

To Start or Share

Charcuterie Board* S 18/L 25
 Chef choice of artisanal cheeses and cured meats

  **Messy Nachos*** 16
 House made jalapeno queso, fire roasted salsa, cilantro, seasonal vegetables
 Chicken +8 Cajun Beef +9 Guacamole +3

 **Wings*** 15
 Salt & Pepper, Hoisin BBQ or Buffalo
 Served with veggies and ranch dipping sauce

Beef Ribs* S 16/L 21
 Braised overnight, soy maple glaze, pickled carrot and daikon, pistachio chilli gremolata

Calamari 14
 Buttermilk marinade, cherry tomato relish, smoked almonds, chipotle yogurt

West Coast Chowder S 14/L 18
 Light lemon chowder, fresh clams and mussels, baby shrimp and scallops, cod, served with house made focaccia

  **Kale Caesar Salad** S 11/L 17
 Bacon bits, parmesan, rice puffs, kale, romaine, avocado
 Chicken +8 Salmon +9 Shrimp +9 Halloumi +9

  **Garden Salad** S 9/L 15
 Lettuce from the Tyax garden and seasonal vegetables
 Chicken +8 Salmon +9 Shrimp +9 Halloumi +9

 **Albacore Tuna Puttanesca** S 18/ L 25
 Large served with a choice of side salad or fries
 Cherry tomato ratatouille, pine nut aioli and crispy capers

Sides

French Fries	5
Parmesan Truffle Fries	9
Grilled summer vegetables	6
Green Salad	3
Mini Caesar	6

Burgers and Sandwiches

Served with a choice of French fries or green salad

Smash Cheese Burger 14
 Two 2oz patties, cheddar, grainy mustard aioli, bacon tomato jam, pickles, caramelized onions, lettuce and tomato on a homemade bun
 Bacon +2 Mushrooms +2 Guacamole +3
 Poutine or Truffle Fries +4 Fries & Salad +3

Grilled Burger 18 
 Choices of Beef or Cajun chicken or Veggie Falafel
 6oz grilled patty, grainy mustard aioli, bacon tomato jam, pickles, caramelized onions, lettuce and tomato, on a homemade bun.
 Cheddar+2 Bacon +2 Mushrooms +2 Guacamole +3
 Poutine or Truffle Fries +4 Fries & Salad +3

Tyax Chicken Burger 18
 Grilled Cajun chicken, cheddar cheese, bacon, dressed lemon arugula, tomato relish, chipotle yogurt

Pork Belly Steam Buns* 16
 Pork belly, soy-maple glaze, pickled carrot and daikon, green onion

Main Courses

Vegan Moussaka 22  
 Grilled eggplant, smoked tomato sauce, braised lentils, herb oil, nutritional yeast, crispy kale.
 Add Fried Halloumi +9

Mediterranean pasta 23 
 Hand rolled fettuccine, Sun dried tomato, mushrooms, olive oil, chilli, kalamata olive, San Marzano tomato, herbs and crumbled feta
 Chicken +8 Shrimp +9 Fried Halloumi +9

Grilled 10oz AAA Striploin 35 
 10oz steak cut to order, Chimichurri, roasted baby potatoes, grilled summer vegetables

Pan Seared Salmon 33
 Quinoa pilaf, lemon caper dressing, grainy mustard and balsamic glaze, grilled summer vegetables, crispy wonton

* Menu item can be easily shared

 Menu item is or can be made vegetarian

 Menu item is or can be made gluten free