

Food

SNACKS

Sourdough bread & house cultured butter	5
Chimichurri Chips	5
Fries	5
chilli powder	
Raw or XO glazed oysters	3 / 3.50
» half dozen 15 / 18	
Boquerones Toast	12
Ciro's stracciatella, white anchovy, pepperoncino, grilled sourdough	

SMALL PLATES

Black Kale Caesar	12
kale, black garlic, caesar dressing	
Snow Crab & Pumpkin	18
warm snow crab, brown butter macadamia, chilli-yuzu vinaigrette, shiso, roasted pumpkin	
Roasted Cauliflower	14
maple miso glaze, pine nuts	
Tuna Crudo	18
ponzu vinaigrette, avocado, pomelo	
Xi'an Noodles	16
hand pulled Xi'an style noodles, lion's mane mushrooms, chilli oil, charred cabbage, celtuce, sweet soy, crispy shallots	
Goat Cheese Gnocchi	19
preserved tomato dashi, cultured butter, black truffle	
Halibut Cheeks	20
cauliflower puree, brown butter, sea buckthorn, madeira-porcini cream	
Grilled Octopus Tagliatelle	24
BC octopus, little neck clams, guanciale, sweet peas, pimenton brodo	
Chicken Sandwich	15
brined and fried breast, pickles	
Crab Fried Rice	17
chinese duck and pork sausage, egg, house-made XO sauce	
BBQ Beef Cheek	21
slow cooked for 24 hours and finished over coals, hay roasted carrots, smoked garlic emulsion, red wine koji glaze	

DESSERTS

Key Lime Pie	12
graham cracker crust, torched meringue	
Cassis Cream Puff	12
cream cheese mousse, blackcurrant jelly	
Vegan Pot de Creme	12
chocolate coconut custard, cherry, pistachio	

**Some dishes contain nuts, dairy, gluten, fish, & shellfish. Please let us know about any allergies.