

## Fresh Seafood

Oysters, Pacific and Atlantic with a variety of house dressings...

½ dozen 18, dozen 36 ③

Shrimp Cocktail, tiger shrimp with traditional cocktail sauce, sweet mustard seeds and grated lime... 4ea ③

Lobster Bacon Roll, stuffed into brioche... 22

## Salads

Wild Salmon Tartar Salad, brown rice, veggies, Nori, cashews, miso, aioli... 20

Arugula Salad, roasted squash, pickled onions, walnuts, rosewater apples, lemon dressing, Parmesan... 12 ③

Grilled Caesar, bacon, crostini, anchovies and lemon... 16

## Snacks and Sandwiches

Soup of the day... 7 ③

Grilled Corn, tossed in chipotle and Parmesan and seasoned with lime... 7 ③

Vegetable Gyoza, red curry roasted peanut sauce... 7 ③

Hand Pies, butter chicken, lamb roganjosh or steak and cheese... 12 ③

Dragon Wings, spicy, sweet, big and beautiful... 16 ③

Beef Tartar, horseradish aioli, feta, crisp Kale, and house pickles... 14

Marinated Olive, Hummus and Taramasalata Plate... 14 ③

Banh Mi, the classic done our way. Chicken or Tofu... 14 ③

"Hot Dog", onion 4 ways, horseradish aioli, cheddar cheese and crispy kale... 12 ③

Sticky Miso Pork Ribs, coriander and peanut gremolata... 15

Happy Snack, the daily snacks that will make you smile... MP ③

## Principles

Creamy Tuscan Salmon, Cornmeal, dried tomato, spinach, celeriac mustard salad... 18

Lamb Meatball, sheep's feta, tarragon and tomato sauce... 18

½ Churrasco Style Cornish Hen, Portuguese potatoes, sour cream... 18

Big Bruiser Beef Burger, aioli, coleslaw, marinated beets, cheddar, bacon, fried egg, and crispy onions... 20 ③

Pad Thai, half 8 full 15, add chicken 4, beef or shrimp 6 ③

Spice Rubbed Strip loin, on a skillet of creamy scallop potatoes... 22

## Dessert

Ask for our desserts, made every day... 8 to 12 ③

\*Our kitchen is not a nut free or any other allergen free environment

## Cocktails

### "Pimm's St.Pierre"

Pimm's, Lemon, Apple, Mint,  
Cucumber, Ginger Beer  
\$13

### "Respect Your Elders"

Tanqueray Gin, St-Germain, Lime  
& Rosewater  
\$14

### "Aspro Sour"

Amaro Montenegro, Apricot Jam,  
Orgeat Syrup, Peach Bitters  
& egg white  
\$13

### "Against the Strain of Modern Life"

Yamazakura, Cynar, Campari,  
Martini Rosso & lemon Bitter  
\$16

### "B-BAM!"

Bullet Bourbon, Maple Syrup,  
Lemon, Angostura & "Bear Beer"  
\$15

### "Maggie May"

Cazadores Tequila, Apricot  
Syrup, Suze, Cardamom Bitter,  
Orange Blossom Water &  
"Ms Better's Bitter"  
\$15

### "Regard D'Été"

Havana 7, Ginger Rhubarb Syrup,  
Lime & Grapefruit Bitters  
\$13

### "Seafood and Swine Caesar"

Caesar, Horseradish, Pickled  
Mushrooms and Green Beans  
Oyster, Tiger Shrimp, House  
made Maple Bacon and  
Cheddar Cheese... \$18

## From 4pm

Chef Kian Roy

Prices include taxes

③ Available until 3am