

## Dinner Menu

<i>Bistro Burger</i>	<i>9oz beef, gruyere, carmelized onion, mayo, dill pickle</i>	<i>18</i>
<i>Bash Burger</i>	<i>american cheese, lettuce, onion, house bash burger sauce</i>	<i>15</i>
<i>1 lb Mussels</i>	<i>white wine, shallots, garlic, herbs, sourdough</i>	<i>18</i>
<i>Caesar Salad</i>	<i>classic caesar dressing, lardon, croutons</i>	<i>14</i>
<i>Country Style Pate</i>	<i>pickles, sourdough</i>	<i>12</i>
<i>Salmon Rilette Tartine</i>	<i>peas &amp; pea shoots, sourdough</i>	<i>12</i>
<i>Gnocchi</i>	<i>english peas, pea tips, butter sauce</i>	<i>7</i>
<i>Fries</i>	<i>house mayo</i>	<i>6</i>

## Desserts

<i>Chocolate Peanut Butter Pie</i>	<i>roasted peanuts, maldon sea salt</i>	<i>8</i>
<i>Key Lime Pie</i>	<i>whipped cream, lime zest</i>	<i>8</i>
<i>Biscuit Breton with Strawberries</i>	<i>whipped cream</i>	<i>8</i>
<i>Roasted Strawberry &amp; Rhubarb Ice Cream</i>	<i>BC strawberries &amp; rhubarb</i>	<i>8</i>
<i>Walnut Date Panna Cotta</i>	<i>date caramel, maple walnuts</i>	<i>9</i>
<i>Escape (The Pina Colada Sorbet)</i>	<i>coconut cream, toasted coconut</i>	<i>9</i>
<i>Beers for the Kitchen Crew</i>		<i>10</i>

## To Finish

<i>Woods Barrel Aged Amaro</i>	8
<i>Arbutus Amaro no .4</i>	8
<i>Esquimalt Rosso Vermouth</i>	7
<i>Esquimalt Dry Vermouth</i>	7
<i>Marrow Vermouth</i>	8
<i>Odd Society Mia Amata Amaro</i>	7
<i>Odd Society Powell Brewery Collaboration Bourbon</i>	10
<i>Odd Society Commodore Single Malt Whiskey</i>	9
<i>Fernet Branca</i>	7
<i>Pineau des Charentes</i>	8
<i>Green Chartreuse</i>	9



