

**DINNER HABITS**  
DAILY FROM 5pm

- Soup of the Day** Toasted baguette, herb butter - 7
- Habit Hummus** Smoked onion & white bean dip, foccacia, fry bread - 7
- Chicken Wings** Organic chicken wings, citrus-chili glaze - 10
- Crispy Tofu** Spicy peanut sauce, snap peas, bean sprouts - 9
- Sweet Carrot & Brie Perogies** Chive sour cream, caramelized onions - 11
-  **Steamed Mussels** Bacon-mustard cream sauce, grilled foccacia - 12
- Beet Salad** Mixed greens, pistachios, goat feta, spiced vinaigrette - 11
- Smoked Chicken Salad** Iceberg wedge, avocado, grapes, housemade ranch dressing - 12

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- Sandwiches** Served with soup, fries or salad  
Venison sloppy joe - 11  
Aged cheddar, caramelized onion, truffle oil - 11  
Smoked chicken club, bacon, iceberg, tomato, avocado mayo - 12

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-  **Tuna Casserole** Seared albacore tuna, penne, organic mushrooms, asparagus, parmesan panko crust - 15
- Venison Bolognese** Spaghetti, shaved parmesan, garlic toast - 15
- Lamb Meatloaf** Whipped potatoes, green beans, roast tomato, demi-glace - 17
- Steak Frites** 8oz grilled flat-iron steak, truffle scented fries, demi-glace, aioli - 17
-  **Fish of the Day** *Ask your server for today's selection*

<b>Sides</b>	Cup of soup - 3	Seared Tuna - 4	Grilled asparagus - 7
	Side of Bread - 2	Mash - 5	Green beans & almonds - 5
	Side Salad - 4	Fries & Aioli - 4	

**DESSERTS**

- Cheese Plate** Two cheeses, condiments, crostini - 10
- Chocolate Brownie** Mocha Ice cream, honeyed walnuts, whipped cream, caramel sauce - 7
- Vanilla Cheesecake** Fruit compote - 7
- Apple Berry Crisp** Vanilla bean ice cream - 6

**DRINKING HABITS**  
DAILY..

**REINVENTED RETRO COCKTAILS** - 9 ea

We have taken a handful of recognizable retro cocktails, which have traditionally been made with inferior ingredients, and redesigned them using premium, fresh and natural ingredients. We have then deconstructed each recipe and laid out the components 'bento box' style, along with shaker and glass, so that you can shake and pour your own cocktail.

**Why? Because drinking is fun!**

**'Blue' Hawaiian:** French orange liqueur, infused with all natural organic 'blue' plant extracts, shaken with a healthy measure of Cuban white rum infused with natural coconut extracts, fresh pineapple and fresh lime juices, served up with a pineapple wedge.

**Tequila Sunrise:** Premium reposado tequila shaken with fresh squeezed orange juice, a touch of fresh lime juice and a dash of real pomegranate grenadine, served on the rocks with an orange slice.

**'Sloe Gin' Fizz:** Due to the fact you can get neither sloe berries nor sloe gin here in BC, we made our own Canadiana alternative, 'Saskatoon berry gin', shaken with fresh lemon juice, strained over ice, topped with club soda and garnished with a lemon twist.

**Manhattan:** Okay, so this cocktail doesn't really fit the profile as it's always stood as a timeless classic, but it does balance the list out nicely. 100% Canadian rye whisky stirred over ice with Italian red vermouth and bitters, served up and garnished with a brandied guinette cherry.



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

It's always our goal to use sustainable seafood and humanely raised meats.

For groups of 8 or more a 17% gratuity will be added.