



FOR THE TABLE

CHARCUTERIE BOARD *gluten friendly option* small 32 large 53

Perseval & Young cheese selection, Carnist Butcher cured meats, artisan preserves, crostini

OYSTERS *gluten free* 28

Half dozen West Coast oysters, served with mignonette, horseradish, lemon

SEAFOOD TOWER *gluten free* small 120 large 210

West Coast oysters, butter-poached lobster tails, prawns, scallop ceviche, albacore tuna crudo, served with mignonette, horseradish, lemon

TO START

DRY-AGED BEEF TARTARE *gluten friendly option* 28

Tenderloin, shallots, port wine and sesame dressing, 65° egg yolk, parmesan frico, crostini

FRENCH ONION SOUP 19

Smoked Gruyère, truffle essence, house crouton

SEARED HOKKAIDO SCALLOPS *gluten free* 25

Coconut-herb emulsion, chervil, beet essence

POTTED RABBIT *gluten friendly option* 20

Carmalized shallots, cognac, fried sage, pickled mushroom, crostini

BEET CARPACCIO *vegetarian* 19

Salt-roasted beets, goat cheese mousse, orange, mint, arugula, yuzu vinaigrette

TRUFFLE BONE MARROW 17

Rosemary crumb, grilled bread

CLASSIC CAESAR SALAD *gluten friendly option* 20

Bacon lardons, lemon croutons, confit garlic and anchovy dressing, pecorino romano

ARUGULA & BUTTERNUT SQUASH SALAD *vegan, gluten free* 20

Pickled apple, marinated pomegranate, walnuts, compressed radish, cinnamon-maple vinaigrette

Please inform us of any food allergies or intolerances, the menu may not declare all ingredients in a particular dish. Our restaurant uses ingredients that contain all major food allergens and there is the possibility of cross contamination. Food subject to GST 5%. Alcohol subject to GST 5% PST 10%. Auto gratuity of 18% added to group sizes of 7 or more.



COMPOSED DISHES

SUNCHOKE RISOTTO *vegan, gluten free* 28

Arborio rice, sunchoke, vegetable bouillon, candied pumpkin seeds

PAN-SEARED ATLANTIC SALMON *gluten friendly option* 36

Lemon-caper beurre noisette, grilled asparagus, shaved fennel & arugula salad, grapefruit dressing

CLASSIC CARBONARA 32

Guanciale, toasted black pepper, egg emulsion, bucatini, pecorino romano

FRASER VALLEY CHICKEN SUPREME *gluten free* 36

Stuffed with truffle, ricotta, crème fraîche, potato pavé, tallow-roasted carrots, sauce Choron

DUCK LEG CASSOULET *gluten free* 28

Confit duck leg, farmer’s sausage, guanciale, white beans, sauce à la poêle

BRAISED NEW ZEALAND LAMB SHANK 42

Whipped potatoes, pan reduction, honey-roasted carrots, crispy kale

STEAK ACCOMPANIMENTS

SAUCES 6

BÉARNAISE *gluten free*

CHIMICHURRI *vegan, gluten free*

RED WINE JUS *gluten free*

HORSERADISH JUS *gluten free*

**MADAGASCAR
PEPPERCORN** *gluten free*

CHORON *gluten free*

SIDES

WILD MUSHROOMS 16

Beurre noisette, shallots, thyme, chives
vegetarian, gluten free

WHIPPED POTATOES 12

Crème fraîche, garlic oil, chives
vegetarian, gluten free

BABY CARROTS 12

Beef tallow roasted
gluten free

LOBSTER TAIL 22

Butter poached
gluten free

GRILLED ASPARAGUS 16

Pecorino romano
vegetarian, gluten free

SKILLET SHRIMP 19

Confit garlic, Old Bay spice
gluten free

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THE STEAK EXPERIENCE

All steaks are Certified Angus Beef , representing the top 3% of Angus cattle. Hand-selected for exceptional marbling, tenderness, and rich flavor.

TENDERLOIN 46

6oz *Butter-basted*

The most tender of all beef cuts. Delicately marbled, lean and buttery textured for an elegant, melt-in-your-mouth experience.

STRIPLOIN 60

10oz

This classic steakhouse cut offers the ideal balance of tenderness and bold flavour. Fine marbling and a rich, beef-forward taste in every bite.

RIB EYE 90

14oz

Beautifully marbled and deeply savoury, with a robust flavour that defines this true king of steaks.

BISON STRIPLOIN 48

8oz

The slightly sweeter, richer taste is unique to bison, without the “gamey” flavour profile often experienced with other wild meats.

FLAT IRON STEAK FRITES 34

6oz *Served with fries & chimichurri butter.*

A full-flavoured, refined favourite with beefy depth and a clean finish. It’s second only to tenderloin in tenderness.

PRIME RIB 53

12oz & 16oz *Served with horseradish jus.*

69

Slow roasted to perfection and carved to order. This grand champion of beef delivers rich flavour, juicy tenderness, and a majestic appearance.

