

BITES + SHARES

- HUMMUS + FETA** | tapenade, grilled pita 15 **V**
- BRUSCHETTA FLATBREAD** | pesto, tomato, red onion, feta, balsamic reduction 18 **V**
- BLACKENED PRAWN TACOS** | slaw, corn salsa, chipotle mayo, guacamole, feta 17
- CALAMARI** | cornmeal crusted, creole seasoning, charred lemon aioli 18 **DF**
- THAI COCONUT CURRY MUSSELS** | fresh herbs, grilled bread 27 **DF**
- WARM CRAB, SPINACH + POBLANO DIP** | house cut tortilla chips 18 **GF**
- POUTINE** | cheese curds, gravy, green onion 15 **V**
- THAI STYLE PORK LETTUCE WRAPS** | crispy noodles, pickled carrots, chili hoisin 19 **DF**
- CHICKEN WINGS** 19 **GF** | **CAULIFLOWER BITES** 18 **VE**
choice of buffalo, honey garlic, louie blue, korean bbq, salt + pepper, sweet cajun, or dry dill pickle | with crudité + house made ranch



NACHOS 24 **GF**
served until 5pm daily

jack cheese, olives, jalapenos,
tomato, green onion, salsa,
sour cream

add: guacamole +4
chorizo or shortrib +7ea

T19 SALADS + BOWLS

- T19 KETTLE SOUP** | chef's creation 12
- WEST COAST CHOWDER** 13
local fish, shrimp, mussels, clams, smoked bacon, cream
- GRILLED CHICKEN CAESAR SALAD** 25
crispy capers, smoked bacon, parmesan crisp
- HARVEST KALE SALAD** 24 **V GF**
crispy tofu, roasted squash, pickled onion, dried cranberries,
goat cheese, candied pecans, brussels sprout leaves, cider vinaigrette
- OLYMPIC COBB SALAD** 26 **GF**
tomato, avocado, blue cheese, soft boiled egg, house bacon,
green goddess dressing | *choice of salmon, grilled chicken or prawns*
- KOREAN NOODLE BOWL** 26 **DF**
marinated beef, pickled carrots, tamari mushrooms, spinach, cucumber,
green onion, kimchi, soft boiled egg, sesame chili sauce

BURGERS + SANDWICHES

*choice of fries or greens | upgrade to caesar salad or chowder +4
gluten free bun available*

- T19 DELUXE BURGER** 22
fresh alberta beef, aged cheddar, balsamic onion jam,
house smoked bacon, LTOP, T19 sauce [**"DOUBLE UP"** +6]
- BUTTERMILK FRIED CHICKEN BLT** 22
chipotle mayo, sweet pickles, pepper jack cheese
- CRISPY BUFFALO CAULIFLOWER BURGER** 19 **VE**
LTOP, vegan dill mayo
- OLYMPIC BEEF DIP** 22
aged cheddar, garlic horseradish aioli, french baguette, au jus
- SOCKEYE SALMON BURGER** 22 **DF**
tartar sauce, crispy capers, arugula, balsamic onion jam

MAINS

ALE BATTERED COD + CHIPS 23 **DF**
tartar sauce, house cut fries, coleslaw

CIOPPINO 36 **DF**
tomato fennel broth, mussels, prawns, local fish,
crab dumpling, grilled bread

- BLACKENED CHICKEN** | warm potato salad, seasonal vegetables, garlic butter 29 **GF**
- BRAISED BEEF SHORT RIB** | roasted garlic mashed potatoes, seasonal vegetables, onion ring 37
- SURF 'N TURF** | 8oz sirloin, garlic butter prawns, roasted garlic mashed potatoes, seasonal vegetables, cowboy butter 43 **GF**
- PORK SCHNITZEL** | roasted garlic mashed potatoes, braised cabbage, lemon mustard sauce 31

PIZZA

home made neopolitan style dough

MARGHERITA 19 **V**

san marzano tomato sauce, fior di latte, basil

CHORIZO + SALAMI 23

san marzano tomato sauce, fior di latte,
arugula, peppered honey

WILD MUSHROOM 22 **V**

roasted garlic cream, balsamic onion,
fior di latte, grana padano, truffle oil

SPICY LUAU 22

roasted garlic cream, capicola, pineapple,
banana peppers, mozzarella, red onion, hot honey

PASTA

served with grilled focaccia

BUTTERNUT SQUASH RAVIOLI 26 **V**

sage brown butter, arugula, goat cheese, pine nuts

BRAISED BEEF PAPPARDELLE 28

roasted garlic cream, wild mushrooms, parmesan

DESSERT

12 EACH

VANILLA CRÈME BRÛLÉE

lace cookie

SALTED CHOCOLATE TRUFFLE CAKE

caramel, honeycomb

PUMPKIN CHEESECAKE

ginger snap crust, vanilla whip

WARM APPLE CRISP

vanilla ice cream, caramel

An 18% gratuity will be added for groups of 6 and larger. Our fish and prawns are Oceanwise or MSC certified.

Our kitchen contains nuts, soy, wheat and other known allergens. Prices subject to applicable taxes. Half sides or split plate are a \$3 charge.

VE = VEGAN GF = GLUTEN FRIENDLY DF = DAIRY FRIENDLY V = VEGETARIAN