

BAR FOOD

Local Oysters 22 FOR 6 | 44 FOR DOZEN
Shallot Mignonette

Truffle Fries 11
Parmigiano-Reggiano, Black Truffle, Aioli

House-Cut Kennebec Fries 10
Sun-Dried Tomato Mornay

Steelhead Sashimi 13
Crispy Rice, Chipotle Emulsion

Korean Fried Chicken 16
Pickled Vegetable Slaw, Yuzu Aioli
Sweet Garlic Sauce

Meze Platter 18
Truffle Chèvre, Lemon Ricotta
Picholin Olives, Marcona Almonds
House Pickles, Demi-Baguette

Cheese & Charcuterie Board 27
Oyama Saucisson Sec, Duck Apricot Pâté,
Farmhouse Cheddar Cheese
Truffle Goat Cheese, House Mustard
Pickles, Demi-Baguette

West Coast Seafood Okonomiyaki 18
Cod, Salmon, Halibut, Octopus
Katsuobushi Sauce, Aioli

MARKET Pizza 18
Seasonally inspired, please ask your server

Grilled Cheese Minis 14
Applewood Smoked Cheddar
Bacon, Sauerkraut

Turkey BLT 18
Crispy Bacon, Lettuce
Tomato, Ciabatta Bread
Choice of Kennebec Fries or Salad

House-Ground Beef Burger 21
Farm House Cheddar Cheese
Crispy Shallots, Brioche Bun
Hand-Cut Kennebec Fries

AROMATIC WINES

Our line of fortified wines prepared and bottled in house.

Spiced



Lunessence Duet red wine, Calvados, ginger syrup, spiced hydrosols blend*
Can be served hot.

Bottle 65 Half Bottle 35 Glass 15

Botanical



Lunessence Quartet white wine, Juniper-infused vodka, fennel syrup and our botanical hydrosols blend**

Bottle 65 Half Bottle 35 Glass 15

Citrus



Rosé wine fortified with Pinot Noir Marc, infused with oranges, lemons, grapefruits, and vanilla.

Bottle 80 Half Bottle 45 Glass 18

Hydrosols

'Hydro' meaning water, and 'sol' meaning solution. We are proud to work with Canadian distillers who create non-alcoholic water and vapor distillations for organic plants. We blend many of these to add authentic flavours to our signature beverages.

Spiced – Cardamom, Cinnamon, Cloves, Rose & Peppermint

Botanical – Melissa, Lemon Verbena, Rosemary, Sage, Peppermint, Lavender

Refreshing – Mint, Melissa, Lemon Verbena.

COCKTAILS

Hops & Beets 15

Tropical, spicy and intriguing. Will have you coming back for more.



Sheringham Aquavit, Calvados, fresh beets, apples, ginger, egg whites and spiced hydrosol blend. Charged with Backcountry IPA.

Black Rose 17

Soft, elegant, celebratory and charming, with a beautiful floral scent.



Truffle-infused SOV vodka, rose and strawberry syrup, topped with sparkling wine, sprayed with rose perfume.

Butterfly Effect 14

A dreamer whose passion is to delight and entertain.



O5 Dream Tea blend (mint, lavender and butterfly pea), SOV Vodka, Maraschino, poured at the table for the butterfly effect.

Orchard Harvest 14

A local forager who knows all the good spots. Robust and dependable.



Sheringham Seaside Gin (distilled with kelp), spiced pear, sage hydrosol, fresh lime, tarragon, fresh sage.

Gin Culture 15

Life's a breeze for this crisp, fresh, easy drinking number.



Odd Society Wallflower gin, deVine Honey Shine distilled mead, lavender, citrus, aromatic bitters, charged with Oddity Kombucha.

COCKTAILS

El Amigo 16

A genuine and positive friend always ready to brighten your day.



A twist on a Negroni conceived using Blanco Tequila, Aperol, Odd Society Bitter Sweet Vermouth and our spiced hydrosols blend*.

Rum & Rye 14

A voyage of discovery, a well-travelled Canadian with strong Caribbean roots.



Lot No. 40 Rye whisky stirred with Mount Gay Eclipse rum, port & rye grenadine and bitter orange flower acid.

Cape Breton 18

A fiery Scot at heart, softened by Canadian charm and fruits from the land.



Canadian 100% rye and single malt Scotch whiskies, aromatic spiced wine, maraschino, signature spiced hydrosol blend.

Bullet Proof 15

Hot and voluptuous, with a razor-sharp mind; be prepared to be charmed.



Freshly roasted Matchstick coffee, whipped BC organic butter, spice hydrosols and deVine Honey Shine distilled mead.

ALCOHOL FREE

The Bering Tea 8



A rich blend of carbonated O5 oolong tea, yuzu juice, birch syrup.

Lamiaceae 8



Toasted mustard seeds, carrot juice, peach preserve, refreshing hydrosols blend.

Ginger & Buckthorn Fizz 8



Sea buckthorn, ginger, lime juice, sweetened with unpasteurised local honey, topped with sparkling water.

Purple Tree 8



Fresh beet and apple juice, house made ginger syrup, our spiced hydrosols blend.

Oddity Kombucha 9



Ginger & lemongrass Kombucha

Golden Milk 7



Local unpasteurised honey infused with turmeric, ginger and pepper.
Choice of dairy milk or nut milk.

Botanical Waters 4



Vivreau soda or still water infused with hydrosols.

Hydrosols are produced by distilling water infused with fresh leaves, flowers and spices.

Refreshing – Mint, Melissa, Lemon Verbena.

Botanical – Melissa, Lemon Verbena, Rosemary, Sage, Peppermint, Lavender.

Spiced – Cardamom, Cinnamon, Cloves, Rose & Peppermint.