TOMAHAWK STEAK 230

52oz *Rested in bone marrow butter, served with red wine jus*

A majestic, bone-in rib eye for the true beef connoisseur. Abundantly marbled, rich, and unforgettable. A dramatic centerpiece for the table.



SIGNATURE COCKTAILS

24

OLD BULL | 2oz

Brown Butter, Urban Barrel Single Malt, Demerara Syrup, Bitters, Orange Peel, Maraschino Cherry

SMOKED MAPLE MANHATTAN | 2.25oz

Lot 40 Dark Oak, Sweet Vermouth, Maple Syrup, Black Walnut Bitters, Cinnamon Smoke



COCKTAILS

20

BC 78 | 3oz

Mission Hill Reserve Brut, Urban Calvados, Elder Bro's Elderflower Liquor

APRESKI | 2oz

Tanqueray Gin, Aperol, Lemon Juice, Egg White, Simple syrup & Orange Bitters

CHIPOTLE PEACH MARGARITA | 2.5oz

Chipotle Infused Tequila, Mezcal, Triple sec, Lime Juice, Peach Syrup

BLOOD ORANGE SIDECAR | 2.5oz

Courvoisier VS, Cointreau, Blood Orange Juice

SHRUB CLUB | 2.5oz

Bombay Sapphire Gin, Raspberry Shrub, Lemon Juice, Egg White & Raspberry Dust

CHAI HOT TODDY | 2oz

Chai infused Captain Morgan, Cinnamon, Cloves, Orange, Honey



MOCKTAILS

14

SNOW BALL

NA Gin, Coconut Cream, Lime Juice, Chocolate Shavings

CITRUS TWIST

Orange Juice, Lemon Juice, Simple Syrup, Soda

CUCUMBER BASIL SMASH

NA Gin, Cucumber, Basil, Lemon, Simple Syrup



BEER

FERNIE BREWING	Tunnel Creek Kolsch	4.8%	355mL	7
DRIFTWOOD BREWING	Fat Tug IPA	7.0%	355mL	9
NEIGHBOURHOOD BREWING	Peach City Sour Wheat Ale	5.5%	473mL	9
FERNIE BREWING	Hit the Deck Hazy IPA	6.4%	355mL	7
ABANDONED RAIL BREWING	Gluten Schmuten Pale Ale	5.1%	473mL	10
GUINNESS	Pub Draft	4.2%	440mL	10
CORONA		4.6%	330mL	8.5
SOMA CIDER		5.0%	355mL	7.5
N/A CORONA	Cero	>0.5%	330mL	7
N/A NONNY	Pale Ale	>0.5%	355mL	7
N/A GUINNESS		0.0%		8
N/A HEINEKEN		0.0%		7



SPIRITS

VODKA

Absolut	8
Tito's	10
Urban Distillery "The North Calls" Dill Pickle Vodka	10
Haku	12
Grey Goose	12
Belvedere	14

GIN

Beefeater	8
Bombay	9
Ungava	10
Tanqueray 10	12
Hendrick's	12
Urban Distillery "Paul's Tomb"	12



SPIRITS

TEQUILA & MEZCAL

Olmeca Silver	8
Del Maguey Mezcal	15
Patron Silver	19
Casamigo's Reposado	20
Casamigo's Añejo	22
Don Julio Añejo	23
Clase Azul Reposado	61

RUM

Captain Morgan	8
Havana 3 Year Old	8
Appleton Estate	9
Havana 7 Year Old	10



SPIRITS

BOURBON WHISKEY & CANADIAN ALTERNATIVES

Jack Daniels	10
Bulleit	11
Maker's Mark	12
Booker's	32
Urban Burban	11
Okanagan Spirits BRBN	13

CANADIAN WHISKEY

J.P. Wiser's Deluxe	8
Crown Royal	9
Lot 40 Dark Oak Rye Whiskey	13
Urban Barrel Release 12 Year Old Single Malt	15
Okanagan Spirits Rum Barrel 8 Year Old Single Malt	15
Okanagan Spirits Añejo Tequila Barrel 8 Year Old Single Malt	15
Cariboo Crossing - Single Barrel	21



SCOTCH

SCOTCH - BLEND

Johnny Walker Black Label	14
Chivas Regal	13

SCOTCH HIGHLAND / LOWLAND

Glenmorangie 10 Year	14
Auchentoshan 12 Year	16
Dalmore 12 Year	24
Oban 14 Year	30
Fetterncairn 28 Year	45

SCOTCH - ISLAY

Laphroaig 10 Year	15
Bowmore 12 Year	16

SCOTCH SPREYSIDE

Glenlivet 12 Year	14
Glenlivet 14 Year	16
Glenlivet 15 Year French Oak	16
Glenfarcias 17 Year	42



SPIRITS

IRISH WHISKEY & OTHER

Jameson	9
Midleton Green Spot	16
Redbreast 12 Year	19
Nikka Coffey Grain	19
Suntory	14
Hibiki	25

BRANDY & COGNAC

Martell V.S.	12
Remy Martin V.S.O.P. Cognac	20
Remy Martin X.O.	63