



TERRACE

LUNCH MENU

POKE BOWLS & SALADS

Chicken & The Green Goddess Bowl | 22

Pulled local chicken breast, green peas, cucumber, avocado, radish, fresh herbs, green goddess dressing, sticky rice

Plant It Bowl | 23

Lemon hemp tossed chickpeas, cucumber, yam, radish, avocado, heirloom tomatoes, pickled beets, apples, fresno pepper aioli, shaved vegetables, kale

Super Tuna Bowl | 24

Lobster chili tossed albacore tuna, yam, cucumber, pickled beets, avocado, toasted almonds, shaved vegetables, kale, lemon hemp dressing

West Coast Salmon Bowl | 24

Tofino King salmon, Wakame salad, sesame, peaches, radish, avocado, cucumber, miso aioli, crispy wontons, sticky rice

Market Green Salad | half 9 full 18

Seasonal greens, vegetables, lemon & hemp seed vinaigrette

Caesar Salad | half 9 full 18

Romaine lettuce, bacon pangrattato, classic dressing, parmesan cheese

 HEALTHY OPTION  GLUTEN FREE

 NUT FREE  VEGAN  DAIRY FREE

ADD ONS

- Lobster Chili Tossed Albacore Tuna (*raw*) | 6
Tofino King Salmon (*raw*) | 9
Local Pulled Chicken | 9
Lemon Hemp Dressing Tossed Chickpeas | 5

FLATBREADS & HANDHELDS

The Okanagan Flatbread | 20

*Heirloom tomatoes, cherry chorizo, local black pepper
caccatua cheese, fresh arugula, olive oil*

Daily Flatbread | 19

A Chef-inspired flatbread

Margherita Flatbread | 18

San Marzano tomato, local Burrata cheese, basil, olive oil, sea salt

BBQ Pulled Pork Sandwich | 21

*Slow cooked Chilliwack pulled pork, kale crunch slaw & jalapeños on a
brioche bun, side choice of market greens, caesar salad or kettle chips*

Sesame Chicken Sandwich | 20

*Farmerest chicken breast, avocado, miso aioli, tomato & green leaves
on a brioche bun, side choice of market greens, caesar salad or kettle chips*

SHARED PLATES & DESSERT

Baba Ganoush | 16

*Fire-roasted eggplant, olive oil, lemon juice, paprika,
sea salt wonton crisps*

Charcuterie | 30

*Degustation of local artisan cured meats & cheeses
with housemade accompaniments*

Cheese | 23

Degustation of local artisan cheeses with housemade accompaniments

Yuzu Tart | 18

Raw vegan chocolate, fresh fruits, textures of raspberries