

## GLUTEN FREE MENU

### SMALL PLATES

EDAMAME BEANS  
*sesame salt* **5**

CUCUMBER & PLUMS  
*salted plum sauce* **6**

SPICY TWICE COOKED FRIES  
*manchego, preserved lemon aioli* **9**

HEIRLOOM TOMATO SALAD  
*cucumber, fennel, balsamic glaze, apple chip, chili crumble* **10**

FRIED CAULILINI  
*General Tso ketchup* **10**

POMEGRANATE ROASTED CARROTS  
*cashew tahini, dried pickled grapes* **11**

GRILLED SHISHITO PEPPERS  
*yuzu soy, puffed rice, curry aioli* **12**

BROCCOLI CHEDDAR FRIED RICE  
*crispy onion, fried egg* **15**

TEMPURA PRAWN SALAD ROLL   
*spicy cocktail sauce* **12**

MAPLE CURED SALMON MAKI ROLL   
*chili mayo, crispy ginger, maple soy* **14**

RARE BEEF & RADISH  
*Spicy peanuts, cherry tomato, cilantro lime vinaigrette* **14**

PINEAPPLE & CHILI CHICKEN WINGS (1lb)  
*preserved lime dressing* **15**

AHI TUNA TACOS   
*chili glaze, lettuce, taro root taco* **16**

OYSTERS & PEARLS   
*kimchi pearls, champagne mignonette* **25**

### LARGE PLATES

KOREAN BEEF SHORT RIB *pickled scallion* **24**

 FISH & CHIPS *salt & pepper Fogo Island cod, spicy fries, sweet corn remoulade* **24**

FRIED CHICKEN *honey mustard, Raw Bar hot sauce, cucumber pickles* **22**

 THAI CURRY NOODLE BOWL *beef, prawns, Asian vegetables, scallion, panang sauce* **22**

### SIDES

RAW BAR KIMCHI **4**


STEAMED RICE **4**

GENERAL TSO KETCHUP **1**

HOUSE SMOKED CHILI OIL **1**

RAW BAR HOT SAUCE **1**



 CONTAINS GLUTEN – we take pride in trying to keep our menu gluten free, however we are not perfect so items marked with this symbol do contain gluten or are made with products that do

 | Recommended by the Vancouver Aquarium as ocean-friendly.

We pride ourselves in choosing local and sustainable products whenever possible.

EXECUTIVE CHEF QUINN STAPLE • CHEF DE CUISINE PETER PAIVA • GENERAL MANAGER DILAN CONWAY