &
TAHINI DRESSING
- AND 6 OZ HOUSE RED / WHITE / SPARKLING

ADD PROTEIN

- SALMON

+ 11

CHICKEN BREAST

+ 10
- CRISPY TOFU

+ 8

6 OZ NY STRIPLOIN

+ 26

BEFORE 5PM

- BIRRIA TACOS (2 PCS)

19

TWO SLOW-BRAISED BEEF, CONSOME SPICED BROTH,
ONION,CILANTRO
- + MARGARITA

+ 10
- + SOL

+ 6
- NACHOS

V

16
REFRIED BEANS, QUESO FUNDIDO, GUACAMOLE,
JALAPEÑO, TOMATO SALSA, LIME CREMA
- + MARGARITA

+ 10
- + SOL

+ 6

DRINKS

- CB LAGER

6
- CB HAZY PALE ALE

6
- ALL DRAFT BEER / CIDER - 16 OZ

7
- DRAFT PITCHERS - 54 OZ

24
- BOTTLES OF SOL MEXICAN LAGER

7
- FEATURE COCKTAILS

14
- 6 OZ HOUSE WINE

6
- 9 OZ HOUSE WINE

9
- 6 OZ WINES BY THE GLASS

\$3 OFF
- 9 OZ WINES BY THE GLASS

\$4 OFF

SNACKS / SHARE

- SHISHITO PEPPERS

V

9
SEA SALT, SESAME, MINT, YOGURT
- WARM MARINATED OLIVES

VG

9
TOASTED ALMONDS, CASTELVETRANO, KALAMATA,
NIÇOISE, SEVILLANO, HERBS, CHILI, FOCACCIA

IF YOU HAVE A FOOD ALLERGY, PLEASE INFORM YOUR SERVER OR A MANAGER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALL ITEMS ARE SUBJECT TO AVAILABILITY.



Vegan



Vegetarian



Dairy-free



Gluten-free



Contains nuts



Vegan Opt. Available



Can Be Made Into GF Opt. +3



Vegetarian Opt. Available