



## FOOD the MENUS

### HARVEST plant-forward

**Chef Oliver Butterworth**

**Kale Caesar Salad**   half 10 | full 18

kale, endive, cherry tomatoes, avocado, cashew lemon dressing, cashew crumb, fried capers

**Beet & Blueberry Salad**   half 11 | full 21

pickled beets, greens, blueberries, spiced walnuts, oranges, blueberry vinaigrette

**Caramelized Onion Tahini Labneh**  14

herbed tahini and caramelized onions yogurt, pickled shallots & grapes, pine nuts, balsamic glaze, house-made focaccia

**Crispy Brussels Sprouts**  14

fried Brussels sprouts, miso butter, crispy onions, cashews, sesame seeds

**Chocolate Crème Brûlée**    12

chocolate, silken tofu, lavender infused sugar, chocolate crumb

### CARNE tapas

**Chef Peter Keith**

**Marinated Olives**   8

gourmet olives, garlic confit, romesco sauce, toasted almonds

**Cherry Duck Breast**  13

Meuwly's chilled smoked duck, sour cherry preserve, hazelnuts, apples

**Prawns Flambé**   18

Pacific king prawns, sambuca butter, fine herbs, toasted bread

**Charcuterie Board**   for two 19 | for four 36

assorted Meuwly's cured meats, cheeses, pickled vegetables, breadsticks, house-made focaccia



### PETITE french

**Chef Alex Edmonson**

**Tomato Galette**  12

house-made tart, goat cheese, caramelized onions, tomatoes, greens

**Parisienne Gnocchi**  13

house-made gnocchi, vadouvan cream, tarragon, parsley

**Steak Frites**  28

6oz steak, peppercorn sauce, fries

**Crème Caramel**    9

french flan, vanilla, caramel sauce

### OSTERIA italian

**Chef Lindsay Porter**

**Bruschetta**  12

house-made focaccia, tomatoes, parmesan, basil, pine nuts

**Arancini**  13

arborio rice, wild mushrooms, porcini, truffle, fontina, parmesan, balsamic apple

**Spaghetti** 20

spaghetti, pomodoro ragù, pork and fennel sausage

**Squash Ravioli**  20

squash ravioli, brown butter, marsala, mushroom, sage, pine nuts, parmesan

**Pizza** MP

ask your server for today's rotating feature pizza

### MANEKI asian-fusion

**Chef Winnie Chen**

**Yakitori Chicken Skewers**  two skewers 6

charbroiled chicken thighs, tare sauce

**Honey Butter Fries**   14

Kennebec potatoes, brown butter, amber honey, truffle, chilli flakes, parsley

**TFM Taiwanese Fried Mushrooms**   15

seasonal mushrooms, tamari, sesame oil, Chinese five spice, house-made plum sauce

**Hainanese-style Chicken & Rice** 28

poached chicken, ginger chimichurri, seasoned rice, sweet soy sauce

**Farmer's Fried Rice**  28

beef, seasoned rice, seasonal greens, Maneki stir fry sauce

 Vegan

 Vegetarian

 Gluten-free

 Dessert

\* By request



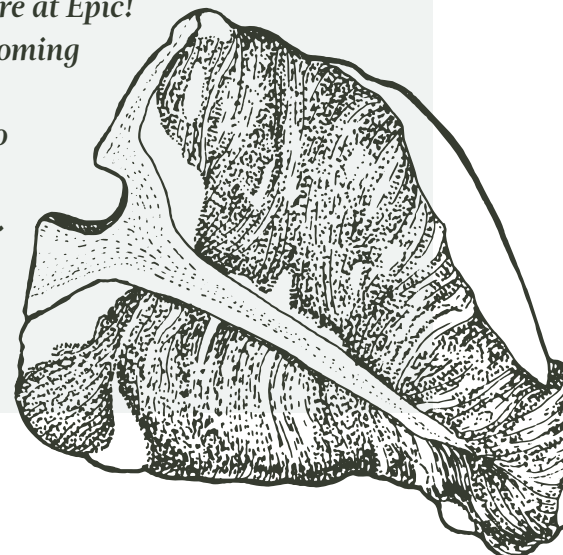
learn more  
about the chefs

### CHEF'S TABLE

Our Chefs In Residence are passionate about sharing their knowledge and creativity even beyond the menus they've already curated for you here at Epic!

