

Today's Fare

Chef Mike Robbins × Brass Fish
Featured dishes have been created in collaboration with one of our favourite local chefs, Mike Robbins of AnnaLena, Their There & Hundy ✧

SNACKS

- ✧ BBQ popcorn 4
charcoal smoked beef tallow, dry rub
- ✧ beet, burrata, brown butter 12
pickled beet, burrata cheese, brown butter vinaigrette, salted pistachio
- ✧ crunchy cod 13
caraway IPA tempura batter, curry mayo, turmeric pickles
- ✧ fried cauliflower 7
chili pecorino emulsion, sourdough crumb
- brussel sprouts 10
balsamic glaze, almond, chorizo streusel
- rosemary fries 9
shoestring, padano, russian dressing
- shishito peppers 10
lemon butter, miso aioli, pine nuts, parmesan
- fried chicken 15
sansho, pickled jalapeño, buttermilk ranch
- prawn tacos 14
iceberg, guacamole, cocktail sauce

MAINS

- beef bavette 27
confit fingerling potato, soffritto, charred broccolini, crispy garlic, pan jus
- seafood paella risotto 25
crispy padano, prawns, salmon, scallops, nduja tempura
- pappardelle 22
foraged mushrooms, hazelnuts, yuzu brown butter, porcini cream
- salmon 26
shiso pesto, baby spinach, shitake, spatzle, sauce vierge

SALAD BOWLS

- heritage kale 15
cucumber, tomato, quinoa crunch, parmesan, buttermilk dressing + salmon or chicken breast 6
- cobb 19
roasted chicken, avocado, bacon lardon, blue cheese, organic egg, olive oil crouton, dijon dressing

SANDWICHES

- classic burger 16.5
fresh chuck & brisket grind, american cheddar, russian dressing + bacon, avocado or cheese 3
- crispy chicken 16.5
sansho, cabbage slaw, pickled jalapeño, buttermilk ranch
- squash & broccolini 16
roasted garlic, alfalfa sprouts, feta, salsa verde, walnuts
- ahi tuna 19
furikake crust, greens, seven spice onion ring, wasabi mayo
- ✧ open face braised short rib sandwich 17
braised & grilled short rib, pickled onions, aerated hollandaise
- ✧ tuna melt sandwich 14
confit tuna, dill kewpie mayo, fried pickles, aged cheddar

- steelhead salmon 19
apple, celery, goat cheddar, candied walnuts, ginger balsamic dressing

DESSERT

- chocolate hazelnut bar 9
salted caramel ice cream, praline, passion fruit

Izakaya

available until 6pm

NIGIRI & SASHIMI

nigiri 1pc / sashimi 3pc

- hamachi 3 / 10
- sockeye salmon 2.5 / 9
- akami tuna 3 / 10
- ebi 4 / -
- hokkaido scallop 6 / 16

CLASSIC ROLLS

- california 10
avocado, cucumber, surimi
- yam 8
tempura, white sesame, cucumber
- dynamite 12
prawn tempura, avocado
- spicy tuna 12
albacore tuna, house hot sauce

SNACKS

- goma-ae 6
spinach, sesame, tamari

- seaweed salad 6
mirin, wakame, yuzu

SIGNATURE ROLL

- wild salmon tartar 16
salmon belly, gochujang, pickled cucumber, avocado

BRASS FISH

TAVERN + KITCHEN

prices do not include applicable taxes

Drinks

MARTINIS (2oz)

copper 14
absolut elyx, lillet blanc,
takara plum wine, lemon zest

pink gin 12
plymouth gin, angostura
bitters, lemon zest

3:1 14
ford's navy strength gin, martini
bianco dry vermouth, lemon zest

gibson 12
roku gin, martini dry vermouth,
shiso, pearl onion

modern martini 12 (2.5oz)
beefeater gin, st. germain,
sherry, vermouth

HOUSE COCKTAILS (2oz)

the mixfit 12
suntory toki whisky,
sesame, soda

stray bullets 12
altos tequila,
passion fruit, soda

honeyed negroni 12
ungava gin, campari, vermouth

coco russki 12
absolut, kahlua,
coconut, cold brew

BFG...(&T) 12
beefeater gin, shiso,
cranberry, tonic

penicillin 12
grants whisky, ginger, honey, lemon

suze-e-que 12
suze gentian liqueur,
beefeater, sugar cherry, tonic

frozen cocktail MP
ask your server

DRAUGHT

dageraad, burnabarian
belgian session ale, BC 6.25

parkside, dusk pale ale, BC 6.25

phillips, crangerine dream ale, BC 6.25

twin sails,
dat juice un-filtered pale ale, BC 6*

wildeye, kolsch, BC 7.50

moody x bomber,
earlyhouse session pale, BC 5

parkside, motel hazy IPA, BC 7

phillips, implosion pilsner, BC 7

heineken, lager, NL 7.75

parallel 49, craft lager, BC 6

andina x bomber, burbujas brut IPA, BC 5

driftwood, fat tug IPA, BC 6.25

four winds, juxtapose wild IPA, BC 7.75

lagunitas, daytime IPA, CA 5

slackwater,
deepwater robust porter, BC 6.25

guinness, stout, IE 8.5 (20oz)

crannog, back hand of god stout, BC 7.5

house of funk,
fatalis ginger turmeric sour 7.25 (12oz)

moody, lavender sour, BC 6.25 (12oz)

field house,
chardonnay farmhouse, BC 5

kronenbourg blanc, FR 7.5

fernie,
what the huck huckleberry wheat ale, BC 7

greenhill, semi-dry cider, BC 7.75 (12oz)

strongbow, cider, EN 6.75 (12oz)

WINE (6oz/9oz/750ml)

SPARKLING

segura viudas reserva, cava, ES 11 49

mumm, napa brut prestige, CA 60

dom pérignon, brut champagne, FR 450

veuve clicquot, ponsardin brut champagne, FR 145

louis roederer, brut premier champagne, FR 140

perrier-jouët, grand brut, FR 135

WHITE

wild goose, gewürztraminer, BC 11.75 17.25 50

roche, arome schonberger, BC 13.25 19.25 55.25

lock & worth, sauvignon blanc, BC 12.25 17.5 50.5

gray monk, un-oaked chardonnay, BC 12.25 17.5 50.5

volcanic hills, pinot gris, BC 12.25 17.5 50.5

hester creek, pinot blanc, BC 10 15 40

rigour & whimsy, flux capacitor, BC 13 19 52

clos du soleil, fumé blanc, BC 14.5 21 57

wild goose, stoney slope riesling, BC 14.5 21 57

clos du soleil, capella, BC 68

ROSÉ

verve, rosé, BC 13 19 53

frank cornelissen, susucaru rosato, IT 13 19 53

summerhill, cipes organic brut rosé, BC 11^(5oz) 49

RED

the view silver lining,
pinotage, merlot, baco noir, BC 10.75 15.75 41.5

rigour & whimsy, gamay noir, BC 15 22.5 60

tantalus, pinot noir, BC 15 21 60

hester creek, cabernet merlot, BC 10 15 40

gehringer, cabernet merlot, BC 11.5 16.75 44

moraine cliffhanger, malbec, merlot, BC 13.5 19.5 54

l'adolescent,
les coves de vinroma celler les foes red, ES 15 22.5 60

mcwatters, red meritage, BC 15 22.5 60

luke, cabernet sauvignon, OR 109

one faith, certitude, BC 115

layer cake, cabernet sauvignon, CA 70