
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 | 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 | |
| ADDITIONS | |
| grilled portobello mushroom | 9 |
| chicken breast | 14 |
| sockeye salmon | 18 |

Split Charge of \$5 will be applied per dish

MAINS

| | |
|--|-----------------|
| SOCKEYE SALMON | 39 |
| confit potatoes, asparagus, green goddess, sauce maitaise | |
| BUTTER POACHED HALIBUT gf | 52 |
| summer vegetable succotash, fingerling chips, beurre blanc, herb salad | |
| DUCK BREAST gf | 45 |
| heritage grains, hakurei turnips, kale, citrus chili gastrique, orange sherry gel | |
| CHICKEN BREAST gf | 36 |
| herb risotto, summer vegetables, pan jus, pecan gremolata | |
| Beef Striploin gf | 6oz - 40 |
| roasted fingerling, madeira jus, | |
| seasonal vegetables, chimichurri | |
| CAVATELLI PASTA vo | 32 |
| saanichton farms whole wheat, wild prawns, chevre, basil pesto, mushrooms, tomatoes | |
| CHARRED PORTOBELLA v/gf | 28 |
| smashed potatoes, kale, salsa verde, sundried tomato tapenade, onion crumb | |
| VISTA BURGER gfo/vo | 28 |
| bacon jam, smoked cheddar, lettuce, house pickles, tomato, sweet onion aioli | |
| CHOICE OF: | |
| house made french fries or vista chips | |
| <i>Substitute:</i> local organic greens | 4 |
| or coastal frites | |
| ENHANCEMENTS | |
| sautéed foragers galley oyster mushrooms | 8 |
| garlic butter wild prawns | 10 |

gf gluten friendly
gfo gluten friendly option
v vegetarian
vo vegetarian option

Split Charge of \$5 will be applied per dish

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 **7** / candied nuts **7**

DESSERT

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

HOUSE MADE ICE CREAM + SORBET
seasonal flavors **5/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