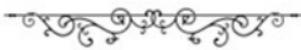


Cocktails



Chai Mia River

14

The best version since Justin Timberlake's. Jamaican rum, local amaro, and aromatized wine sing in sweet, sultry harmony, while spicy chai and peach croon softly in the background.

Appleton Estate 12 yr. Rum, Odd Society Mia Amata, Cocchi Americano, Bittered Sling Clingstone Peach Bitters, Demerara

Fernet Sidecar

14

Surprisingly simple, extremely unique, and undeniably delicious. Our favourite industry shooter gets reworked into the next great modern classic.

Fernet Branca, Cointreau, Lemon, Sugar

Feeling 23

14

Last year was for dressing up like hipsters, making fun of your exes, and breakfast at midnight. Now you're grown up. You like the scene. You stay away from bad news. But you're still young, you're still fun. This drink is the perfect balance of youth and maturity.

Victoria Empress Gin, St. Germaine, Thyme, Grapefruit, Lemon, Ms. Better's Mt. Fuji Bitters, Collagen Peptides

Kokiri Forest

14

Cheerful flutes and chimes narrate the beginning of your adventure. Life is easy now, so take your time hopping over the stream on your way to The Great Deku Tree. Don't take it for granted; hard times lie ahead.

Cachaça 51, Yuzu, Grand Fir, Ms. Better's Cyprus Bowl, Egg White

Meridian Sour

14

New York, Greenwich, Chicago, Continental... because there aren't already enough names for a whisky sour with a red wine float we decided to throw our name in the hat, with a little bit of a twist.

Jim Beam Black Bourbon, Spiced Honey, Lime, Red Wine Foam

New Year New You

14

Gyms are fuller, snooze buttons are disabled, and your Instagram is inundated with motivational calligraphy. 2019 is your year, and ordering this revitalizing elixir is the first step to being the best you that you can be.

Hornitos Reposado Tequila, Silk Road En-lighten Wellness Tea, Ginger, Green Apple, Kale

The Dude Abides

15

Careful man, there's a beverage here! And not unlike a certain rug, it really ties the room together. There are no league games tonight, so get out of your element and try this White Russian inspired milk punch.

Sid's Vodka, Kahlua, Pomegranate, Silk Road Peppermint Tea, Cocoa, Lemon Oleo-Saccharum, Whey

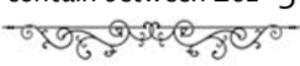
Veuve Carré

15

Tremendous thanks must be given to Alisha (Clive's) for honouring my request for a Vieux Carré topped up with sparkling wine. Credit must also be given to our former server Neeraj for not being able to properly pronounce the letter 'v'.

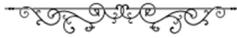
Rittenhouse Rye, Torres 5 yr. Brandy, Martini Rosso, Benedictine, Angostura, Peychaud's, Sparkling Wine

(All Cocktails contain between 2oz - 3oz of alcohol)





Snacks



Olives ◊ 8

chili, orange, sherry, cumin

Roasted Bone Marrow ◊ 10

maldon salt, fine herbs

rotating hot mustard, grilled baguette

Truffle Frites ◊ 9

grana padano, herbs, sea salt, aioli

Grilled Kale Salad ◊ 9

white balsamic, soubise, pecorino romano

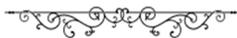
Marinated Mussels ◊ 10

escabeche vegetable fritter, smoked aioli

Radicchio Salad ◊ 9

st. agur, fernet branca, pecans

Small Plates



Fresh Shucked PNW Oysters ◊ 3ea/34doz

horseradish, red wine mignonette, lemon

Warm Fingerling Potatoes ◊ 15

smoked crispy bacon, gruyere-potato purée

pickled onions, arugula-hempseed sauce

Charred Brassicas ◊ 16

savory lemon marmalade, whipped yams

spiced red cabbage jus, caraway goat cheese

Sous Vide Beef Shin and Carrots ◊ 18

sweet carrots, harissa

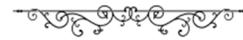
medjool dates, yogurt, mint

Humboldt Squid ◊ 19

marinated and grilled, kim chi

sunny farm egg, fried tofu, green onion

Large Plates



Little Jumbo Burger ◊ 21

red onion-bacon jam, taleggio cheese

truffle frites, chipotle honey purée, aioli

Harissa Spiced Lamb Burger ◊ 22

ground lamb shoulder, st. agur

spiced date purée, mint and lemon yogurt

saanich greens, truffle frites, aioli

Duck Leg Confit ◊ 28

lentils, root vegetables, apple mostarda

sweet onion purée, birch syrup jus

Flat Iron Steak ◊ 32

gruyere-potato purée, charred cabbage

celery root, beet, montenegro jus

Lingcod and Local Shrimp ◊ 30

grilled ling, crispy cod skin, sidestripe shrimp

sun dried olive polenta, radicchio, paella oil

Confit Shallot and Beet Pavé ◊ 26

pickled walnut and mustard cream

roasted carrots, nutmeg, yam purée

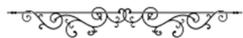
Pan Fried Halibut ◊ 34

smoked bacon risotto, buttered peas

oyster mushrooms, crispy beach oyster

roasted halibut & seaweed broth

Sweets



Warm Beignets ◊ 13

green apple caramel, apple dust, icing sugar

Rhubarb Crème Bavaoise ◊ 13

soft whipped cream, rhubarb compote

LITTLE JUMBO
Restaurant & Bar

