



Monday Pasta & Wine Night

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

JUNE 1st

Spicy Tagliolini w/ Halibut & Tomatoes - handmade pasta w/ wild-caught BC halibut, 'Floating Gardens' cherry tomatoes, local asparagus, garden herbs & spicy chorizo oil \$30
Wine pairing: Cengelle Soave, Corte Mainente



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 - cream 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 - heirloom tomato sauce, beef sausage,
bacon & balsamic onions, fior di latte & fresh burrata \$26

JUNE 2nd FEATURE PIZZA

Piri Piri Chicken Pizza - piri piri marinated 'Cool Springs Ranch' chicken, roasted bell peppers & red onion,
heirloom tomato sauce, 'St. Benoit' fontina & crispy capers \$24



Thursday Prix Fixe Dinner Night

3 Course Dinner \$35/pp

JUNE 3rd

Creamy green pea soup w/ garden mint & chive crème fraiche

*Cumin & garlic crusted pork brochettes w/ confit fennel & cherry tomatoes,
du Puy lentils & fresh coriander*

Fresh rhubarb almond tart