Ask your server about upcoming Events, Chef Takeovers, Cooking Classes, or how to book one of our Chefs for your own private function.

Visit [dineEPIC.com](http://dineEPIC.com) for more information



FOOD *elevated* ◦ SPIRITS *lifted*

20% gratuity for groups larger than eight

# DRINKS

## feature COCKTAILS



**LAS BRUJAS MARGARITA** 2oz 16  
*Bold, Spicy, Warm*  
Nodo Blanco, Ancho Verde,  
pineapple & jalapeño infused agave  
nectar, lime juice

**MARASCA SMASH** 2¼oz 16  
*Fruity, Sour, Minty*  
gin, Maraschino liqueur, lime,  
grapefruit, agave nectar, mint

**AGAVE OLD FASHIONED** 2oz 16  
*Spirited, Smokey, Smooth*  
El Occidental mezcal, Nodo Reposado,  
pineapple & jalapeño infused agave nectar,  
chocolate & mole bitters

**CAFÉ MILANO** 2¼oz 16  
*Bold, Rich, Coffee*  
bourbon, brandy, coffee liqueur,  
Campari, espresso, vanilla syrup

**JALARITO** 2oz 15  
*Juicy, Fruity, Refreshing*  
Nodo Blanco, Raicilla, Aperol,  
grapefruit & passion fruit juices,  
lime juice, soda water

**CROSS PACIFIC SOUR** 2oz 16  
*Floral, Sweet, Fresh*  
Mulita Pisco, lychee liqueur, basil syrup,  
soursop & lemon juices, egg white

**PEDDLERS OLD FASHIONED** 2oz 17  
*Spirit, Herbaceous, Oily*  
Peddlers gin, Amaro Nonino,  
coriander liqueur, maple syrup,  
chocolate & Angostura bitters

**VIVA PADUA** 2oz 15  
*Tart, Zesty, Bittersweet*  
gin, elderflower liqueur, Aperol,  
simple syrup, lemon juice, grapes

**SPRING BLOSSOM SANGRIA** 5½oz 16  
*Summery, Fruity, Fresh*  
white wine, elderflower liqueur, lemon juice,  
sencha green tea, raspberry & honey ginger syrup

## not so CLASSICS

**SUMMER FLING** 4oz 15  
*Fruity, Bubbly, Bittersweet*  
Aperol, Prosecco, raspberry mint syrup,  
grapefruit & lime juices

