

appetizers

- MANHATTAN CLAM CHOWDER** garnished with bacon and fresh dill // **13.50**
- SOUP OF THE DAY** // **13.50**
- MIXED LOCAL ORGANIC GREENS** // **14.75**
- CAESAR SALAD** // **16.50**
- SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // **16.50**
- CANDIED BEET SALAD** baby beets, organic fior di latte, local tomatoes, basil vinaigrette and balsamic crema // **24.25**
- JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // **27.25**
- CRAB CAKE** fresh crab, pickled cucumber, roasted jalapeno tartar sauce // **26.75**
- TUNA POKE** sashimi grade tuna, macadamia nuts and Maui onions, sesame-soy honey dressing // **24.25**
- FRESH OYSTERS** today's best selection // **28.00**
- APPLEWOOD SMOKED SALMON** fennel, green apple slaw and crostini // **29.25**
- STEAK TARTARE** hand-chopped Prime Grade filet // **25.00**
- GOTHAM ONION BREAD** // **6.50**
- CHEESE TOAST** // **11.75**

entrées

- CITRUS SALAD** blood orange, pink grapefruit, pomelo & lemon with arugula, pickled fennel & sweet onion, macadamia dust, honey Dijon vinaigrette // **19.75**
- 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 // **32.50**
- LOBSTER COBB SALAD** Atlantic lobster meat, hickory bacon, Stilton cheese, avocado, hard-cooked egg, grape tomatoes, local organic greens // **38.75**
- HALIBUT & CHIPS** // **28.50**
- BAJA FISH TACOS** tempura-battered white fish in corn tortilla, pico de gallo, guacamole and chipotle aioli, cabbage slaw // **25.75**
- PRAWN & SCALLOP SPAGHETTINI** Hokkaido scallops, tiger prawns, garlic, white wine, preserved lemon // **32.50**
- CHICKEN PAILLARD** panko-crust and pan-fried organic free range chicken, confit cremini mushrooms, arugula, romesco sauce // **25.75**
- BIKINI SANDWICH** Iberico ham, manchego & truffle butter, mixed greens // **24.50**
- SOUTH ASIAN & ITALIAN CUTLETS** // **21.50**
- 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 // **28.75**
- 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 // **32.50**
- BEEF BOURGUIGNON** Canadian Prime beef, braised in red wine and aromatic vegetables, tagliatelle pasta // **29.50**

our dinner menu is always available upon request

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 'BRUT IMPERIAL' NV // Epernay, France	50.00

– white –

	glass 6oz	9oz
ARROWLEAF PINOT GRIS 2019 // Lake Country, BC	12.50	18.75
TIGHTROPE VIOGNIER 2019 // Naramata, BC	13.00	19.50
NIK WEIS 'URBAN' RIESLING 2018 // Mosel, Germany	13.00	19.50
J. LOHR 'RIVERSTONE' CHARDONNAY 2019 // Monterey County, California	16.50	24.75
CAVE DE LUGNY 'LA CARTE' 2017 // Burgundy, France	19.00	28.50
CULMINA 'UNICUS' GRUNER VELTLINER 2018 // Oliver, BC	20.00	30.00
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
CHATEAU DE CABRIAC 2018 // Languedoc Roussillon, France	13.00	19.50
KETTLE VALLEY MALBEC 2016 // Naramata, BC	15.00	22.50
MORAINÉ PINOT NOIR 2018 // Naramata, BC	15.25	23.00
J. LOHR 'SEVEN OAKS' CABERNET SAUVIGNON 2018 // Paso Robles, California	17.50	26.25
DAMILANO DOLCETTO 2018 // Piedmont, Italy	19.00	28.50
FRIND WINERY 'THE PREMIER' MERLOT BLEND 2019 // West Kelowna, BC	23.00	34.50
BARON DE LEY 'GRAN RESERVA' 2010 // Rioja, Spain	25.50	38.25
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.

