



LUNCH

Today's Soup	9.
Kennebec French Fries with house made ketchup and mayo	11.
Black Bean Dip (v) pico de gallo, sour cream, crackers	15.
Sandwich of The Day <i>choice of soup, salad or fries</i>	19.
Oyster Chowder sweet potatoes, leeks, mixed greens, charred lemon vinaigrette, toasted focaccia	20.
Lacto-fermented Bruschetta (ve) brined tomatoes on focaccia, basil, extra virgin olive oil <i>add goat cheese +4.</i>	14.
Burrata (v) fresh Italian burrata, pickled fruit, confit orange, sherry reduction	28.
Grilled Cheese Sandwich (v) sourdough, comté, <i>choice of soup, salad or fries</i>	18.
Fraser Valley Ham & Smoked Gouda Quiche <i>choice of soup, salad or fries</i>	23.
Cheese Plate (v) local & imported cheeses, pickled pears and grapes	24.

Cornmeal Waffles mixed berries, cinnamon sugar, syrup and whipped cream	17.
Chicken and Waffles boneless drumstick, wild blueberry compote <i>choice of hot honey or bacon caramel</i>	18.
Salade Niçoise grilled albacore tuna, egg, on cooked & fresh vegetable salad, charred lemon vinaigrette, side of anchovies	27.
Big Salad (v) mixed greens, roasted beets, sweet potato, crispy chickpeas, caramelized walnuts, goat cheese <i>add fried chicken +8.</i>	18.
Cioppino west coast seafood selection in a saffron, basil and tomato broth. <i>Served with toasted focaccia</i>	27.
The One Sixty Smash Burger hanger steak & bacon patty, onion, tomato, smoked gouda, pickle, french fries <i>add a patty +6.</i>	21.
Fettuccine Puttanesca fresh tomato, olives, capers, garlic, onions, basil, anchovies	23.
Wild Mushroom Ravioli (v) peas & leeks, mushroom reduction, truffle mascarpone chantilly <i>add wagyu bresaola +8.</i>	28.
Charcuterie meat and cheese, artisanal breads, pickles & preserves, house-made mustard	Small 28. Full 38. XL 84.

Please join us again for
DINNER (Tue-Sun) and **BRUNCH** (Sat-Sun)

(gf)= gluten-free (v)= vegetarian (ve)= vegan
Please alert us to any dietary restrictions.
For parties 7 or more, a gratuity of 18% will be applied to the bill.

EVERY TUESDAY

DATE NIGHT

\$58 for two to share

add a small charcuterie or cheese board + 16.

Bruschetta

brined tomatoes on toasted focaccia, basil, extra virgin olive oil
add goat cheese +4.



Braised Beef & Broccolini

63 Acres beef cheek, gnocchi, broccolini, red wine demi-glace
Or

Seared Arctic Char (gf)

tarragon & tomato risotto, green peas & braised leeks, fontina
(vegetarian version available)



Chocolate Bread Pudding

milk chocolate mocha sauce

Date Night Wine Features

Pinot Grigio, Ogio, Terre Siciliane, Italy \$42

or

Malbec, Andeluna "1300" Argentina \$46

or

Cava, Varias "Genui" Brut Nature NV, Spain \$42

EVERY WEDNESDAY

WINE WEDNESDAY

30% Off All Bottles!



EVERY THURSDAY

ROAST BEEF & BIG REDS

AAA Prime Rib Roast

sous-vide cooked and seared to finish,
with demi-glace, Yorkshire pudding,
horseradish, potatoes, broccolini.

6oz. \$37.

10 oz. \$46.



WEEKEND BRUNCH

SATURDAY & SUNDAY

Please Join Us

11 am - 3 pm