



DINNER

SMALLER

Kennebec French Fries house ketchup & mayonnaise	11.
House Salad (ve) spring greens, roasted beet, candied walnuts, balsamic vinaigrette	13.
Coconut Chicken boneless leg, cornmeal coating, spicy korean bbq sauce	19.
Black Bean Dip (v) pico de gallo, sour cream, crostini	14.
Arancini (v) fontina, charred tomato bisque, basil emulsion	15.
Seared Scallops (gf) roasted pepper, caper vinaigrette	28.
Cured Bruschetta (ve) sun-dried & grape tomatoes on focaccia, basil, balsamic glaze <i>add goat cheese +4.</i>	14.
Burrata (v) fresh Italian burrata, pickled fruit, confit orange, sherry reduction	28.
Cioppino west coast seafood soup, saffron, basil & tomato, cassis, focaccia	27.
Cheese Plate (v) local & imported cheeses, house pickles & preserves	21.
Bread Plate & 3 Butters lemon & roast garlic, honey & smoked paprika, herb & black pepper	10.

LARGER

Big Salad (v) mixed greens, roasted beet, sweet potato, crispy chickpea, candied walnuts, goat cheese <i>add fried chicken +9. or confit duck leg +10.</i>	23.
Salad Niçoise (gf) grilled albacore tuna, egg, cooked & fresh vegetable salad white wine vinaigrette, anchovy side	27.
The One Sixty Smash Burger hanger steak & bacon patty, lettuce, onion, tomato, smoked gouda, pickle, french fries <i>add a patty +6.</i>	21.
Wild Pacific Halibut (gf) spicy thai broth, coconut rice, mango salsa	42.
Tomato Tarragon Risotto (v) (gf) tomato tarragon carnaroli rice, cured tomato, fontina, savoury tuille	22.
Duck Confit corn & edamame savoury pancake, blueberry relish, port jus	29.
Slow-braised Beef rosemary & garlic pomme purée, carrot duo, demi-glace	38.
Wild Mushroom Ravioli (v) braised leeks, mushroom reduction, truffle mascarpone chantilly <i>add scallops +7. each or confit duck leg +10.</i>	28.
Charcuterie meat and cheese, artisanal breads, pickles & preserves, house-made mustard	Small 21. Full 31. XL 80.

(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.

Please join us soon for
LUNCH (Mon-Fri) and **BRUNCH** (Sat-Sun)

EVERY TUESDAY

“DATE NIGHT”

\$58 for two to share

House Salad (v)

spring greens, roasted beet, candied walnuts, lemon vinaigrette

Or

Black Bean Dip (v)

pico de gallo, sour cream, crackers

Or

Cured Bruschetta (v)

sun-dried & grape tomatoes on focaccia, basil, balsamic glaze

add goat cheese +4.



Slow-braised Beef

rosemary & garlic pomme purée, carrot duo, demi-glace

Or

Duck Confit

corn & edamame savoury pancake, blueberry relish, port jus

Or

Wild Mushroom Ravioli (v)

braised leeks, mushroom reduction, truffle mascarpone chantilly

add scallops +7. each



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 FEATURE

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