

2PM - 5PM & 9PM - 11PM

LIBATIONS

WINE

House pours (6oz)

12⁰⁰

All bottles (750ml)

25⁰⁰ off

DRAFT

Erica Jane Pilsner (20oz)

5⁰⁰

COCKTAILS

All Specialty and Classic

Cocktails (2oz)

4⁰⁰ off

FOOD

OYSTERS

served in multiples of 6
red wine vinaigrette, fermented
horseradish and habanero hot
sauce 15

STEAK TARTARE

AAA beef with traditional garnishes,
64 degree poached egg, roasted
bone marrow, toast 19

PESTO CROQUETTES

herb pesto, Parmesan Reggiano,
romesco sauce 13

GRILLED OCTOPUS

crispy pork belly, tomato cocktail
sauce, whipped horseradish cream,
potato crisps 13

SIRLOIN ROAST

herb braised 6 ounce sirloin, locally
inspired vegetables, red wine jus,
served with house bread and
carved to serve 23

SEAFOOD TOWER

shucked oysters, scallops,
Ahi tuna, poached prawn cocktail,
steamed and chilled mussels,
octopus salad 120

AHI TUNA CRUDO

tuna carpaccio, black puffed rice,
plum confiture from Chef Braun's
family farm 23

SCALLOP CHOWDER

oat crusted seared scallops, potato
and herb cream sauce 14

ARTISAN CHEESES

a selection of a firm, soft, and blue
cheese, fresh condiments, house
baked breads and crackers 20

BRAUN'S BURGER

6oz BC beef, crispy cured pork,
Armstrong white cheddar, onion
jam, lettuce, fried onions, toasted
bun, served with steak-cut fries 20