



## RAW BAR

daily oysters 6pc \$MP  
\*ask for today's selection

### 🍷 Shake | Salmon

sashimi 3pc \$10 or nigiri 1pc \$5

### 🍷 Maguro | Tuna

sashimi 3pc \$10 or nigiri 1pc \$5

### 🍷 Tuna Tataki \$22

seared cajun tuna. daikon. ponzu sauce

### 🍷 Hamachi Crudo \$20

grapefruit. avocado. black lava salt

### Salmon Carpaccio \$21

thin sliced salmon. tobiko. scallions. capers.  
ginger carrot dressing. chili. lime

### 🍷 Tuna Stack \$22

sweet chili tossed raw tuna. avocado.  
sesame. scallions. wonton crisps

### 🍷 West Coast Tower \$90

fresh oysters 6pc. chilled prawns 6pc.  
tuna tataki 6pc. shake + maguro sashimi 3+3pc.  
choice of sushi roll 6pc. cocktail sauce. wasabi.  
ginger. mixed of sauces. charred lemon

## MAKI ROLLS

classic rice on the outside sushi rolls  
\*ask about sushi feature menu

### 🍷 Philadelphia Roll \$17

cream cheese. avocado. salmon.  
smoked salmon. unagi sauce

### 🍷 Mango California Roll \$19

real crab. cucumber. mango. avocado.  
kewpie mayo. tobiko. white sesame

### 🍷 Chili Wave Roll \$18

spicy tuna or salmon. avocado.  
cucumber. jalapeno. spicy mayo

### 🍷 Rainbow Roll \$20

real crab. tuna. salmon. prawn. avocado.  
tobiko. unagi sauce

### 🌿 Garden Roll \$17

mixed greens. cucumber. avocado. carrot.  
cream cheese. wrapped in soy paper. balsamic

### Kelowna Roll \$18

real crab. tempura prawn. avocado. cucumber.  
unagi sauce. spicy mayo. sesame. torched unagi

# WEST COAST

## SEA

ocean friendly. not farmed

### 🍷 Sockeye Salmon \$34

six ounce. pan seared.  
lemon herb beurre blanc

### 🍷 Classic Cioppino \$34

fish stew. cod. mussels. prawns.  
fish stock. white wine. tomato.  
olive gremolata. herb bread

### 🍷 Seared Black Cod \$45

six ounce. green curry.  
coconut cream. jasmine rice

### 🍷 All Day Bento Box \$29

california roll. edamame. rice. wakame  
salad. teriyaki salmon. tempura prawns

## LAND

for those that don't seafood

### 🍷 Frenched Pork Chop \$32

ten ounce pork chop. crispy onions.  
tarragon mustard velouté

### Charred Chicken Supreme \$34

sundried tomato spinach cream.  
served over pan seared potato gnocchi

### 🍷 Gluten Free Item

please inform your server  
some items need to be modified

## SEAFOOD + RAW BAR

## STARTERS

### Fritto Misto \$21

fried calamari. prawns. peppers.  
jalapenos. dill mayo. valentina mayo

### Coastal Crab Cakes \$22

real crab meat. fennel salad.  
fresh arugula. valentina mayo

### 🍷 Crackle & Curl \$24

crispy pork belly. jumbo cajun prawns.  
whipped sweet chili sauce. fennel salad

### 🍷 Steamed Mussels \$28

one pound pei mussels. white wine.  
cream. garlic. scallions. house herb bread

### 🍷 Jumbo Prawn Cocktail \$20

six jumbo poached prawns. chilled.  
cocktail sauce. lemon

### Seafood Chowder \$23

seafood medley. vegetables. potato.  
cream chowder. applewood bacon. herb bread

### 🍷 Daily Fresh Oysters 6pc \$MP

ask for today's selection

## DESSERT \$14

### Sticky Toffee Pudding

### New York Cheesecake

### Molten Chocolate Lava Cake

## STEAK

aaa certified angus beef

### 🍷 6oz Sirloin Steak Frites \$35

### 🍷 8oz Sirloin Steak \$42

### 🍷 6oz Filet Mignon Steak \$54

### Steak & Seafood \$49

6oz sirloin. crab cake. grilled prawns.  
cajun garlic butter. charred lemon.  
bordelaise sauce

### Steak Additions

peppercorn sauce \$3,  
mushrooms \$2, cajun prawns \$8

## PASTA

serving fresh pasta dishes

### West Coast Ravioli \$32

cheese filled ravioli. grilled prawns.  
real crab meat. lobster bisque cream

### Seafood Lasagna \$36

lobster meat. prawns. ricotta.  
seafood bechamel. baked with cheese

### 🌿 Vegetarian Item

please inform your server  
some items need to be modified

## CASUAL PLATES

served with choice of greens or french fries  
\*upgrade: gluten free bun \$2, half+half \$1.5, yam fries \$3

### 🍷 Ale Battered Fish \$28 | \$39

two piece. alaskan ling cod or halibut. house battered.  
slaw. tartar sauce or wasabi mayo. lemon

### Chicken Tenders \$23

four piece. house battered. fried.  
house honey mustard dip

### 🍷 Angus Smash Burger \$25

fresh angus beef smash patty. aged cheddar.  
crisp bacon. pickles. crisp onion strings.  
tomato. arugula. valentina mayo

### Blackened Salmon \$25

open faced. herb bread. guacamole. crisp  
capers. valentina mayo. pickled onion. arugula

### 🌿 West Coast Tacos \$26 | \$21

ale battered alaskan ling cod or crispy tofu.  
grilled flour tortilla. smashed avocado. slaw.  
pico de gallo. wasabi mayo. sriracha drizzle

### Okanagan Crunch \$25

crispy fried chicken breast. pickles.  
applewood bacon. tomato. arugula.  
pickled onions. mayo. grilled ciabatta bun  
upgrade: valentina hot tossed chicken \$1

## SALADS | BOWLS

add: seafood cake \$12, prawns \$8,  
grilled chicken \$6, crispy tofu \$5

### 🌿🍷 House Salad \$19

greens. diced pickled beets. shredded carrot.  
tomato. chick peas. maple balsamic dressing

### 🍷 Blue Cheese Steak Salad \$35

greens. arugula. 6oz sirloin. blue cheese. onion.  
cucumber. caramelized walnuts. maple balsamic

### 🍷 Abbott Street Salad \$26

housemade crispy chicken strips. arugula.  
cucumber. tomato. avocado. feta. lemon dressing

### 🍷 Seafood Salad \$30

greens. cajun prawns. fried calamari. tomato.  
peppers. cucumber. feta. lemon dressing

### 🌿 The Poke Bowl \$28 | \$23

tuna or tofu. rice. mango. avocado. ginger. greens.  
edamame. wonton crisps. soy teriyaki glaze