

Rooftop

from the bbq

rooftop burger 14½

blended with salt & pepper, fire grilled, tomatoes, red onions, pickle, artisan bun; choice of side

*smoked applewood cheddar +1 smoked gouda +1
swiss cheese +1 caramelized onion +1
double smoked bacon +1 sautéed mushrooms +1*

pesto chicken ciabatta 16¾

basil infused pesto aioli, grilled chicken, crisp double smoked bacon, fresh apple, smoked gouda cheese, warm ciabatta bread; choice of side

beef brisket sandwich 17

overnight roasted beef brisket, iceberg lettuce, red onions, bbq sauce, smoked cheddar cheese, sesame kaiser; choice of side

falafel ciabatta 14

house made falafel, roasted beet hummus, citrus yogurt, artisan greens, tomato, cucumber, ciabatta bread; choice of side

salmon flatbread 17½

salmon fillet, grilled naan bread pesto aioli, spinach, lemon & olive oil, red onion; choice of side

grilled prawn wrap 16¾

fire grilled prawns, fresh avocado, tomato, shredded lettuce, fresh apple, crisp double smoked bacon, sriracha aioli, grilled flour tomato tortilla; choice of side

make any burger or sandwich into a wrap for no charge
gluten friendly buns and pizza shells available
from portofino bakery +3

cubano sirloin steak sandwich 18½

sirloin steak, semi spicy cuban inspired rub, garlic bread, grilled seasonal vegetables, lemon & olive oil dressed arugula; choice of side

roof top jambalaya 18

prawns, artisan chorizo sausage, chicken, bell peppers, onions, house made creole sauce, brown rice, roasted corn & black bean salsa

canadian pizza 16¾

pepperoni, double smoked bacon, mushrooms, marinara sauce, mozzarella cheese on our rustic thin crust herb dough

buffalo ranch chicken pizza 16¾

grilled chicken breast, double smoked bacon, tomatoes, cheddar & monterey jack cheeses, ranch dressing, hot sauce on our rustic thin crust herb dough

bbq striploin dinner 28

new york striploin steak, phillips bbq sauce, jalapeño cheddar corn bread; choice of two sides

bbq brisket dinner 22

overnight roasted beef brisket, phillips bbq sauce, jalapeño cheddar corn bread; choice of two sides

bbq rib dinner 24

memphis style side ribs, phillips bbq sauce, jalapeño cheddar corn bread; choice of two sides

light bites

bbq

sides etc.

light bites

cajun chicken quesadilla 9

flour tortilla, cajun roasted chicken breast, cheddar & monterey jack cheeses, scallions, tomatoes, sour cream

sangria prawn tostada 11

sangria glazed prawns, crisp tortilla, pico de gallo, fresh avocado, mango, cilantro, sour cream, fresh lime

spicy tuna & avocado toast 12

sriracha & ponzu marinated albacore tuna tartar, avocado, chives, black sesame seeds, multigrain toasts

falafel & roasted beet hummus 8

house made falafel, roasted beet hummus, baby arugula, pickled radish, citrus yogurt

tacos 11

choice of chicken, sirloin or sangria prawns. lettuce chiffonade, pico de gallo, cilantro, fresh lime

albacore tuna bites 15

fennel & coriander crusted albacore tuna loin, mango, arugula, avocado, wasabi aioli, grilled naan bites

bbq sampler 17

overnight roasted brisket, smoked chicken thigh, memphis style rib bones, grilled sirloin, bbq sauce, cheddar jalapeño cornbread, baked beans

scallop & prawn ceviche 15

citrus marinated local swimming scallops, prawns, mango, red onion, cilantro, crispy sweet potato, cajun dusted tortillas

rooftop nachos 17

cheddar, monterey jack, tomatoes, scallions, pickled jalapeño peppers, black olives, sour cream, pico de gallo
house made guacamole +3 cajun chicken +6 taco beef+6

seafood chowder 9 bowl 6 cup

salmon, cod and clams, root vegetables, potatoes, tarragon fennel cream

cobb salad 16¾

iceberg lettuce, hardboiled egg, snow peas, toasted almonds, grilled chicken breast, double smoked bacon, blue cheese, grape tomatoes, avocado

california steak salad 18½

sirloin steak, baby arugula, grilled seasonal vegetables, avocado, roma tomatoes, choice of dressing

summer spinach salad 13

fresh strawberries, blueberries, spinach, okanagan goat cheese, slivered almonds, choice of dressing

bone in smoked chicken thigh +4 sangria prawns +6 salmon fillet +9 steak +9

ancient grain power salad 14

baby kale, arugula, blueberries, grapes, red quinoa, millet, faro, wheat berries, feta cheese, cucumber, red onion, black cherry vinaigrette

bone in smoked chicken thigh +4 sangria prawns +6 salmon fillet +9 steak +9

salmon salad 17½

salmon fillet, spinach, red grapes, sunflower seeds, feta cheese, red onion, lemon olive oil

something sweet

berry shortcake 6

seasonal berries, whipped cream, sponge cake

drunken watermelon 7½

tequila & chili infused watermelon, lime, margarita salt, fresh mint

sides

artisan green salad
cauliflower cous cous
grilled seasonal vegetables
fresh strawberries
house fried potato chips
baked beans

fresh raw veggies
roasted potatoes

seafood chowder +2
power salad +2
spinach salad +2

dressings

ranch
blue cheese

white balsamic & pear
lemon & olive oil

black cherry vinaigrette

extras

overnight roasted beef brisket +7
sirloin steak +9
bone in smoked chicken thigh +4
salmon fillet +9
sangria prawns +6
tuna +9
brown rice +3
okanagan goat cheese +3
falafel +4
garlic toast +2

sautéed mushrooms +1
double smoked bacon +1
sour cream +1
smoked applewood cheddar +1
smoked gouda +1
swiss +1
chipotle aioli +1
sriracha aioli +1
pesto aioli +1



certified angus beef®

all beef offered on this menu is
28 day aged angus.



ocean wise™

all seafood on this menu is
certified ocean wise™.



#eatdrinklocal

we believe that local is best
#bctastesbetter #buybc

because we care about our customers, our neighbours, our staff, and our planet

- comprehensive composting and recycling programs
- complete closed loop water system for all our coolers
- ita registered 'proud employer of apprentices'
- we proudly support local farms, breweries and businesses
- all our bc poultry is free run, grain fed, free of hormones & steroids, antibiotic free and humanely raised bcchicken.ca
- certified angus beef certifiedangusbeef.com
- locally sourced bread from portofino bakery
- kuterra salmon kuterra.com
- okanagan goat cheese
- vancouver island eggs
- bc or canadian grown produce whenever possible

please note that 17% gratuity will be added automatically for groups of 10 or more

sides etc.