

All Day Patio Dining

CHEESE TOAST // 11.75

CRAB CAKE fresh crab, pickled cucumber, roasted jalapeño tartar sauce // **24.75**

GARLIC SHRIMP // 27.00

JUMBO PRAWN COCKTAIL hot horseradish cocktail sauce // **27.25**

CAESAR SALAD // 16.00

CANDIED BEET SALAD baby beets, organic fior di latte, local tomatoes, basil vinaigrette and balsamic crema // **22.25**

GOTHAM CHOPPED SALAD little gem lettuce, hearts of palm, fresh local vegetables, organic chick peas, zesty champagne vinaigrette // **19.75**

MARINATED THAI BEEF SALAD grilled striploin, red and yellow peppers, bean sprouts, soya sauce, lime and ginger marinade // **29.75**

LOBSTER COBB SALAD Atlantic lobster meat, hickory bacon, Stilton cheese, avocado, hard-cooked egg, grape tomatoes, local organic greens // **36.75**

GOTHAM POWER BOWL sweet potato & yam, red rice, navy beans & kidney beans, chick peas, green onion, zucchini & broccoli, grape tomatoes, avocado, cilantro, creamy coconut lime dressing // **28.25**

CHICKEN PAILLARD panko-crust and pan-fried organic free range chicken, confit cremini mushrooms, arugula, romesco sauce // **24.50**

BEEF BOURGUIGNON Canadian Prime beef, braised in red wine and aromatic vegetables, tagliatelle pasta // **26.50**

TAGLIATELLE BOLOGNESE // 27.50

GOTHAM BACON CHEDDAR BURGER hand-chopped Prime beef, aged white cheddar & bacon, lettuce and beefsteak tomato on French bun, served with fries or mixed local organic greens // **24.75**

NEW YORK STEAK SANDWICH on French loaf with fries or mixed local organic greens // **29.75**

ROASTED STUFFED HALF CHICKEN // 39.50

DOUBLE-CUT LAMB CHOPS // 53.75

FILET 6oz // 44.00 12oz // 88.00

BONE-IN NEW YORK STRIP 24oz // 92.50

NEW YORK STRIP 16oz // 84.50

PORTERHOUSE STEAK 24oz // 98.50

BONE-IN RIB STEAK 20oz // 76.00 32oz // 121.00

LONG BONE-IN RIB STEAK 48oz // 195.00

FRENCH-FRIED POTATOES // 13.00

MASHED POTATOES // 13.00

ONION RINGS // 13.00

FIELD MUSHROOMS // 16.75

GORGONZOLA MACARONI // 17.50

CAULIFLOWER GRATIN // 14.75

CREAMED SPINACH // 13.75

CREAMED CORN // 13.75

BRUSSELS SPROUTS & CHORIZO HASH // 14.50

SAUTÉED ASPARAGUS // 16.00

KEY LIME PIE // 13.00

BELGIAN CHOCOLATE BOURBON CAKE // 13.50

wines by the glass

– sparkling –

	flute 6oz	
NINO FRANCO 'RUSTICO' PROSECCO // Veneto, Italy		18.00
DOMAINE CHANDON 'BRUT' // Napa Valley, California		23.00
MOET & CHANDON 'IMPERIAL BRUT' NV // Epernay, Champagne, France		50.00

– white –

	glass 6oz	9oz
ARROWLEAF PINOT GRIS 2019 // Lake Country, BC	12.50	18.75
ATLANTIS ALBARINO 2019 // Rias Baixas, Spain	14.50	21.75
J. LOHR 'RIVERSTONE' CHARDONNAY 2019 // Monterey County, California	16.50	24.75
STAG'S LEAP WINE CELLARS 'AVETA' SAUVIGNON BLANC 2018 // Napa Valley, California	26.50	39.75

– rosé –

	glass 6oz	9oz
CULMINA 'R & D' 2019 // Oliver, BC	14.00	21.00

– red –

	glass 6oz	9oz
KETTLE VALLEY MALBEC 2016 // Naramata, BC	15.00	22.50
MORAINE PINOT NOIR 2018 // Naramata, BC	15.25	23.00
J. LOHR 'SEVEN OAKS' CABERNET SAUVIGNON 2018 // Paso Robles, California	17.50	26.25
THE HESS COLLECTION 'ALLOMI' CABERNET SAUVIGNON 2018 // Napa Valley, California	29.00	43.50

View our full wine list online here.



cocktails

FEATURE COCKTAIL ask for details on our latest creation 2oz // **18.00**

GOTHAM GIRL Bombay Sapphire gin, hibiscus syrup, cardamom bitters, Domaine Chandon sparkling 2oz // **18.00**

APEROL SPRITZ Aperol, club soda, Domaine Chandon sparkling 2oz // **18.00**

PLATA MARGARITA Patron 'Silver' tequila, Cointreau, lime juice 2oz // **22.00**

MOSCOW MULE Tito's vodka, lime juice, ginger beer 2oz // **18.00**

DARK & STORMY Gosling's Black Seal rum, lime juice, ginger beer 2oz // **18.00**

OLD FASHIONED Jim Beam 'Black' bourbon, demerara syrup, Angostura bitters 2oz // **18.00**

FRENCH 75 Bombay Sapphire gin, lemon juice, Domaine Chandon sparkling 2oz // **18.00**

PALOMA Cazadores blanco tequila, lime & grapefruit juices, club soda 2oz // **18.00**

WISHING WELL Bacardi white rum, Averna amaro, Luxardo maraschino, lime & grapefruit juices 2oz // **18.00**

VESPER Grey Goose vodka, Bombay Sapphire gin, Lillet blanc 2oz // **20.00**

NEGRONI Bombay Sapphire gin, Campari, Martini rosso 2oz // **18.00**

DESERT SUNSET Gosling's Black Seal rum, Martini rosso, Cointreau, orgeat syrup, orange & lemon juices 2oz // **18.00**

bottled beer

33 ACRES SUNSHINE BLONDE ALE 330ml // Vancouver, BC **9.00**

HEINEKEN 330ml // Netherlands **9.00**

STELLA ARTOIS 330ml // Belgium **9.00**

COORS LIGHT 341ml // USA **9.00**

CORONA 330ml // Mexico **9.00**

MILLER GENUINE DRAFT 355ml // USA **9.00**

GUINNESS STOUT 440ml // Ireland **9.00**

STRANGE FELLOWS 'GUARDIAN' IPA 473ml // Vancouver, BC **12.00**

STRANGE FELLOWS 'TALISMAN' PALE ALE 473ml // Vancouver, BC **12.00**

draught

PARKSIDE 'DUSK' PALE ALE 16oz // Port Moody, BC **9.00**

BACKCOUNTRY 'RIDGERUNNER' PILSNER 16oz // Squamish, BC **9.00**

WHISTLER 'MOUNTAIN' LAGER 16oz // Whistler, BC **9.00**

LOCAL CRAFT BEER 16oz // Canada **9.00**



Cocktail prices exclusive of liquor tax
Cocktails based on 2oz. spirits 40% avg.

