




@19Bistro

19bistro.com



# Share Plates

**Chips + Dips**    
*... with a view*  
made fresh in house and served  
alongside roasted garlic aioli,  
parmesan dip, red curry aioli

**Charcuterie**  \$  
artisan selection of meats + cheeses  
herbed baguette . seeded crackers  
seasonal spreads + accompaniments

**½ Dozen Oysters**    \$  
*while supplies last*  
Chef's selection . classic mignonette  
pineapple habanero hot sauce  
horseradish . lemon

*"The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination." Medical Health Officer*

**Pickled + Baked**   \$  
warmed olives . artichoke hearts  
cherry tomatoes . red onion . herb oil  
fresh flatbread & chili garlic spread

**Korean Fried Chicken**   \$  
yangnyeom-inspired fried chicken  
thigh, maple gochujang glaze, pickled  
onion, micro greens








**Togarashi Tuna**    \$  
tempura rice . pickled onions . ponzu  
micro greens . cilantro vinaigrette  
avocado salsa . red curry aioli

**Big City Garlic Sticks** \$  
garlic-infused olive oil, parmesan,  
mozzarella, served with parmesan dip

**Focaccia & Ricotta** \$  
house-made focaccia served with  
lemon-infused ricotta



**Not Agedashi Tofu**   \$  
crispy breaded firm tofu, yuzu soy  
glaze



# Salads & Bowls



ENHANCEMENTS			
Pan Roasted Chicken	\$	Four Prawns	\$
<b>Med Market Salad</b>  	\$25	<b>Tataki Poke</b>    	\$
artisan greens . feta . toasted almond pomegranate vinaigrette . pesto olives . artichoke hearts . red onion cherry tomatoes			
<b>Kale Caesar</b> 		<b>Yuzu Cavatelli</b>	\$
baby kale . garlic caesar dressing crispy prosciutto . parmesan			
Starter   \$        Entree   \$			
yuzu cream . truffle sausage . potato gaufrette . soy marinated egg yolk herb oil			

# Woodfire Pizza

*Vegan Cheese available upon request*  
**Gluten Free Crust +\$2**

**Runabout**   \$  
san marzano tomato sauce . basil  
fior di latte

**Elusive**   \$  
wild + cultivated mushrooms . olive oil  
caramelized onions . roasted garlic  
goat cheese . truffle oil . micro greens  
parmesan

**Big Leap**   \$  
roasted chicken . yuzu cream sauce  
mozzarella . roasted garlic . arugula  
cherry tomatoes . basil . chili oil

## Love our Pizza Scissors?

Ask your server how to  
take a pair home today!

Ocean Wise       Vegan   
Spicy       Gluten-Free   
Vegan Modification   
Gluten-Free Modification 




Please advise us of any allergies or dietary  
requirements  
Thank you for understanding that our team  
may need extra time to prepare modified  
menu items

Menu Created by  
Executive Chef Geoff Molloy, RSC  
Parties of 7 guests or more are subject to a  
19% auto-gratuity  
Prices do not include GST

# Hand Helds

**Kaarage Chicken** \$  
potato roll . crispy chicken breast  
chipotle slaw . pickles . red curry aioli  
*Side of house-made potato chips*  
**Substitute for side Caesar Salad +\$4**

**Philly Cheesesteak** \$  
shaved ribeye . mushroom  
bruschetta . white wine cheese sauce,  
banana peppers  
*Side of house-made potato chips*  
**Substitute for side Caesar Salad +\$4**

**Fish Tacos**    \$  
four corn tortillas . basa tempura  
avocado salsa . cilantro vinaigrette  
pickled onions . chipotle slaw  
pineapple habanero hot sauce

**Sudden Inversion**  \$  
san marzano tomato sauce . basil  
mozzarella . dry cured pepperoni  
italian sausage . crispy prosciutto

**The Interloper**  \$  
san marzano tomato sauce . olives  
fior di latte . local salami . arugula  
apple honey

# Deep Dish Pizza

**Classic Pepperoni** \$  
Sicilian-inspired deep dish style  
san marzano tomato sauce .  
pepperoni roasted garlic, cupping  
pepperoni, lots of cheese