**DEBBIE DON'T** 2oz 15  
*Citrusy, Rich, Bitter*  
Nodo Reposado, Averna,  
maple syrup, lemon juice

**PENICILLIN** 2oz 16  
*Smokey, Sour, Spiced*  
blended Scotch, Laphroaig 10yr,  
lemon juice, honey ginger syrup

**NAKED & FAMOUS** 2¼oz 16  
*Tart, Herbaceous, Bitter*  
Aperol, mezcal, yellow Chartreuse,  
lime juice

**RACILLA PALOMA** 1½oz 16  
*Fresh, Smokey, Bubbly*  
Racilla, grapefruit & lime juices,  
agave nectar, soda water

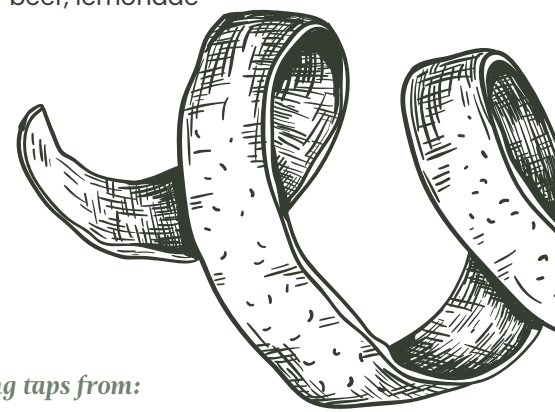
**DARK ALLEY COFFEE MARTINI** 2oz 18  
*Strong, Smokey, Smooth*  
mezcal, Kamora coffee liqueur, Kraken coffee  
rum, simple syrup, egg white, cinnamon

## MOCKTAILS

**PALOMINA** 8½  
*Tart, Refreshing, Bittersweet*  
grapefruit juice, pineapple & jalapeño infused  
agave nectar, lime juice, soda

**SPRING TEA** 8½  
*Sweet, Green, Fruity*  
green tea, raspberry mint syrup, lime juice

**GINGER FIZZ** 8½  
*Spicy, Warm, Refreshing*  
peach ginger beer, lemonade



## WINE

### by the glass

	6oz	BTL
MIONETTO PROSECCO <i>Italy</i>	11	55
STELLER'S JAY BRUT <i>BC</i>	11	55
BROKEN RIDGE PINOT GRIGIO <i>BC</i>	8	35
MICHEL TORINO CUMA TORRONTÉS <i>Argentina</i>	9	45
MIGUEL TORRES LAS MULAS SAUVIGNON BLANC <i>Chile</i>	10	50
LA VIEILLE FERME ROSÉ <i>France</i>	9	45
DIRTY LAUNDRY HUSH ROSÉ <i>BC</i>	9	45
BROKEN RIDGE CABERNET SAUVIGNON/MERLOT <i>BC</i>	8	35
NIPOZZANO RISERVA CHIANTI <i>Italy</i>	11	55
1883 BORDEAUX, <i>France</i>	12	60
BLACK SAGE VINEYARD PIPE <i>BC</i>	11	75

### by the bottle

	BTL
CHAMPAGNE GREMILLET <i>France</i>	135
QUAILS' GATE GEWURZTRAMINER <i>BC</i>	50
CORTE GIACOBBE PINOT GRIGIO DELLE VENEZIE RAMATO <i>Italy</i>	60
LA CHABLISIENNE CHABLIS 'LA PIERRELÉE' <i>France</i>	90
SOKOL BLOSSER EVOLUTION PINOT NOIR	60
BARON DE LEY RESERVA RIOJA <i>Spain</i>	65
NUGAN ALFREDO DRIED GRAPE SHIRAZ <i>Australia</i>	75
OSOYOOS LAROSE LE GRAND VIN <i>BC</i>	110
STAGS' LEAP CABERNET SAUVIGNON <i>Napa Valley</i>	135
PAOLO SCAVINO BAROLO DOCG <i>Italy</i>	140

## CRAFT BEER

### draught

STELLA ARTOIS 5% | 16oz 9½

Ask our staff what's on our rotating taps from:

ALLEYKAT | BANDED PEAK | ASYMMETRICAL BREWING 7½

### tall boys 9

SEA CHANGE MAN CRUSH MANDARIN ALE 4%  
SEA CHANGE PRAIRIE FAIRY BLACKBERRY WHEAT ALE 5%  
SEA CHANGE DEATHWAVE LIGHT LAGER 4%  
SEA CHANGE IRISH RED ALE 5%  
SEA CHANGE WOLF HAZY PALE ALE 5.5%  
SYC AFTERNOON HOOT SESSION ALE 4.5%  
SYC PINEAPPLE FOMO SOUR 5.2%  
COLLECTIVE ARTS MATTER OF FACT DRY HOPPED BLONDE ALE 4.8%

## FOR EVERYONE

SOFT DRINKS 4.5 | COFFEE & TEA 4 | PARTAKE PALE ALE NA 0.5% 5