






@19Bistro

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# Share Plates

**Chips + Dips**   **\$14**  
*... with a view*  
made fresh in house and served with  
a trio of dips: roasted garlic aioli  
parmesan dip . red curry aioli .

**Charcuterie**  **\$42**  
artisan selection of meats + cheeses  
herbed baguette . seeded crackers  
seasonal spreads . accompaniments

**1/2 Dozen Oysters**    **MP**  
*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**    **\$20**  
warmed olives . artichoke hearts  
cherry tomatoes . red onion . herb oil  
focaccia & chili garlic spread

**Korean Fried Chicken**   **\$20**  
yangnyeom-inspired fried chicken  
thigh . maple gochujang glaze  
pickled onion . micro greens

**Togarashi Tuna**    **\$25**  
tempura rice . pickled onions . ponzu  
micro greens . cilantro vinaigrette  
avocado salsa . red curry aioli




**Big City Cheese Bread** **\$17**  
garlic-infused olive oil . parmesan  
mozzarella . side of parmesan dip

**Focaccia & Ricotta** **\$16**  
house-made focaccia with lemon  
infused ricotta








**Not Agedashi Tofu**   **\$18**  
crispy firm tofu . yuzu soy glaze  
micro greens . sesame seeds

# Woodfire Pizza




# Salads & Bowls

ENHANCEMENTS								
Pan Roasted Chicken	\$8	Four Prawns	\$9					
Firm Tofu	\$4							
<b>Med Market Salad</b>   <b>\$26</b>								
artisan greens . cherry tomatoes toasted almonds . feta . artichoke hearts . roasted red onion . balsamic vinaigrette								
<b>Kale Caesar</b> 								
baby kale . garlic caesar dressing crispy prosciutto . parmesan								
<b>Starter   \$16  </b>	<b>Entree   \$22  </b>							

<b>Tataki Poke</b>    <b>\$28</b>						
blue rare togarashi ahi tuna . avocado sunomono onions . sushi rice cucumber . red curry aioli . micro greens . yuzu ponzu . togarashi dusted rice paper crisp						
<b>Yuzu Cavatelli</b> <b>\$26</b>						
Okanagan Pasta Company Cavatelli yuzu cream . truffle sausage . crispy potato crumble . herb oil						

<i>Vegan Cheese available upon request</i> <b>Gluten Free Crust +\$3</b>	
<b>Runabout</b>   <b>\$22</b>	
san marzano tomato sauce . basil fior di latte	
<b>Elusive</b>   <b>\$29</b>	
wild + cultivated mushrooms . olive oil caramelized onions . roasted garlic goat cheese . truffle oil . micro greens parmesan	
<b>Big Leap</b>   <b>\$26</b>	
roasted chicken . yuzu cream sauce mozzarella . roasted garlic . arugula cherry tomatoes . basil . chili oil	
<b>Sudden Inversion</b>  <b>\$29</b>	
san marzano tomato sauce . basil mozzarella . dry cured pepperoni italian sausage . crispy prosciutto	





# Hand Helds

<b>Kaarage Chicken</b> <b>\$25</b>	
brioche roll . crispy chicken breast chipotle slaw . pickles . red curry aioli <i>Side of house-made potato chips</i> <b>Substitute for side Caesar Salad +\$4</b>	
<b>Philly Cheesesteak</b> <b>\$27</b>	
thin shaved ribeye . banana peppers white wine infused cheddar mushroom bruschetta <i>Side of house-made potato chips</i> <b>Substitute for side Caesar Salad +\$4</b>	
<b>Fish Tacos</b>    <b>\$23</b>	
four corn tortillas . tempura basa avocado salsa . cilantro vinaigrette pickled onions . chipotle slaw <i>Side of pineapple habanero hot sauce</i>	

# Deep Dish Pizza

<i>Sicilian-inspired deep dish style</i>	
<b>Classic Pepperoni</b>  <b>\$29</b>	
san marzano tomato sauce . roasted garlic . mozzarella . parmesan	
<i>Vegan Cheese available upon request</i> <b>Sorry... the Deep Dish pizza can not be made gluten free</b>	

**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**