

## STARTERS

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### BUTTERNUT SQUASH SOUP

pumpkin seed pesto, marinated feta, sage 9

### FRIED BRUSSELS SPROUTS

smoked bacon crema, Grana Padano, lemon 13

### FATTOUSH SALAD

artisan greens, tomato, cucumber, kalamata, mint, torn pita, sumac vinaigrette 13

### “WINTER BERRY” SALAD

artisan greens, fresh ricotta, pickled shallots, granola croutons, winter berry balsamic vinaigrette 14

### RICOTTA TOAST

house ricotta, apricot chutney, grilled sourdough 14

### CHICKEN SATAYS

kaffir lime & lemongrass marinade, jicama & cilantro slaw, peanut coconut sauce 15

### DRY RIBS

pork side ribs, coriander paprika rub, tzatziki 17

### TIGER PRAWNS

chili marinated prawns, calabrese, chimichurri, eggplant fries, harissa yogurt 17

## BURGERS & FLATBREADS

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### GREYWOLF BURGER

beef chuck patty, American beer mustard, garlic paprika aioli, havarti, classic fixings, brioche bun 17

### MAPLE BURGER

beef chuck patty, Comox brie, apple & pear relish, bacon, barrbarreh aioli, brioche bun 18

### CALABRESE ROSSA FLATBREAD

San Marzano, ricotta, basil, Neapolitan dough 18

### MUSHROOM BIANCA FLATBREAD

soubise, gruyere, red onion relish, kale, Neapolitan dough 19

## PLANT BASED

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### OYSTER MUSHROOM FRITTERS

barrbarreh aioli, red onion relish, pumpkin seeds 12

### CURRIED CAULIFLOWER

soubise, pecan gremolata, parsley oil 15

### BARLEY BOWL

ginger, scallions, charred Brussels leaves, mushrooms, pickled jicama, mustard vinaigrette 19

### GNOCCHI

roast squash, leeks, pickled vegetables, harissa butter sauce, pistachio 20

## MAINS

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### LAMB PAPPARDELLE

braised shoulder, San Marzano, cabbage, Grana Padano 19

### LOBSTER GARGANELLI

tarragon liaison, fresh dill, hazelnuts, capers, snap pea, Grana Padano 21

### PRAWN THAI CURRY

crisp tiger prawns, baby bok choy, shitake, carrot, coconut jasmine rice, red Thai curry 22

### ROAST CHICKEN

sous vide half chicken, signature rub, potato & shitake cake, wilted greens, acorn squash puree, brown butter jus 26

### MAPLE STEELHEAD TROUT

saute of confit carrot, brussels & bacon, smoked pomme puree, parsley oil 28

### CHIMICHURRI STRIPLOIN STEAK

8oz AAA Butcher Block Beef, potato croquette, broccolini, crispy leeks, peppercorn sauce 38

## INDULGE

**SIDE FRIES \$3    SIDE RICE \$3    SIDE SOUP \$3**  
**BACON \$3    SIDE SALAD \$3.50    SIDE BRUSSELS \$5**  
**SIDE CHICKEN \$6    BROCCOLINI \$7**



CLIFFHANGER  
RESTAURANT

