

STARTERS

- Fresh Baked Bread** roasted garlic butter, parmesan (v) **7**
Warm Pretzels rock salt, pickled jalapeno, beer cheese, spicy mustard (v) **14**
Fried Brussels Sprouts maple glaze, chili pepper, spiced almonds (vg) **15**
Roasted Garlic Hummus tomatoes, cucumber, za'atar flatbread, dried olive (v) **17**
Calamari pickled chilis, sweet bell peppers, red onions, tzatziki (gf) **19**
Ahi Tuna Tartare kimchi cucumbers, yuzu kosho vinaigrette, chili dusted tapioca cracker (gf) **17**
Saltspring Island Mussels chorizo sausage, clamato, pickled celery, toasted sourdough **26**
Charcuterie Board cured meats, artisan cheeses, pickles, preserves, crostinis **28**

SOUP/SALADS

- Butternut Squash Velouté** brown butter, crispy onions, fresh chives (v) **8/10**
Mixed Greens shaved fennel, almond praline, balsamic vinaigrette(vg) **9/13**
Caesar chili focaccia croutons, bacon lardons, cracked pepper parmesan dressing **11/15**
Roasted Beets toasted buckwheat, goat cheese, roasted shallot vinaigrette (v) **15**
Cobb tomatoes, pickled onions, bacon, soft egg, blue cheese, green goddess dressing **20**
Niçoise Salad ahi tuna, baby potatoes, green beans, tomatoes, olives, mint yogurt dressing **23**
Enhancements rotisserie chicken **7** | (3) sautéed prawns **10** | (3) seared scallops **15**
6oz flatiron steak **17** | 5oz roasted salmon **17**

SANDWICHES

- all sandwiches come with house cut fries or substitute side salad or soup **+2**
Fried Halloumi grilled zucchini, ajvar, eggplant caponata, arugula, ciabatta (v) **22**
Rotisserie Chicken Club bacon, lettuce, tomato, cheddar, aioli, milk bread loaf **22**
Fried Chicken kimchi cucumbers, sweet chili glaze, sesame aioli, sesame milk bun **21**
Cubano smoked pork belly, salami, pepperoncini, mustard, garlic aioli, ciabatta **21**
Prime Rib Melt roasted mushrooms, swiss cheese, smoked onion aioli, ciabatta **25**
Wagyu Beef Burger classic garnishes, american cheese, Borough sauce, sesame milk bun **26**

PIZZAS

- Margherita** tomato sauce, gem tomatoes, basil, mozzarella (v) **21**
Mushroom parmesan cream, arugula, goat cheese (v) **24**
Picante tomato sauce, mortadella, chorizo, pepperoncini, jalapeño relish **24**
Pepperoni tomato sauce, smoked chili honey, mozzarella **23**
BBQ Chicken bbq sauce, rotisserie chicken, grilled scallions, smoked cheddar **24**
Crust Crushers chili aioli, Borough's ranch, lemon parmesan aioli, creamy blue cheese **3**

PASTAS

- Rigatoni** parmesan cloud, cracked pepper, chili, shaved parmesan, focaccia crumbs (v) **22**
Fettucine smoked pork belly, egg yolk, parmesan, green peas, cracked pepper **25**
Ricotta Gnocchi duck confit, roasted squash crema, shallot gastrique, crispy onion **31**
Seafood Linguine mussels, prawns, scallops, baby tomatoes, arugula, aglio olio **37**

MAINS

- Roasted Butternut Squash** potato rosti, spiced pumkin seeds, shallot gastrique, frisee, romesco (vg) **23**
Fish & Chips beer battered cod, lemon, tartar sauce **23**
Sundried Tomato Risotto grana padano, fresh burrata, frisee, shaved kalamata olive **31**
Maple Glazed Salmon toasted barley risotto, green beans, carrot puree, crispy garlic **36**
Rotisserie Half Chicken shallot crust, hand-cut fries, BBG gravy **31**
AAA Alberta Flatiron mashed potatoes, broccolini, mustard seed jus **31**

NON-ALCOHOLIC

- Pop 4**
pepsi, diet pepsi, 7up,
ginger ale, iced tea
Juice 5
grapefruit, pomegranate,
orange, cranberry, clamato
Still & Sparkling Water 4
cold sparkling, cold still,
ambient still
Tea | Coffee 4

DESSERTS

- Chocolate Tiramisu Cube** Cocoa nib streusel, espresso gel,
chocolate sablé **15**
Pumpkin Custard Bar Butterscotch, whipped mascarpone,
pumpkin croquant **15**
Brown Butter Mango Cheesecake Buttermilk gel,
brown butter crumble, mango pearls (gf) **15**
Patisserie Board featured pastries prepared by our
in-house pastry chef **18**
Affogato illy espresso **9**
Gelato and Sorbet seasonal flavors **8**