

BITES + SHARES

MED DIP | hummus, tzatziki, feta, pita 18 v

CHICKEN WINGS 20 GF | CAULIFLOWER BITES 18 VE

choice of: buffalo, honey garlic, louie blue, korean bbq, salt + pepper, dry cajun, or dry dill pickle; with house made ranch

THAI STYLE PORK LETTUCE WRAPS | crispy noodles, pickled carrots, chili hoisin 19 DF

MEATBALLS | pomodoro sauce, parmesan, basil, focaccia 18

BLACKENED PRAWN TACOS | slaw, corn salsa, chipotle mayo, guacamole, feta 18

CALAMARI | cornmeal crusted, creole seasoning, jalapeños, charred lemon aioli 18 DF

WARM CRAB SPINACH + POBLANO DIP | house cut tortilla chips 19 GF



NACHOS 24 GF

served until 5pm + after 8pm daily

jack cheese, olives, jalapeños,
tomato, green onion,
salsa, sour cream
add guacamole +4
chorizo or chicken +7ea

LOCAL STEAMER POT MUSSELS | thai coconut curry, fresh herbs, grilled focaccia 28 DF

T19 SALADS + BOWLS

WEST COAST CHOWDER 14

local fish, bacon, mussels, cream, cheese twist

T19 KETTLE SOUP 13

chef's creation

GRILLED CHICKEN CAESAR SALAD 26

crispy capers, smoked bacon, parmesan crisp

HARVEST SALAD 25

crispy tofu, roasted squash, farro, dried cranberries, goat cheese,
candied pecans, crispy brussels sprouts, maple cider vinaigrette

OLYMPIC COBB SALAD 27 GF

tomato, avocado, blue cheese, boiled egg, house bacon,
green goddess dressing | choice of salmon, grilled chicken or prawns

KOREAN NOODLE BOWL 27 DF

marinated beef, pickled carrots, tamari mushrooms, spinach,
cucumber, green onion, kimchi, sunny side egg, sesame chili sauce

BURGERS + SANDWICHES

choice of fries or greens | upgrade to gluten free bun +2 | caesar salad
or truffle fries +4 | onion rings or chowder +5

T19 DELUXE BURGER 23

fresh alberta beef, aged cheddar, balsamic onion jam,
house smoked bacon, LTOP, T19 sauce ["double up" +6]

BUTTERMILK FRIED CHICKEN BLT 23

chipotle mayo, sweet pickles, pepper jack cheese

BUFFALO HOT CAULIFLOWER WRAP 22 VE

sweet pickles, vegan maple ranch, LTOP

OLYMPIC BEEF DIP 24

aged cheddar, garlic horseradish aioli, french baguette, au jus

SOCKEYE SALMON BURGER 23 DF

tartar sauce, crispy capers, arugula, balsamic onion jam

MAINS *served with local farmgate vegetables*

MISO GLAZED SABLEFISH | ginger soy broth, sticky rice 37 DF | GF

GRILLED ½ CHICKEN | aglio e olio, lemon chili 32 DF

BRAISED LAMB SHANK | coconut masala curry, feta cheese mashed potato 36 GF

BRAISED BEEF SHORT RIB | roasted garlic mashed potatoes, red wine jus 39 GF

STEAK + LOBSTER | 8oz canadian strip steak, lobster tail, roasted garlic mashed potatoes, peppercorn demi 56 GF

PIZZA

home made neopolitan style dough

MARGHERITA 19 v

tomato sauce, fior di latte, basil

CHORIZO + SALAMI 23

tomato sauce, fior di latte,
arugula, peppered honey

WILD MUSHROOM 23 v

roasted garlic cream, balsamic onion,
fior di latte, grana padano, truffle oil

BBQ CHICKEN 22

tomato sauce, tex mex cheese, red onion
tomato, chipotle bbq sauce

ALE BATTERED FISH + CHIPS

served with tartar sauce,
house seasoned fries, coleslaw

WEST COAST LINGCOD 23 DF

SOCKEYE SALMON 24 DF

PASTA

served with grilled focaccia

SPAGHETTI CARBONARA 24

house bacon, egg, cracked pepper, parmesan

SEAFOOD TAGLIATELLE 28

fresh catch, mussels, prawns, tomato, olive oil, parmesan
add lobster tail +15

SPAGHETTI + MEATBALLS 25

house made meatballs, tomato sauce, parmesan

DESSERT

PUMPKIN CHEESECAKE NAPOLEON | white chocolate ganache 13

PEACH APPLE CRISP | vanilla ice cream 12

CHOCOLATE TRUFFLE CAKE | honeycomb, torched marshmallow 13

VANILLA CRÈME BRÛLÉE | lace cookie 12

An 18% gratuity will be added for groups of 6 and larger. Our fish and prawns are Oceanwise or MSC certified.

Our kitchen contains nuts, soy, wheat and other known allergens. Prices subject to applicable taxes. Half sides or split plate are a \$3 charge.

VE = VEGAN GF = GLUTEN FRIENDLY DF = DAIRY FRIENDLY V = VEGETARIAN