OUR TEA SELECTION

We partnered with O5 to bring you a selection of some of the best teas in the world. Their obsession with Origin reflects our will of using the best possible ingredients.

English Breakfast

Vancouver, Canada

Specially blended for Market by Jean-Georges. Notes of Licorice & oak.

Earl Grey

Anhui, China

A woody, gentle Hunan black tea scented with the most vibrant bergamot oil from Italy.

Dream Blend

Vancouver, Canada

Soothing notes of peppermint and lavender on an ayurvedic base of Butterfly Pea blossoms.

Cask Aged Ghorka

Kanchenjunga Region, Nepal

This vibrant, high mountain summer harvest tea has been aged for two years in an oak barrel. Notes of spice, cedar and red wine appear progressively as you enjoy this brew.

Peppermint

Villarica, Chile

Naturally sweet, intense mint from the volcanic soils of central Chile.

Chiran Sencha

Kagoshima, Japan

Sweet nose of fresh cut grass and ground yuzu leaves. Long lasting, with a clean finish.

GABA Oolong

Nantou, Taiwan

Notes of apricot jam on toast. A relaxing, well-oxidized oolong.

Matcha

Kirishima, Japan

Crisp herbal nose with floral notes and a clean finish. Notes of sweet peas and celery.

SPARKLING & CHAMPAGNE

Mionetto Prosecco di Treviso Brut
Veneto, Italy 13 | 60

Summerhill 'Cipes' Brut Rosé
Okanagan Valley, Canada 15 | 75

Veuve Clicquot 'Yellow Label' Brut
Champagne, France 24 | 120

WHITE & ROSÉ

Lunessence 'Quartet' Aromatic Blend
Okanagan Valley, Canada 12 | 55

Synchromesh 'Thorny Vines' Riesling
Naramata Bench, Canada 13 | 65

Urlar Sauvignon Blanc (organic)
Gladstone, New Zealand 16 | 80

Kutatás Pinot Gris
Saanich, Canada 14 | 70

Domodimonti 'Déjà V' Offida Passerina
DOCG
Marche, Italy 13 | 65

Marichel Vineyard, Estate Viognier
Naramata Bench, Canada 14 | 70

Louis Latour 'Les Genievres' Mâcon-
Lugny Chardonnay
Maconnais, France 15 | 75

Tenuta Sant'Antonio Scaia Rosa
Veneto IGT, Italy 14 | 70

RED

Lunessence 'Duet' Syrah & Merlot

Okanagan Valley, Canada 12 | 55

50th Parallel Estate Pinot Noir

Okanagan Valley, Canada 14 | 70

Damilano Barbera d'Asti DOCG

Piedmont, Italy 16 | 80

Bodega Garzon Tannat-Merlot

Punta Del Este, Uruguay 14 | 70

Pierre-Henri Morel 'Signargues'

Côtes Du Rhône Villages, France 15 | 75

Angeline Vineyards Cabernet Sauvignon

California, USA 17 | 85

Pedro Parra y Familia 'Pencopolitano'

Malbec Blend

Itata Valley, Chile 21 | 10

reserve list available

BEER & CIDER

DRAUGHT 7.5

Red Truck Lager, Vancouver, 5.0% ABV
Classic style lager from East Vancouver

Red Racer Pale Ale, Surrey, 5.0% ABV
Bold Pale Ale with a citrus aroma and a full malty body

Backcountry IPA, Squamish, 6.7% ABV
West Coast style IPA with a fruity aroma, a light malt profile and strong citrus finish.

Rotating Tap

Please ask your server

BOTTLED BEER

Dupont Saison 9

Top fermentation Ale, Belgium. 6.5% ABV
The queen of Belgian saisons. Medium bodied with hints of malt, caramel and spices.

49 Parallel Ruby Tears 8

Amber Ale, Vancouver. 6.0% ABV
A ruby coloured red Ale with rich caramel flavour and a burst of West Coast hops

33 Acres of Darkness 8

Dark beer, Vancouver. 5.0% ABV
Malt and caramel aromas, coffee and chocolate on the palate, with a crisp finish.

Dieux Du Ciel Aphrodisiaque 10

Stout, Montreal Canada. 6.0% ABV
Vanilla and chocolate aromas. Smooth on the palate with a mild hoppy finish.

Heineken 7

Lager, Holland. 5.0% ABV

CIDER

Orchard Hill 'Red Roof', Apple 9

Osoyoos, Canada

Naramata Cider Co., Dry Pear 10

Naramata, Canada

HAPPY HOUR

Daily 3 – 6pm

COCKTAILS

Orchard Harvest 10

*Sheringham Gin, Market Spiced Pear Purée,
Sage Hydrosol, Fresh Tarragon, Lime Juice*

Rum & Rye 10

*Lot No. 40 Rye Whisky, Appleton Rum,
Port & Rye Grenadine, Bitters, Orange Flower Acid*

Ginger & Buckthorn Fizz (alcohol free) 5

Sea Buckthorn Juice, Ginger, Honey, Lime

WINE 7

Rotating White or Red

Please ask your server

BEER 5

Red Truck Lager

Classic style lager from East Vancouver

Red Racer Pale Ale

With citrus aromas and a full malty body

FOOD

House-Cut Kennebec Fries 8

Sun Dried Tomato Mornay

Truffle Fries 9

Black Truffle, Parmigiano-Reggiano, Aioli

Grilled Cheese Minis 9

*Applewood Smoked Cheddar
Bacon, Sauerkraut*

West Coast Seafood Okonomiyaki 12

*Cod, Salmon, Halibut, Octopus
Katsuobushi Sauce, Aioli*

Korean Fried Chicken 10

*Pickled Vegetable Slaw, Yuzu Aioli
Sweet Garlic Sauce*

MARKET Pizza 12

Please ask your server