

get STARTED

RUSTIC TOMATO SOUP

Lemon herb quark cheese,
parmesan cracker **\$10**

SPICED SQUASH & RED LENTIL SOUP

Lemon herb yogurt
and sesame seeds **\$10**

OLIVE OIL POACHED STEELHEAD & RED PRAWN

Kale salad, pomegranate, walnut,
smoked olives, apple **\$19**

ARUGULA SALAD

White balsamic & olive oil dressing,
seasonal fruit, shaved red onion,
shaved Parmesan, candied pecans **\$15**

GREEN SALAD

Sous vide red onion, feta cheese,
pumpkin seeds, cherry tomato,
croutons, pepperoncini vinaigrette **\$14**

CAESAR SALAD

Chopped romaine, double smoked
bacon, Grana Padano Parmesan,
fried capers, herb croutons,
roasted garlic dressing **\$15**

ADD Chicken Breast or Prawns **\$10**
6oz Striploin Steak **\$15**
Steelhead **\$10**

PLANT *life*

ROASTED CARROT & BEET SALAD

Kale, arugula, quinoa, cashews,
sunflower seeds, radish, cashew
poppy seed dressing **\$15**

VEGAN FARRO BOWL


BC mushrooms, tofu, kale,
chickpea, tomato jam,
pumpkin seeds **\$26**



YAM TACOS

Garlic aioli, roasted corn salsa,
avocado, jalapeno, cilantro,
flour tortilla **\$17**

VEGAN MEDITERRANEAN PASTA

Kalamata olives, BC mushrooms,
oven dried tomato, wilted greens,
herbs, white wine **\$26**

 Vegetarian  Vegan  Prepared
without gluten*

  Menu items that can be modified

**PLEASE NOTIFY YOUR SERVER OF
ANY ALLERGIES OR INTOLERANCES.**

**Please be aware that during the in-house preparation
of our menu items, there may be cross-contamination
with ingredients containing gluten.*

TAPAS

BURRATA & PROSCIUTTO 🌿*

Burrata, house sliced prosciutto, flatbread*, basil puree \$29

GLAZED RIBS 🌿

11 hour sous vide pork ribs, dry spice rub, honey balsamic Dijon glaze, roasted garlic puree \$18

PATATAS BRAVAS 🌿🌿

House cut fries, chorizo, chili butter, green onion, manchego cheese, tomato, garlic aioli \$11

CHICKEN WINGS

Salt & Pepper wings, roasted garlic puree, grilled lemon, Calabrian chili peppers \$17

FORNO ROASTED GARLIC WITH GOAT CHEESE 🌿🌿*

whole roasted garlic bulbs, roasted Campari tomatoes, fresh baked flatbread, balsamic glaze \$19

ARTISAN DELI BOARD 🌿*

Chef's selection of charcuterie and cheeses, house pickles, pickled mustard seeds, crackers, fresh baked flatbread \$25

GRILLED ARTICHOKE DIP 🌿🌿*

Sautéed leek & grilled artichokes with dry white wine, asiago cheese, flatbread*, rosemary parmesan crackers \$21

CRISPY CALAMARI

Tossed in cornmeal and lemon pepper, onion, sliced jalapeno, caper yogurt dip \$19

GARLIC HERB FLATBREAD 🌿

House spun with sea salt, oregano & garlic butter, baked fresh \$5

GLUTEN FRIENDLY FLATBREAD 🌿🌿

House spun with sea salt, oregano & garlic butter, baked fresh \$8

ONE POUND OF MUSSELS 🌿*

Saffron cream & Two Rivers chorizo, cherry tomato, basil, fresh baked flatbread* \$25

OLIVES & FLATBREAD 🌿🌿*

House blend with rosemary & lemon, fresh baked flatbread* \$11

OLIVES 🌿🌿

House blend with rosemary & lemon \$9

*Substitute house made gluten friendly flatbread \$4

CRAZY Good MAINS

STEAK SANDWICH

6oz striploin, fresh focaccia, arugula & tomato salad, garlic butter, caramelized onion, house cut fries, garlic aioli **\$26**

