

appetizers

SOUP OF THE DAY | CUP 8 / BOWL 12

MEDITERRANEAN HUMMUS DIP *DF VE GF Avail +2* | 16
Chickpea, Tahini, Sesame & Activated Charcoal Spread, Crudités & Crackers

SPICY SALMON ROLL *DF GF* | 19
Salmon Tartare, Sushi Rice, Nori, Cucumber, Avocado, Grilled Asparagus, Nitsume Sauce, Green Onions, Togarashi Spice, Soy Sauce, Togarashi Mayo Dip

PAN-FRIED DUMPLINGS *DF VE Avail* | 16
Taiwanese-Style Cabbage & Pork Dumplings, Soy & Vinegar Dipping Sauce

KOREAN FRIED CHICKEN BITES *DF* | 19
Honey-Brined Chicken Thighs, Sweet Gochujang Sauce, Crushed Peanuts, Green Onion, Pickled Daikon

ALBERTA BEEF MEATBALLS *GF* | 24
3 Sous Vide Meatballs, Marinara Sauce, Grana Padano Parmesan, Pickled Red Onions, Shaved Fennel

salads

add: avocado 3 | bacon 3 | grilled chicken 8 | shrimp(3) 9 | grilled sirloin 14

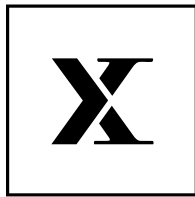
CUCUMBER SALAD *DF GF VE* | 15
Diced Cucumbers, Toasted Sesame Seeds, Crispy Vermicelli Noodles, Soy Gochutgaru Dressing

CAESAR *GF Avail* | 23
Baby Romaine, Crispy Bacon, Crispy Croutons, Grana Padano Parmesan, Anchovy & Lemon Dressing

MIXED GREENS *DF GF V* | 17
Trafford Farms Baby Kale & Swiss Chard, Candied Hazelnuts, Dried Cranberries, Apple Cider & Cold-Pressed Canola Vinaigrette

ITALIAN BURRATA *GF Avail +2 V* | 23
Italian Burrata Cheese, Balsamic & Plum-Marinated Broxburn Farms Tomatoes, 10-Year Aged Balsamic, Nefiss Lezizz Divine Olive Oil, Fried Basil, Grilled Sourdough

COBB SALAD *GF* | 26
Baby Romaine, Tomatoes, Grilled Chicken, Boiled Egg, Bacon, Blue Cheese Foam, Red Wine Vinaigrette



sandwiches

GF Avail +2

choice of side: house-cut fries | mixed greens | soup | Caesar salad 2 | cucumber salad 2

ALBERTA BEEF BURGER *VE Avail* | 24

2 Smashed Patties, Aged Cheddar, Shredded Iceberg Lettuce, Sliced Tomato, Lemon Aioli, Brioche Bun

EXCHANGE BEEF BURGER | 26

6 oz Patty, Stone Fruit Jam, Brie Cheese, Shredded Iceberg Lettuce, Lemon Aioli, Brioche Bun

CHICKEN CLUB WRAP *DF* | 26

Choice of Grilled or Fried Chicken Breast, Bacon, Shredded Iceberg Lettuce, Tomato, Gochujang Aioli, Spinach Flour Tortilla

STEAK SANDWICH *DF* | 36

6 oz Top Grass Beef Sirloin, Lemon Aioli, Chimichurri, Avocado, Roasted Red Peppers

large plates

TAGLIATELLE BOLOGNESE | 35

Fresh Tagliatelle, House-Made Beef & Pork Ragù, Grana Padano Parmesan, Cherry Tomatoes, Garlic Bread

LOBSTER AGNOLOTTI | 39

House-Made Squid Ink Agnolotti, Canadian Lobster, Orange & Brandy Cream Sauce, Shrimp Salad

MISO GLAZED TOFU BOWL *DF VE* | 24

Fried Tofu, Sushi Rice, Edamame, Cucumber, Pickled Ginger, Grilled Bok Choy, Chili Oil, Miso Sauce, Crushed Peanuts

POKE BOWL *DF GF* | 26

Lightly Smoked Salmon Crudo, Sushi Rice, Trafford Farms Greens, Edamame, Avocado, Pickled Ginger, Sesame Seeds, Crispy Vermicelli Noodles, Sesame Soy Dressing

FRIED RICE *DF GF* | 19

Basmati Rice, Chinese Sausage, Egg, Chicken, Ginger, Green Onion, Carrots, Bell Peppers

DF Dairy Free | *GF* Gluten Friendly | *V* Vegetarian | *VE* Vegan
Please inform your server of any food allergies or dietary restrictions.

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