

Summer Menu

Warm Marinated Olives (GF) | 5

Picholine, red cerignola, niçoise, castelveltrano, citrus marinade, thyme, garlic

Watermelon Chevre Crostini | 8

Local WildFire Red Fife bread, watermelon pico de gallo, mint, local chevre, balsamic reduction

Fantastico Dip Duo | 8

Housemade hummus, olive tapenade, housemade flatbread

TRE Board | 15

Locally cured meats, artisan cheese by **FANTASTICO** bar-deli, marinated olives, bread, apples, toasted local hazelnuts

Strawberry Beet Salad (GF) | 12

Local arugula, roasted beets, pickled strawberries, local chevre, almonds, balsamic vinaigrette

Local Green Salad (GF) | 11.5

Local artisan greens, pickled radish, chickpeas, heirloom grape tomato, carrot, bell pepper, red onion, orange cardamom vinaigrette

Seared Tuna (GF) | 12.5

Coriander-crust ed albacore tuna, drunken vegetables, stone fruit coulis, avocado creme, arugula

Tre Tacos (GF)

2 Wild BC Halibut Tacos | 15

Guacamole, watermelon pico de gallo, local greens

3 Shredded Chicken Tacos | 12

Guacamole, cholula aioli, coleslaw, local corn tortillas

Chimichurri Pork Cheek | 15

Causeway and Dark Matter-braised Alberni pork cheek, summer squash succotash, chimichurri, stone fruit coulis

Halibut (GF) | 17

Petite Wild BC pecan-crust ed halibut filet, micro salad, spring vegetables, citrus butter, strawberry rhubarb compote

Salmon & Greens (GF) | 15

Wild Pacific salmon, braised greens, diced Whole Beast bacon, caramelized onions, Causeway espresso caramel glaze

Vegan Mushroom Quinoa Stack (GF) | 15

Saskatchewan Norquin golden quinoa, mushrooms, carrot, zucchini, onion, bell pepper salad, parsnip mash

Summer Pasta | 13.5

Heirloom grape tomato, carrot, peas, bell peppers, red onion, basil, lemon zest, olive oil, porcini mushrooms, spaghetti, manchego cheese

Add Whole Beast bacon 2.5 | Add halibut 6.5 | Add chicken 4

Cyprus Sandwich | 10

Grilled halloumi cheese, caramelized onions, tomato chutney, local greens, Portuguese loaf

Sausage in a Bun | 9

Postmark IPA sausage, Portofino pretzel bun, charred onion marmalade, paprika mustard

Blackout Chocolate Cake 8 | Chocolate Mousse (GF) 4 | Feature Panna Cotta (GF) 5

See chalkboards for seasonal desserts

BREAKFAST Available until 4

Breakfast Sandwich | 7

Poached farm-fresh egg, guacamole, aged white cheddar, sunflower sprouts, peasant bun

Add Whole Beast sliced bacon / 2.5

Bagel & Lox | 7.5

Toasted Mount Royal sesame bagel, pickled shallots, cold-smoked salmon lox

Just a bagel & cream cheese / 3.5

Braised Greens & Poached Eggs (GF) | 8.5

Local braised greens, two farm-fresh eggs, orange cardamom vinaigrette

Add WildFire Island wheat toast / 1.5 - Add Whole Beast diced bacon / 2.5

Toast & Jam | 4

Two slices local WildFire Island wheat toast, housemade jam

Granola & Yogurt | 7

Pecans, pumpkin seeds, raisins, natural yogurt, local strawberry rhubarb compote, seasonal fruit

Chef's Daily Scramble | 10

Chef's creation, local WildFire bread, housemade jam