SPICY CHORIZO TACOS

House made chorizo, garlic aioli, roasted corn salsa, manchego cheese, jalapeno, cilantro, flour tortilla **\$18**

CHILI PRAWN TACOS

Avocado sour cream, shaved cabbage, pickled onion, Valentina hot sauce, chipotle aioli, cilantro, soft flour tortillas **\$19**

STEELHEAD TROUT

Celeriac nage, beluga lentil, roasted radish, grilled artichoke, arugula pistou **\$32**

CRISPY CHICKEN SANDWICH

House breaded chicken, coleslaw, tomato, pickled onion, avocado cream, chipotle aioli, artisan focaccia bun, house cut fries **\$19**

GLAZED RIBS & FRIES

11 hour sous vide pork ribs, dry spice rub, honey balsamic dijon glaze, roasted garlic puree, house cut fries **\$22**

SMOKIN' BEEF & CHEDDAR BURGER

7oz burger, caramelized onion, organic BC mushrooms, lettuce, vine ripe tomato, pickled onion, pickle, aged white cheddar, chipotle aioli, sesame brioche bun, house cut fries **\$20**

Add 2 strips of Bacon **\$2**

Substitute Gluten Friendly Bun **\$3**

FORNO ROASTED VEGETARIAN SANDWICH

Olive tapenade, roasted peppers & onions, arugula, raclette cheese, house cut fries **\$18**

Add 2 strips of bacon, sliced ham or prosciutto **\$2**

PRAWN CARBONARA

Black tagliatelle, cream, bacon, breaded egg, grana Padano, fresh herbs **Starter \$21 / Main \$29**

ITALIAN SANDWICH

Forno baked flatbread, prosciutto, fennel salami, rosemary ham, tomato, provolone, pistou aioli, arugula, house cut fries **\$19**

LAMB BURGER



Forno baked flatbread, caper yogurt, goat feta, sous vide onion, baby kale, tomato, house cut fries **\$21**

FETTUCCINI BOLOGNESE

House blend of pork, beef & veal. Fresh pasta, Grana Padano Parmesan, basil **Starter \$18 / Main \$26**

*Substitute gluten friendly pasta
Starter **\$2** / Main **\$4**

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CRAZY GOOD PIZZA

The twelve inch

Our Crazy Good Pizza is hand formed and made from high quality ingredients, making each pizza one of a kind. Created with hand crafted dough* prepared in house, our crushed tomato sauce & artisan olive oils. All pizzas are topped with our cheese blend of provolone & mozzarella.

MARGHERITA

Basil & fior di latte cheese **\$16**

PROSCIUTTO

Prosciutto, tomato, arugula, Grana Padano parmesan **\$20**

PEPPERONI

Two Rivers artisan pepperoni, crushed oregano **\$19**

CREAMY CHICKEN CLUB

Chicken breast, forno roasted corn, bacon, tomato, green onion, chipotle aioli **\$21**

RICOTTA VEGETABLE

Lemon herb ricotta, balsamic, squash, fennel, garlic, oven dried tomato, arugula pistou **\$18**

MAUI

Rosemary ham, compressed pineapple, bacon **\$19**

FUNGHI

Truffle cream, ground bacon, red onion, oyster and crimini mushroom, fresh herbs **\$18**



*Substitute house made gluten friendly pizza crust **\$4**

BUILD *your own* PIZZA

TOMATO SAUCE, PROVOLONE & MOZZARELLA BLEND \$14

CHEESE:

Provolone & Mozzarella blend;
Feta cheese; Fior di latte cheese;
Parmesan **\$3 Each**

VEGETABLES:

Mushrooms; Tomato; Arugula; Olives;
Pineapple; Onion; Basil **\$2 Each**

MEAT:

Pepperoni; Prosciutto; Roasted chicken;
Ham; Bacon **\$4 Each**