

# REFRESH



## WINE BY THE GLASS

	6oz.	9oz.
Kris Pinot Grigio • ITALY	11	15
Nobody's Hero Sauvignon Blanc • N.Z.	12	16
Sebastiani Chardonnay • U.S.A.	13	17
Hester Creek Cabernet Franc Rosé • OLIVER	13	17
Santa Carolina Pinot Noir • CHILE	11	15
Finca Los Primos Malbec • ARGENTINA	10	14
Josh Cellars Cabernet Sauvignon • U.S.A	13	17

## FROM THE WELL

1oz.	2oz.
6.75	10.5

Smirnoff Vodka • Gordons Gin • Cazadores Reposado Tequila  
Captain Morgan's Rum • Crown Royal Rye • Jamesons Irish Whiskey  
Jim Beam Bourbon • Johnnie Walker Red Label Scotch

## COCKTAILS

Mule	15
KETEL ONE VODKA • LIME • SIMPLE • FENTIMANS GINGER BEER • MINT	
Margarita	14
CAZADORES TEQUILA • GRAND MARNIER • LIME • SIMPLE • SALT RIM	
Mantles Caesar	14
KETEL ONE VODKA • HOUSE SRIRACHA SALT RIM	
Espresso Martini	16
KETEL ONE VODKA • KAHLUA • 100% WHOLE BEAN ESPRESSO	

## ON TAP

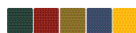
	16oz
Steam Whistle Pilsner	7
Molson Canadian Lager	7
CLEAN, CRISP, FRESH • 5% • 18 IBU	
Granville Island Brewing Honey Lager	7
LIGHTLY HOPPED, MILD & BRIGHT • 6.5% • 15 IBU	
Blue Moon	7
BELGIAN STYLE WHEAT BEER • 5.4% • 10 IBU	
Phillips Tiger Shark Pale Ale	7
CITRA-FOCUSED, TROPICAL, REFRESHING • 4.7% • 21 IBU	
Granville Island Brewing Lions Winter Ale	7
MALTY, CARAMEL, WHITE CHOCOLATE, VANILLA • 5.5% • 22 IBU	
Granville Island Brewing West Coast IPA	7
AMERICAN IPA STYLE, SUBTLE MALT • 6.5% • 65 IBU	
Guinness (20oz)	9.5
IRISH STOUT • 4.2% • 18 IBU	

## WARM-UPS

Firevines Cauldron Mulled Wine (6oz)	10
CINNAMON • STAR ANISE • NUTMEG • ORANGE	
Firevines Bugaboo Craft Apple Cider (6oz)	10
CINNAMON • ORANGE	
Nescafé Coffee	5.5
ESPRESSO • AMERICANO • LATTE • CAPPUCINO	
TAZO® Tea	5

FULL DRINKS MENU AVAILABLE ON REQUEST

# NOURISH



## LIGHTER FARE

### DAILY SEASONAL SOUP 13

Warm Ciabatta

### SWEET POTATO LATTICE FRIES GF|DF|NF 11

House-Made Mustard Dipping Sauce

### CHOPPED CAESAR SALAD 17

Romaine • Herb Spiced Croutons • Crisp Kale

Parmesan Reggiano

**ADD BACON - 2**

### GRAND GREENS GF|DF|NF 17

Roasted Squash • Baby Tomatoes • Dried Cranberry

Sultana Raisins • Pumpkin Seeds • Maple-Citrus Vinaigrette

### PEAK BOWL GF|DF|NF 22

Roasted Rutabaga & Yellow Beets • Cucumber • Roasted Squash

Pineapple • Arugula • Baby Kale • Organic Quinoa

Wild Blueberry Emulsion • Spiced Pumpkin Seeds • Crisp Parsnip

**ADD TOFU - 5 SALMON - 7 GRILLED CHICKEN - 7**

## HANDHELD

### GRILL HOUSE BURGER 24

6 oz Patty • Arugula • Tomato • Onion

Toasted Brioche Bun Mayo • House Pepper & Tomato Jam

**ADD BACON - 2.5**

**ADD CHEDDAR CHEESE - 3**

**SUB 6 OZ VEGAN BURGER - N/C**

## FORNO MADE

### FRENCH KISS 17 | 27

House Tomato Sauce • Shredded Mozzarella

Ginger Roasted Ham • Bacon Crumble

Pineapple • Chili Oil

### NEW WAY-ZA 18 | 26

House Tomato Sauce • Vegan Italian Crumble

Fresh Pepper • Red Onion • Shredded Vegan Cheese

Basil & Pumpkin Seed Pesto

### FUNGHI 17 | 27

Ricotta-Parmesan Cream • Herb-Roasted Mushrooms

Fresh Pepper • Fresh Mozzarella • Arugula • Peruvian

Pepper Drops

### MARGHERITA 16 | 25

San Marzano Tomato Sauce • Fior de Latte

Shaved Parmesan Reggiano • Basil

### SUB FORNO-MADE CAULIFLOWER CRUST GR 4

### CRISPY CHICKEN KARAAGE SANDWICH 23

Sake, Soy & Ginger Marinated Chicken Breast

Sweet Slaw • House Pickles

Sandwiches are served with your choice of

Fries • Mixed Greens • Caesar Salad • Daily Seasonal Soup

TAXES & GRATUITIES ARE NOT INCLUDED IN THE MENU PRICE.  
FOR GROUPS OF 8 OR MORE AN 18% GRATUITY WILL BE ADDED.

GF - GLUTEN FREE GR - GLUTEN REDUCED NF - NUT FREE DF - DAIRY FREE