



Monday Pasta & Wine Night

Handmade Pasta & 50% off Feature Wine (per bottle)

MARCH 30th

Squid ink tagliolini w/ house smoked wild BC Sockeye,
wilted spinach & dill cream \$26

Wine pairing: Bianco Porticello, Tenuta di Castellaro – Sicily, Italy \$37.5



Tuesday Burger & Pint Night

Local Bison Smash Burger or Lentil Burger + Local Pint \$20



Wednesday Pizza Night

Organic Hand Stretched Pizzas

Margherita – heirloom tomato sauce, fior di latte, Parmigiano & basil \$19

Wild SK mushroom – roasted wild & cultivated mushrooms, house crème fraiche & arugula \$23

Prosciutto & arugula – heirloom tomato sauce, fior di latte, Parmigiano,
Italian prosciutto & dressed arugula \$22

House made beef sausage, caramelized onion & burrata – bacon & balsamic onions, beef sausage,
semi dried tomatoes, fior di latte & fresh burrata \$26

APRIL 1st FEATURE PIZZA

Bison short rib ragù – heirloom tomato sauce, bison short rib,
St. Benoit fontina, crispy shallots & arugula \$26



Thursday Prix Fixe Dinner Night

3 Course Dinner \$35/pp

APRIL 2nd

Warm roasted local delicata squash, heirloom carrot, parsnip & potato salad
w/ browned rosemary butter

Cider & thyme slow roasted 'Farm One Forty' lamb shoulder
w/ 'Our Farm' heritage corn polenta soufflé & caramelized shallot & tomato chutney

Vanilla bean & chocolate Easter cheesecake