



PACIFIC MENU

\$81.00 per person

OFF THE GRILL

Wagyu X striploin (recommended medium rare) | tare (\$5.00 add on)
Dry aged rib eye | charcoal rub | Chimmichurri
Grilled frenched Fraser valley pork chop | apple and honey butter
Sweet and sour ribs | sweet n sour sauce | toasted peanuts
Smoked pasture chicken katsu | tonkatsu sauce | bonito
Cedar planked beet cured wild BC salmon | brown butter hollandaise
Smoked wild trout | spruce tip soubise | heirloom carrot
Beyond meat kofta | 'tzatziki' | dukka

RECOMMENDED SIDES

Smashed Pemberton German potato | creme friache | caramelized sweet onion | herbs Charred
Herb and brown butter roasted roots | winter thyme
Crispy brussel sprouts | pasture raised crispy bacon | sesame seeds | tamari
Sweet potato gratin | béchamel | sage
Parmesan roasted green beans | gremolatta
Roasted squash and charred kale | pine nuts | spruce tip butter

SALADS

Choose 2

Roasted beet | heirloom carrot | candied walnuts | spiced labneh | dried apple | smoked salt |
apple emulsion
Grilled caesar salad | crispy brussel sprouts | brown butter sourdough crouton | caper |
parmesan reggiano | lemon
Toasted farro and roasted apple salad | creamy shallot herb dressing | arugula
Pasta salad | ricotta | tomato compote | basil pistou | baby pea greens | arugula (GF option
available)
Roasted Pemberton root salad | pepper greens | caramelized onion and bacon emulsion |
hazelnuts
Charred cauliflower | mustard greens | brown butter sabayon | pickled grape | charred
cauliflower leaves | marinated winter greens
Crisp marinated winter greens | carrot ribbons | thai basil | mint | corriander leaves | spicy
peanut dressing | chili | radish
Crispy mushroom salad | charred asian greens | sesame emulsion | bok choy | radish



SUMMER BACKYARD BBQ

\$47.50

Proteins

Choose 2

Grassfed finished ground beef burger | brioche | house made fixings

All beef smoke | brioche | sauerkraut | house made fixings

Smoked Chicken | stout BBQ sauce | chive

Sweet and sour Coast mountain ale ribs | galbi BBQ sauce | pumpkin seed

Impossible ground paddy | charcoal rub | brioche | all house fixings

Salads

Choose 2

Asian slaw | sesame and ginger marinade | lime | cilantro

Pasta salad | ricotta | tomato compote | basil pistou | baby pea greens | arugula (GF option available)

Traditional potato salad | Pemberton potato | caramelized onions | mustard greens | creamy dressing

Watermelon salad | feta | pickled onions | white balsamic | arugula

Sweets

Choose 1

Assorted cookies | brown butter and salted chocolate | oatmeal

Brownie | chantilly | seasonal fruit

Strawberry short cake | butter cream | mint

Note: Sides can be added from the Pacific menu for \$5.00 per person



*menu can be adjusted to accommodate all dietary needs and restrictions. All menus are subject to 20% gratuity and a 15% service fee. All applicable taxes will be applied to the final bill

*Labour will be adjusted based on size of event and demands on service.