

Starters

Rotating House Kimchi (gf) 8.25

Milk Bread Rib Sando, Toasted milk bread with boneless soy-braised pork ribs, house-made pickles, chili mayo, and mustard greens. 19.00

Soy Braised Ribs, Pickles and chili crisp onions (gf) 15.25

Kale Caesar Salad, Nutritional yeast and sesame seeds 20.50

Miso Almond Tofu, Silverking tofu, seasonal greens, miso dressing and roasted almonds. 18.75

Rice Bowls & Broth-Less Noodles

Hot Honey Tofu Rice Bowl, Gochujaru and ginger scallion sauce, swan valley honey, radish kimchi and purple daikon 18.75 (sub chicken 20.75)

Dan Dan Noodles, Garlic fried pork, mustard greens, dashi, chilli, scallion with sesame and ginger sauce 20.25

Ramen

Each bowl of ramen contains: wheat noodles, soy marinated egg, green onions, napa cabbage, pickled daikon and wakame. All ramens can be made gluten free.

Tantan Pork, dashi, sesame, shili and soy braised pork belly 22.00

Tantan Chicken, dashi, sesame, chili and pepper chicken thigh 22.00

Miso Squash, Amano brown rice miso and white miso, shiitake soy sauce, steamed squash, chili oil, pumpkin seeds and tofu (v) 22.00

Miso Pork, Amano brown rice miso and white miso, shiitake soy sauce, sashi, garlic oil and soy braised pork belly 22.00

Miso Chicken, Amano brown rice miso and white miso, shiitake soy sauce, dashi, garlic oil and pepper chicken thigh 22.00

Ramen Add Ons

soy braised pork belly 5.75 | pepper chicken thigh 6.95 | fried tofu 4.25
side ramen noodles 3.25 | gf rice noodles 0.00 | gf zucchini noodles 3.25 | rice 2.00
crispy onions 2.50 | half egg 3.25 | tantan 3.25 | garlic oil 3.25 | pickled daikon 3.25

Kids

Noodles with nutritional yeast and butter 12.75

Pork ramen with noodles and pork belly 12.75

Chicken ramen with chicken thigh 14.75

Dessert

Brown Butter Almond Cake, Cane sugar and citrus (gf) 14.75

Our ingredients are mostly organic and sourced as local as possible. We try to buy our food from producer's who care about the flavour and ethics of what they are making. For example, our meat is sourced from BC and Alberta and is hormone and antibiotic free. We use a miso made here in BC by Amano Foods which was started by Teiichi Amano who immigrated to Vancouver in 1919. We buy fresh produce from Michael at Earth Temple Gardens in Argenta and Josh and Thalia at Kootenay Corner Gardens in Krestova. Our tofu is made five blocks away by Silver King Soya Foods with organic soybeans grown here in Canada.

W I N E

By The Glass

Averill Creek | 2024 Pinot Noir | Cowichan Valley | 13.50 Glass | 55.50 Bottle

Averill Creek | 2023 Jove White | Cowichan Valley | 13.50 Glass | 55.50 Bottle

White and Orange

Sunday in August | 2024 Pinot Gris | Salt Spring Island | 55.50 Bottle

Sunday In August | 2023 Sparkling Gamay Pet Nat | Saltspring Island | 65.50 Bottle

Sunday In August | 2024 Carbonic Orange | Saltspring Island | 60.50 Bottle

Scout | 2022 NV Skin Contact Orange | Similkameen Valley | 60.50 Bottle

Red

Averill Creek | 2022 Jove Red | Cowichan Valley | 55.50 Bottle

Anthony Buchanan | 2022 Syrah William Dean | Okanagan | 65.50 Bottle

Anthony Buchanan | 2024 Mourvedre | Okanagan | 65.50 Bottle

Sunday In August | 2024 Pinot Noir | Saltspring Island | 65.50 Bottle

Scout | 2022 Gew Cab | Similkameen Valley | 60.50 Bottle

S A K E

Nakashima Sake Brewery | House Junmai Goddess of Sake | 17.40 Glass | 60.50 Bottle

Shata Shuzou Company | Tengumai Yamahai Nigori | 17.40 Glass | 60.50 Bottle

Senkin Inc. | Senkin Organic Nature | 100.50 Bottle

C I D E R

Tall Cans

Creek and Gully | Flora - Classic | Naramata Bench | 8.00

By The Bottle

Twin Island | Late Season Keeve - Classic | Pender Island | 40.00 Bottle

We source our wines from BC winemakers who are stewards of the land, prioritizing organic and regenerative farming practices. These producers are deeply connected to their environment and committed to leaving it better than they found it. Great wine begins with the land—healthy vines grown in living soil produce grapes that reflect the unique character of their terroir. Our selection emphasizes minimal-intervention wines, aligning with our food ethos of around sourcing and local. We offer bottles to go at a discounted price, and many of the wines we carry are limited, often unavailable elsewhere in our region.

