

# lobby snacks

## **TRUFFLE FRIES** *(d,e)* 21

chopped truffle and parmesan, served with garlic aioli

## **CALAMARI** *(d,g,e,s)* 26

crispy Humboldt squid, chipotle mayo

## **BAKED BRIE** *(d,g)* 28

fig jam, honey, served with grilled baguette

## **QUESADILLA** *(d,g)* 24

grilled flour tortilla, black beans, red onion, cilantro, salsa roja, cheese, served with guacamole

## **CHICKEN WINGS** 26

one dozen wings tossed in your choice of buffalo, barbecue, gochujang glaze, or salt and pepper

## **BAKED NACHOS** *(d)* 29

corn tortillas, jalapeno, red onion, cheese, black beans, house-made salsa, sour cream

## **SNUG BURGER** *(d,g,e)* 32

charbroiled Angus chuck patty, brie, crispy onions, portobello mushroom, garlic aioli, potato bun, french fries or green salad

## **GRILLED BC SALMON BURGER** *(d,g,e,s)* 32

cucumber, alfalfa sprouts, garlic aioli, potato bun, french fries or green salad

We use ingredients containing gluten, dairy, eggs, nuts, seafood and other allergens in our kitchen. **Deep-fried** items contain traces of **gluten, seafood, egg** and other allergens. Please inform us of dietary restrictions. Menu subject to change.

A 20% gratuity will be automatically charged on tables of 6 guests or more.

**(g) = contains gluten, (d) = contains dairy, (e) = contains egg,  
(n) = contains nuts, (s) = contains seafood**

# wine

## LE VOYAGE FRANCAIS 40

3 X 3oz pours

JL Chave Mon Couer Cotes du Rhone

Joseph Drouhin Pinot Noir

Louis Latour Chardonay

*white*

Attems *Sauvignon Blanc*, FR 5oz 17, 8oz 28, btl 75

Hillside *Unoaked Pinot Gris*, BC 5oz 15, 8oz 24, btl 65

Simonnet-Febvre *Chablis*, FR 5oz 21, 8oz 34, btl 100

*rose*

Mission Hill, BC 5oz 15, 8oz 24, btl 65

Fabre en Provence, FR 5oz 16, 8oz 26, btl 70

*red*

Scorched Earth *Pinot Noir*, BC 5oz, 16 8oz, btl 70

Kettle Valley *Cabernet Merlot*, BC 5oz 16, 8oz 26, btl 70

Joseph Drouhin *Bourgogne*, FR 5oz 27, 8oz 45, btl 125

# cocktails

## GILDED MANHATTAN 22

cherry and orange infused whiskey, sweet vermouth, angostura  
bitters, whiskey infused cherry & orange twist

## SMOKED OLD FASHIONED 22

bourbon, demerara syrup, angostura bitters, orange zest,  
smoked tableside

## VELVET SUNSET 45

berry infused patron silver, cranberry juice,  
vanilla, lemon, egg white