

## TO SHARE

- Grilled Artisan Bread**  12  
smashed avocado, cascabel, spiced walnuts
- Brussels Sprouts** 14  
maple soy glaze, toasted sesame
- Truffle Fries v** 14  
chives, truffle aioli, grana padano
- Heirloom Carrots**  14  
lemon yogurt, harissa, fried chickpeas
- Cheese & Charcuterie** 28  
fennel salami, prosciutto de parma, petit brie, manchego, pickles, house mustard, crostini, olives
- Smoked Chorizo Meatballs** 14  
cheese curd, marinara sauce
- Thai Chicken Wings** 18  
tamarind, fresh lime, bird's eye chili
- Grilled Octopus**  21  
romesco, patatas bravas, salsa verde

## SOUP & SALADS

- Seafood Chowder** Cup 14 Bowl 24  
alaskan black cod, baby scallop, manilla clams, chive oil
- Classic Caesar Salad** 17  
thick cut wild boar bacon, grape tomato, grana Padano, sourdough crisp
- Beets & Stracciatella** 18  
confit baby beets, orange segments, stracciatella, candied pecans
- Fall Green Salad** 16  
roasted butternut squash, puffed wild rice, goat cheese, cranberry champagne vinaigrette

## HAND HELD

- Baja Fish Tacos** 18  
chili aioli, purple cabbage, pico de gallo, cotija, house hot sauce
- Lobster Roll** 24  
toasted milk bun, waffle chips, mesclun green & fennel salad
- Chicken Club** 23  
free range chicken breast, double smoked bacon arugula, brie, tomato jam, basil aioli, cranberry sourdough
- Diva Burger** 22  
certified angus beef, crispy onion, garlic mayonnaise, swiss cheese, warm brioche bun

## MAINS

- Harvest Bowl**  24  
farro, quinoa, avocado, roasted sweet potatoes, chickpea, pickled red cabbage, beet top pesto
- Butternut Squash Triangoli** 26  
sage cream, brown butter, toasted walnut
- Wagyu Bolognese** 29  
rigatoni, wagyu & pancetta ragu, stracciatella
- Chicken Korma** 32  
maple ridge farms free range chicken, saffron english pea biryani, lotus puff
- BC Steelhead Salmon Bouillabaisse** 36  
mussels, tiger prawns, saffron fennel & tomato broth, rouille, grilled crostini 
- Miso Glazed Sablefish**  42  
forbidden black rice, gullian chili preserve, yu choy
- Steak Au Poivre** 46  
6 oz. grass-fed alberta fillet mignon, pomme sarladaise, brandy peppercorn jus

V Vegetarian



Add ons:

Herb marinated chicken breast 12

BC steelhead salmon 12

Black tiger prawns 12

Vegan lentil kofta 9

## WINES BY THE GLASS

### SPARKLING

	5oz	8oz	BTL
Frind Estate Sparkling Brut ... <i>West Kelowna, BC</i>	14		60
Lamarca Prosecco ... <i>Prosecco, Italy</i>	14		60

### WHITE

	5oz	8oz	BTL
Frind Estate 'Big White' ... <i>West Kelowna, BC</i>	13	19.5	60
Country Vines 'Back Forty' ... <i>Richmond, BC</i>	13	19.5	60
Edna Valley Chardonnay ... <i>San Luis Obispo, CA</i>	14	21	65
Spearhead Pinot Gris ... <i>Kelowna, BC</i>	14	21	65
Matua Sauvignon Blanc ... <i>Marlborough, NZ</i>	14	21	65

### RED

	5oz	8oz	BTL
Alamos Malbec ... <i>Mendoza, AR</i>	11	17	50
Chianti	13	19.5	60
Township 7 ... <i>Langley, BC</i>	14	21	65
Frind Estate Midnight ... <i>Kelowna, BC</i>	14	21	65
William Hill Cabernet Sauvignon	15	22	70
Kettle Valley Merlot (375ml) ... <i>Naramata, BC</i>			30
Peppoli Chianti (375ml) ... <i>Chianti, IT</i>			30

## DRAFT BEER (16oz)

Diva Lager	7.75
Granville Island IPA	7.75
Granville Island Pale Ale	7.75
Granville Island Kits Juicy IPA	7.75
Heineken	9.00

## BOTTLED BEER

Budweiser	8.00	St. Ambrose McAuslan	8.00
Budlight	8.00	Stella Artois	9.00
Corona	9.00	Wayne Gretzky Session Ale (473ml)	7.50
Guinness (500ml)	9.00	Wayne Gretzky Pale Ale (473ml)	7.50
Kokanee	8.00	Wayne Gretzky Lager (473ml)	7.50