B E E R

Draft

Four Winds Brewing | Saison | 8.00 Pint

Fernie Brewing | IPA | 8.00 Pint

Rotating Tap | 8.00 Pint

Cans

Nelson Brewing Co | Loki Lager | 8.00 473ml

Strange Fellows Brewing Co | Talisman Pale Ale | 8.00 473ml

Strange Fellows Brewing Co | Scarab Super Dry Lager | 8.00 473ml

Fernie Brewing | LOGO Non-Alc Pale Ale | 8.00 355ml

J A P A N E S E W H I S K E Y

House of Suntory

Hibiki 12 | 18.00 / 34.00 | Suntory World | 16.50 / 31.00 | Toki | 10.00 / 18.00

Nikka Whiskey

Nikka From The Barrel | 16.00 / 30.00 | Nikka Coffey Grain | 14.00 / 24.00

Nikka Coffey Malt | 15.00 / 25.00

C O C K T A I L S

Classic Margarita

cazadores blanco, cointreau, lime, kosher salt rim 16.50

Cold Pressed Ginger Margarita

cazadores blanco, cold pressed ginger, lime, kosher salt rim 16.50

Old Fashioned

jameson whiskey, backbone botanicals orange bitters, demerera 16.25

Whiskey Blossom

jameson whiskey, mango liqueur, genmaicha green tea,
backbone botanicals cardamom bitters 17.25

Averill Creek Negroni

botanist gin, averill creek BC vermouth, campari 17.25

Seaside Gin + Tonic

sheringham seaside gin, house made herbaceous tonic water containing a cold
infusion of cinchona bark, citrus, lemongrass and spices 18.25

Corpse Reviver #2

tanqueray gin, cointreau, jule white wine, absinthe 16.25

Penicillin

jameson whiskey, bruichladdich port charlotte, ginger syrup, lemon 18.25

We have zero proof gin on our shelf. Please ask your server if
you are interested in a non-alcoholic gin cocktail.

We apply 20% auto gratuity for tables of 6 or more.

NON - ALCOHOLIC

House Made Kombucha

hibiscus or cold pressed ginger with soda 7.00

Cucumber Ginger Soda

fresh juiced lime, cold pressed ginger syrup, cucumber, soda, algae salt rim 9.75

Yuja Cha Soda

lemon orange marmalade, honey, soda, coconut sugar rim 6.75

STONE MILLED TEA POWDER LATTE'S

[Available Hot or Chilled]

Bergamot Earl Grey

black tea infused with bergamot for a citrusy and floral note. A natural uplifting, mood stabilizing and light in caffeine. 9.75

Roasted Oolong

unique charcoal-smoked Taiwanese Oolong "Iron Goddess". Boosts metabolism and aids in digestion with a lightly fermented caffeine hit. 10.32

Rose Matcha

highest quality conventional matcha, clean grassy note with a hint of nut with Backbone Botanicals rose bitters 9.75

Hojicha Obsidian

naturally low caffeinated roasted green tea with Backbone Botanicals cacao bitters 10.32

*made with house made gf oat milk

TEA

Japan Genmaicha

specialty Japanese style sencha green tea blended with fire-toasted rice 5.75

Bancha Green

light grassy green notes with some astringency and body 5.75

Orange Pekoe Black

a Kenyan classic tea with body and malty favour notes 5.75

Emery Herbs Bliss

uplifting blend of holy basil, gotukola, damiana and rose petals 5.75

We believe in enjoying thoughtfully crafted beverages with or without alcohol. Our non-alcoholic program is designed to offer something special to enjoy without the hangover. Our kombucha is fermented twice in house and we freshly squeeze our citrus to order. Our tea powders are sourced from **Paragon Tea** in Vancouver, using the most recent tea harvest that is ground to a fine powder. Our herbal tea program is sourced locally from Colleen at **Emery Herbs** in Winlaw, offering the highest quality herbal blends available.

We created a line of house made digestive bitters called **Backbone Botanicals**. We use these bitters in our cocktails and non-alcoholics. Backbone Botanicals is a line of heirloom bitters designed for cocktails, culinary arts and the non-alcoholic beverages movement. We strive to create synergized botanical formulas rooted in Traditional Holistic Herbalism and inspired by Ayurveda. Our formulas are designed to optimize digestion and vitality, while offering bold flavour profiles. Our array of flavours will harmonize with your libations and bring out vibrant taste experiences. Life is better with bitters!