

Wine, Cocktails & Shares

Innovative West Coast Share Plates for 2-4 people that are unapologetically seasonal, farm to table AF & full of oceanfront vibes

Sea

Local Oyster

** shucked to order

3 \$ 11

6 \$ 20

12 \$ 36

Seared Tuna

\$ 25

Albacore Tuna. Smoked Honey Ricotta.
Truffle oil

Octopus

\$ 25

Local wine and butter braised pacific octopus tendril. Spicy vinaigrette. house aioli.

West Coast Prawns

\$28

Local side stripe prawn, citrus herbed garlic sauce. Crostini.

Olive Spring Salmon**

\$ 40

Pan Seared Spring Salmon, Preserved Tomato Herb Vinaigrette. Olive & Almond Tapenade.

Crab & Sable Fish Lettuce Wraps

\$ 25

Local Dungeness Crab & Candied Sable. Chili. Kumusha Farms Cilantro. Kumusha farms

Pasture & Farm

Picanha Steak

\$35

Cacao, espresso and chili rubbed 7 Oz Brazilian steak, Miso Herb Dressing, Smashed hot honey Potatoes

Brass Burger**

\$ 30

Handmade local Chuck Brisket Grass fed Pattie with local cheese, local veg, feature aioli, local bacon stack, Caramelized onion jam local brioche served with fresh Kumusha Farms Salad.

Chorizo & Blue Cheese

\$ 20

Grilled Oyama Chorizo. Blue Claire. Crostini. Local Honey

North African Ruckle Lamb

\$ 25

North African Spiced Ruckle Lamb, Dried Dates & Mint on Zatar Spice White Beans with Tahini Honey Drizzle, pickled onion and flat bread.

The Big Greens

\$ 25

Giant Kumusha Farms Green Salad. Toasted nuts, farm house Helena cheese. Creamy garlic dressing.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. A cooking step is needed to eliminate potential bacterial or viral contamination - BC Medical Officer.

Consume raw items at your own risk *