

SMALL PLATES

BRINED WINGS | 15

valentina
cracked pepper & sea salt

TOSTADAS | 14

carne asada, pork carnitas or mahi mahi, valentina aioli,
queso cheese, pickled red onion, pico de gallo

CHEVRE CROSTINI | 14

Alberta goat cheese, fire roasted tomato jam, basil pistou,
warm baguette

PRAWN COCKTAIL | 16

charred lemon, purple ninja radish, house made cocktail
sauce

POUTINE | 12

House made fries, classic beef demi glace, Alberta cheese
curds

DAILY SOUP

cup | 6 bowl | 8

LIGHTER FARE

CAESAR | 15

house made caesar dressing, baby romaine, lardon, padano, herbed
croutons

GREENS AND GRAINS | 12

artisanal greens, quinoa, farro, cucumber, tomato, kalamata olives,
artichoke, chevre, smoked peach vinaigrette

CONFIT CHICKEN WEDGE | 16

iceberg, avocado, tomato, pickled onion, bacon lardon, confit chicken,
golden egg, blue cheese, green goddess dressing

CHAR GRILLED VEGETABLE | 16

zucchini squash, Spanish onion, cremini mushroom, artisanal greens,
balsamic vinaigrette

HOUSE MADE KETTLE CHIPS | 6

Fleur de Sel, Malabar pepper

Add grilled chicken, salmon or prawns | 9

SANDWICHES

CUBANO | 15

mojo pork, ham, cheddar, chimichurri, pickles, mustard,
aioli, lettuce, tomato

GRILLED CHEESE | 12

provolone, Asian pear, bacon, arugula, fig jam

HAM & BRIE | 12

red onion jam, aioli, lettuce, tomato, onion

ROASTED CAB BEEF | 15

house roasted cab, caramelized onion, cheddar,
horseradish aioli, lettuce, tomato

AVOCADO BLT | 14

double smoked bacon, avocado, lettuce, tomato, aioli

TURKEY | 14

shaved house roasted turkey, cranberry, pea shoots, brie,
aioli

STEAK | 20

Alberta striploin, chimichurri, lemon arugula salad on
ciabatta

BVC BURGER | 16

sirloin and brisket CAB, bacon jam, pickled mustard,
tomato, greens, aioli

**Sandwiches come with your choice of soup, salad or
frites.**

LARGE PLATES, SHAREABLES

PACIFIC SALMON | 21

crisp skin, butternut risotto, cucumber, citrus fennel slaw

ALBERTA STRIPLOIN | 22

10 oz CAB, duck fat fingerling potatoes, creamed leeks, cremini
mushrooms, roasted root vegetables

COQ AU VIN | 24

braised local hen, Manitoba lardon, cippolini, cremini, grilled sourdough

BEEF BOURGUIGNONNE | 24

CAB Alberta flank, winter root veg, potato, sauce Chausure

BOLOGNAISE | 17

spaghettini, blistered cherry tomato, toast points

ARTISANAL CHEESE | 14 pp

Chef's selection of Canadian and imported cheese

CHARCUTERIE 15 | pp

local and imported cured and fresh meats

CAPONATA | 11 pp

selection of olives, roasted aubergine, preserves, tapenade and
artisanal breads