

BITES + SHARES

MED DIP | hummus, tzatziki, feta, pita 17 **V**

STREET CORN + AVOCADO FLATBREAD | jalapeno crema, tomato, pickled onion, cotija cheese 18 **V**

WEST COAST CHOWDER | local fish, bacon, mussels, cream, cheese twist 13

BLACKENED PRAWN TACOS | slaw, corn salsa, chipotle mayo, guacamole, feta 17

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

LOCAL STEAMED MUSSELS | white wine, garlic, lemon, herbs, foccacia 27

WARM CRAB SPINACH + POBLANO DIP | house cut tortilla chips 18 **GF**

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

CHICKEN WINGS 19 **GF** | **CAULIFLOWER BITES** 18 **VE**

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



NACHOS 24 **GF**

*served until 5pm
+ after 8pm daily*

jack cheese, olives, jalapenos,
tomato, green onion, salsa,
sour cream

add: guacamole +4
chorizo or chicken +7ea

T19 SALADS + BOWLS

AHI TUNA POKE BOWL 27 **DF**

ahi tuna, sticky rice, edamame, radish, pineapple, avocado, pickled carrot, cucumber, wasabi mayo, sesame ginger ponzu, wonton cracker

GRILLED CHICKEN CAESAR SALAD 25

crispy capers, smoked bacon, parmesan crisp

BAJA SALAD 25 **GF**

corn, black beans, tomato, onion, avocado, dates, feta, tortilla, cilantro lime dressing, crispy tofu

OLYMPIC COBB SALAD 26 **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 caesar salad, truffle fries +4
onion rings, warm potato salad, mac 'n' cheese, chowder +5*

T19 DELUXE BURGER 22

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

GREEK CAULIFLOWER BAGUETTE 20 **VE**

tapenade, tomato, cucumber, chickpeas, vegan lemon mayo

OLYMPIC BEEF DIP 23

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

SOCKEYE SALMON BURGER 22 **DF**

tartar sauce, crispy capers, arugula, balsamic onion jam

ALE BATTERED FISH + CHIPS

WEST COAST LINGCOD 23 **DF**

SOCKEYE SALMON 24 **DF**

tartar sauce, house seasoned fries, coleslaw

MAINS

CORNMEAL + PARMESAN CRUSTED CHICKEN | warm potato bacon salad, broccolini, blackberry mustard 30 **GF**

BRAISED BEEF SHORT RIB | roasted garlic mashed potatoes, broccolini, onion ring 39

CEDAR PLANK ARCTIC CHAR | greek style couscous, edamame purée 39 **GF DF**

COUNTRY FRIED PORK SHANK | mac 'n cheese, broccolini 33

PAN SEARED 10oz RIBEYE | cheddar + chive potato croquette, grilled asparagus, pan jus 45 [**ADD GARLIC BUTTER PRAWNS +7**]

PIZZA

home made neopolitan style dough

MARGHERITA 19 **V**

san marzano tomato sauce, fior di latte, basil

CHORIZO + SALAMI 23

san marzano tomato sauce, fior di latte, arugula, peppered honey

WILD MUSHROOM 22 **V**

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

CHEF'S ROTATOR **MP**

ask us for today's feature!

PASTA

served with grilled focaccia

CAJUN CHICKEN RIGATONI 26

cream, corn, peppers, grana padano

PRAWN + ASPARAGUS LINGUINI 27

extra virgin olive oil, tomato, lemon, feta, pine nuts

DESSERT

12 EACH

COOKIES + CREAM

CHOCOLATE PUDDING

cream cheese whip, oreo crumb

PEACH BREAD PUDDING

white chocolate, vanilla ice cream

LEMON + MERINGUE **GF**

raspberry sorbet, toasted coconut

VANILLA CRÈME BRÛLÉE

lace cookie

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