

STARTERS

BUTTERNUT SQUASH SOUP

pumpkin seed pesto, marinated feta, sage 9

OYSTER MUSHROOM FRITTERS

barrbarreh aioli, red onion relish, pumpkin seeds 12

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



BURGERS & SANDWICHES

SPICED CHICKEN SANDWICH

house pickles, baby greens, shredded carrots,
salsa rossa aioli, ciabatta 17

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

BUTCHER BLOCK BEEF DIP

gruyere, smoked onions, sauerkraut,
horseradish aioli, au jus, sourdough 19

FLATBREADS & MAINS

CALABRESE ROSSA FLATBREAD

San Marzano, ricotta, basil, Neapolitan dough 18

MUSHROOM BIANCA FLATBREAD

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

MAPLE STEELHEAD TROUT

saute of confit carrot, brussels & bacon,
smoked pomme puree, parsley oil 26

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

