



TIME FAMILY OF WINES

SNACKS & STARTERS

CHARCUTERIE & CHEESE | 37.5

house-made and/or locally purveyed charcuterie and selection of fine cheeses
spiced almonds spreads, pickles
condiments, crostini

CONFIT DUCK WINGS | 21.5

short cured, slow cooked & crispy fried duck drumettes, tossed in house made hot sauce
heirloom carrot crudités, scallion buttermilk dip

JERK CHICKEN TACOS | 18.5

house-made jerk spiced pulled chicken
Okanagan fruit salsa, jerk ranch drizzle
lime dressed kale & cabbage slaw

FEATURE FLATBREAD | 22.5

please ask your server for today's selection

TRIPLE-DIP | 19.5

bruschetta | green garbanzo hummus | olive tapenade
olive oil grilled flatbread

COCONUT CURRY CLAMS | 21.5

1Lb of BC savoury clams, coconut curry sauce
roasted peppers, grilled focaccia
tomatoes & micro coriander

TALLOW FRITES

hand cut Kennebec frites, triple cooked in beef tallow

SALT & PEPPER | 11.5

salt, pepper & fine herbs w/ TIME catsup

PADANO | 13.5

grana Padano cheese w/ black garlic mayo

SPICY | 12.5

hot spice blend w/ smoked Fresno pepper mayo

DILL | 12.5

dill pickle spice w/ dill pickle mayo

SOUPS & SALADS

FEATURE SOUP | 13.5

ask your server for today's selection

HERITAGE GARDEN GREENS | 15

mixed heritage greens, garden garnishes
feature vinaigrette

KALE CAESAR | 19

chopped kale, roasted garlic dressing
warm peppered bacon lardons, toasted parmesan
garlic herb croutons

CAPRESE SALAD | 18.5

heirloom cherry tomatoes, mozzarella di bufala
shaved fennel, pesto, extra virgin olive oil
balsamic reduction & sea salt flakes

ON BREAD

served with side salt & pepper fries **OR** daily soup **OR** salad
upgrade to side specialty fries **OR** side kale salad – 2.5

BBLT | 23.5

thick cut fried, house-cured, smoked beef belly bacon
chopped heritage greens, thick cut greenhouse tomato
Petrasek Bakery Focaccia, peppercorn mayo

SMOKED PULLED PORK WRAP | 23.5

house-smoked pulled pork shoulder
wrapped with roasted apple BBQ sauce
kale & cabbage slaw, apple vinaigrette

ORIGINAL BURGER | 25.5

house ground chuck & brisket
pacific rock cheese, wine-brined dill pickles
crispy fried onions, smoked Fresno pepper mayo
bacon jam, arugula, sesame bun

WILD MUSHROOMS ON TOAST | 21.5

sautéed wild mushrooms, garlic confit, wilted spinach
sweet pea & goat cheese, on toasted marble rye

PLATES & BOWLS

STEAK & STREET CORN | 35

8 oz beef shoulder tender, grilled corn on the cob
crema, cotija cheese, smoked chili powder & coriander
roasted tomatoes, pickled red onion & chimichurri

CHARRED CARROT RISOTTO | 23.5

red pepper & carrot puree, wilted kale & cabbage
snow peas, micro greens

BACON MAC 'N CHEESE | 24.5

cavatappi pasta, aged cheddar, mornay sauce
house cured & smoked pepper bacon lardon
caramelized onion, toasted breadcrumbs

PAN SEARED ROCK FISH | 32.5

lemon pepper rub
blanched green bean & black lentil salad
chili-lime & carrot dressing

BOCCONCINI & TOMATO PASTA | 25.5

olive oil, garlic confit, roasted tomatoes, chili
cavatappi pasta, fresh bocconcini cheese, fresh herbs

ENHANCEMENTS

house cured & smoked beef bacon | 4.5

house cured smoked bacon | 2.5

pulled roast chicken | 8.5

wild mushrooms | 2

crispy onions | 1.5

garlic shrimp | 12

jerk chicken | 9.5

fried egg | 2