

## SHARES

**ROSSDOWN FARMS CHICKEN WINGS 19.5**  
choice of salt + pepper, buffalo hot or smoky bbq;  
house made blue cheese dip

**QUESO FLAMEADO SHRIMP DIP 20**  
coal grilled poblano peppers, jack cheese, corn chips

**CALAMARI 21 DF**  
crispy flour dusted, black lime, jerk spiced mayo

**T19 NACHOS 25 V**  
jack cheese, jalapeños, corn + black beans, tomato,  
green onion, black olives, fire roasted salsa roja, sour cream  
| **ADD GUACAMOLE OR DOUBLE CHEESE +6**

## BOWLS + SALADS

*additions: grilled chicken +7 | seared ahi +10 | tofu +4*

**SOUP DU JOUR 12**  
ciabatta bread roll

**COBB BOWL 24 GF**  
iceberg lettuce, roasted chicken, crispy bacon, soft egg,  
blue cheese, tomatoes, avocado, chipotle dressing

**CAESAR SALAD 19**  
smoky garlic dressing, parmesan crunch, crispy bacon, fried capers

**NICOISE BOWL 27 GF DF**  
seared ahi tuna, romaine lettuce, house dressing, green beans,  
soft egg, tomatoes, kalamata olives, roasted potatoes, cucumber

**CALIFORNIA AHI TUNA POKE 27 GF DF**  
sushi rice, iceberg salad, avocado, edamame, cucumber,  
pickled ginger, red cabbage, carrot, poke dressing, sesame,  
green onion, spicy mayo

**MOTHER EARTH "RAW" 21 GF DF VE**  
quinoa, black + green beans, edamame, red cabbage, cucumber,  
tomatoes, avocado, roasted cashews, nutritional yeast dressing

## BURGERS + SANDWICHES

*choice of fries, caesar, or green salad (double side +5) | upgrade to truffle fries +3 | plant based patty + gluten free bun available*

**T19 BURGER 24**  
6oz fresh chuck, bacon + onion jam, smoked gruyère, truffle aioli, LTOP, brioche bun

**MOROCCAN LAMB BURGER 25**  
lemon cucumber raita, pickled onion, mint butter, LT, brioche bun, feta

**TOFU BANH MI 21 DF VE**  
french roll, vegan spicy aioli, pickled cucumber + daikon, carrots, cilantro

**GRILLED CHICKEN CLUB 24**  
melted swiss, bacon, lettuce, tomato, schiacciata bread, whipped herb + garlic ricotta

**BEAR BREAKFAST SANDWICH 18 | SERVED UNTIL 2PM**  
two fried eggs, smoked bacon, tomato, cheddar, mayo, hashbrown, brioche bun

**GRILLED 10oz RIB EYE 42**  
grill butter, parmesan fries, citrus + truffle dressed greens, garlic aioli

**FISH + CHIPS 25**  
steamworks ale battered local ling cod, slaw, lemon tartare

**BOMBAY STYLE CHICKEN CURRY 24 GF**  
cumin seed basmati rice, papadum, lemon cucumber raita

## BITES

— 17 ea —

**GARLIC DRY RIBS DF**  
carolina mustard bbq dipping sauce

**FIVE SPICE DUCK BAO BUN DF**  
daikon + cucumber pickle,  
crispy onion, hoisin [ 2pcs ]

**STEAMED WAGYU BEEF DUMPLINGS DF**  
garlic + szechuan peppercorn sauce

**BAJA FISH TACOS**  
corn, black beans, crushed avocado, salsa roja,  
cilantro crème, slaw [ sub for tofu available ]

## PIZZA

*fresh cold fermented dough*

**TARTE FLAMBE 24**  
garlic cream, bacon,  
caramelized onions, gruyere  
[ **ADD TRUFFLE EGG +4** ]

**MARGHERITA 23 V**  
tomato sauce, fior di latte cheese,  
olive oil, pesto, parmesan

**ALLA DIAVOLA 25**  
capicola, jalapeño, salami, hot honey,  
fior di latte cheese, tomato sauce

**BLANCO 24 V**  
garlic + herb ricotta, arugula, truffle oil,  
fior di latte cheese, cracked pepper honey,  
shaved pear, sesame seed crust



*Our fish and prawns are Oceanwise or MSC certified. Our produce comes from BC, as available. Kindly note, special requests and modifications may slow meal times. Please note, our kitchen contains nuts, soy, wheat and other known allergens and cross-contamination may occur. Please advise your server of any known allergies. 18% gratuity added for groups of 6 and larger.*

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