
STARTERS

BREAD AT THE TABLE	v/gfo	7
locally made bread, seasonally whipped butter		
VISTA CHIPS	v/gf	10
smoked paprika & sumac, caramelized onion + parmesan dip		
COASTAL FRITES	v/gf	14
seaweed salt, preserved lemon aioli		
OYSTER MUSHROOM “CALAMARI”	v/gf	18
foragers galley mushrooms, pickled onions, roasted tomato aioli		
CHICKEN KARAAGE	gf	21
tonkatsu bbq sauce, sesame, scallions, kewpie		
SCALLOP CRUDO	gf	21
tomato consommé, yuzu kosho, japanese mayonnaise, cilantro		
FRESH SHUCKED OYSTERS	gf	single - 5
lemon, horseradish, mignonette		half dozen - 26
		dozen - 50

SALADS

LOCAL ORGANIC GREENS	v/gf	17
compressed apples, maple pepitas, aged cheddar, apple shallot vinaigrette		
CHICORY SALAD	v/gf	18
blue cheese, candied pecans, grapes, orange miso vinaigrette		

CHEESE + CHARCUTERIE

chef's selection of canadian cheese
& charcuterie from two river butchers
served w/ local honey, grainy dijon, crackers,
house pickles, fresh & dried fruit

selection of any three cheese(s) and/or meat(s) - **25**
each additional item - **8**

AGED FARMHOUSE CHEDDAR

NATURAL PASTURES - VANCOUVER ISLAND
firm, nutty flavour with savory sharpness,
crystalline texture,
-pasteurized Vancouver island cow milk-

BLEU BENEDICTIN

SAINT-BENOIT-DE-LAC ABBEY- QUEBEC
semi-soft, mild with buttery texture &
subtle earthy notes

BUFFALO BRIE

NATURAL PASTURES - VANCOUVER ISLAND
soft, bloomy rind, buttery soft interior, creamy flavour
-pasteurized grass-fed water buffalo milk-

SEASONAL SALUMI

AIR DRIED CURED MEAT

ask server for selection

add: marinated olives **8** / candied nuts **7**

DESSERT

HOUSE MADE COOKIE **6**
seasonal flavors, baked to order

HOUSE MADE ICE CREAM + SORBET
seasonal flavors **6/scoop**

COCONUT PANNA COTTA **vg** **12**
strawberry compote, olive oil + lime crumb

ALMOND CAKE TRIFLE **12**
vanilla custard, chantilly cream,
fresh berries

CHOCOLATE MARQUISE **gf** **12**
orange, hazelnut, cocoa nibs