



AVAILABLE TUESDAY THROUGH SATURDAY

MONTHLY TAPAS

SCALLOP & OCTOPUS CRUDO	hokkaido scallop & octopus / japanese basil & melon gazpacho / flying fish roe & jalapeno salsa / pumpkin seed brittle	\$17
		gf
MISO BACON & RICOTTA CORN GNOCCHI	miso bacon ragu / ricotta & corn rice flour gnocchi / green olive / corn / ricotta salata / truffle oil	\$15.5

TAPAS

SPICED BC ALBACORE 🍷 TUNA TATAKI	yuzu avocado whip* / pickled melon / mix green / grape tomato / tokyo chimichurri sauce	\$16
		gf
MAPLE MISO BERKSHIRE PORK TACO	irving farm berkshire pork belly / pickled red onion / cucumber / mix green / sweet chilli aioli	\$5.5
TERIYAKI BASIL BERKSHIRE PORK RIB	irving farm berkshire pork rib / truffle potato purée / yu choy / spicy onion slaw	\$20
YUZU AVOCADO DIP	shimeji mushroom / corn / grape tomato / tortilla chips / pickled pomegranate	\$12
		veg/gf
BRANT LAKE WAGYU CURRY NACHOS	braised brand lake wagyu / black olive / mozzarella / corn / pickled jalapeno / grape tomato	\$16.5

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ROASTED MISO RED PEPPER HUMMUS	potato chips / pickled pomegranate / pumpkin seed brittle	\$9.5
		gf/veg

SWEETS

MATCHA TIRAMISU PARFAIT	japanese yama matcha tiramisu / caramel custard pudding / strawberry gelato / maple quinoa granola	\$9.5

LOCAL

@IRVINGS_FARM / @ROSSDOWNFARMS / @MINSKIMCHI / @CHINOOKHONEY
@SUNWORKS_FARM @BRASSICAMUSTARD / @MICROYC / @GOINGNUTSYC
@MORCAJETE.YYC / @TRUEWORLDFOODSCALGARY / @SILKROADSPICES
@MATSUKAZETEA / @POPLAR.BLUFF.ORGANICS / @RESPECTTHETECHNIQUEYYC

"CREATE X LOCAL X SOCIAL MEDIA"