



# 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