



## HOUSE COCKTAILS

**AMPERSAND G&T (2.75oz) - 15**  
Pink Dry Gin, St. Germain, Tonic  
Water

**BANGKOK MULE (2oz)- 13**  
Vodka, Peach Liqueur, Mango, Lemon,  
Ginger Ale, Angostura Bitters, Thai  
Basil

**BLACK PEARL (2.5oz) - 15**  
Black Spiced Rum, Creme de Cassis,  
Black Sesame Orgeat, Lemon, Egg  
White

**FEMME FATALE (2.5oz) - 13**  
Black Spiced Rum, White Rum,  
Coconut Rum, Peach Liqueur, Creme  
de Cassis

**GASTOWN (3oz) - 14**  
Bourbon, Rye, Bittersweet Vermouth,  
Amaro

**GUILTY PLEASURE (2oz) - 12**  
White Rum, Coconut Milk, Pineapple,  
Tonka Bean, Cinnamon Powder,  
Toasted Marshmallow

**LILAC DREAMS (1.5oz) - 12**  
Vodka, Honey-Orange Reduction,  
Yuzu, Lemon, Soda, Butterfly Pea  
Flower Tea

**ROSSO NEGRONI (2.5oz) - 13**  
Dry Gin, Sweet Vermouth, Campari,  
Cynar, Rosemary

**UMESHU SOUR (1.5oz) - 12**  
Dry Gin, Umeshu, Lemon, Tonka Bean,  
Egg White

**YUZU DAIQUIRI (1.5oz) - 13**  
White Rum, Yuzu, Lime, Cardamom

## CLASSIC COCKTAILS

**OLD FASHIONED (2oz) - 12**  
Bourbon, Sugar, Angostura Bitters

**MANHATTAN (3oz) - 13**  
Rye, Sweet Vermouth, Angostura  
Bitters

**BOULEVARDIER (3oz) - 13**  
Bourbon, Sweet Vermouth, Campari

**NEGRONI (3oz) - 13**  
Gin, Campari, Sweet Vermouth

**MARTINI (2.5oz) - 12**  
Dry Gin, Dry Vermouth, Orange Bitters

**WHISKY SOUR (2oz) - 13**  
Bourbon, Lemon, Simple Syrup, Egg  
White

**DAIQUIRI (2oz) - 12**  
White Rum, Lime, Simple Syrup

**MOJITO (2oz) - 12**  
White Rum, Lime, Mint Leaves, Soda

**MARGARITA (2.75oz) - 13**  
Tequila, Triple Sec, Lime

**PINA COLADA (2oz) - 12**  
Coconut Rum, Pineapple, Coconut  
Milk

## GIN COCKTAILS

**BASIL SMASH (2oz) - 12**  
Gin, Lemon, Simple Syrup, Basil  
Leaves

**GIN FIZZ (2oz) - 13**  
Dry Gin, Lemon, Simple Syrup, Egg  
White, Soda

**GIMLET (2oz) - 12**  
Gin, Lime Cordial

**HANKY PANKY (3oz) - 13**  
Gin, Sweet Vermouth, Dry Vermouth,  
Fernet-Branca

**LAST WORD (2.25oz)- 13**  
Dry Gin, Green Chartreuse,  
Maraschino Liqueur, Lime

**LUCIEN GAUDIN (3oz) - 13**  
Dry Gin, Dry Vermouth, Campari,  
Triple Sec

**SOUTH SIDE (2oz) - 12**  
Dry Gin, Lime, Simple Syrup,  
Angostura Bitters

**TAIL SPIN (3oz) - 13**  
Dry Gin, Dry Vermouth, Green  
Chartreuse, Orange Bitters

**TOM COLLINS (2oz) - 13**  
Dry Gin, Lemon, Simple Syrup, Soda



**WINE**

{ Bottle 26oz}

**WHITE WINE**

House White - \$35

Synchromesh Riesling 2018, BC - 45

Hillside Pinot Gris 2018, BC - 44

Black Hills Viognier 2017, BC - 64

**RED WINE**

House Red - \$35

Scorched Earth Pinot Noir 2015, BC - 58

Desert Hills Gamay 2017, BC - 52

Hillside Syrah 2015, BC - 56

**ROSE WINE**

Black Hills Rose 2018, BC - 56

**SPARKLING WINE**

Perseus Frizzante Rose, BC - 52

Ruffino Prosecco, Italy - 58

**BEER**

{Bottle}

**ALE**

33 Acres of Ocean Pale Ale (BC) 330ml - 7

Four Winds IPA (BC) 330ml - 7

Duvel (Belgium) 330ml - 10

**LAGER**

Hoyne Brewing Pilsner (BC) 355ml - 7

Sapporo (Japan) 355ml - 7.5

Tiger (Singapore) 330ml - 7

**MOCKTAILS & NON-ALCOHOLIC  
BEVERAGES**

Café Americano / Espresso - 4

Ice/Hot Latte / Cappuccino - 5

Ice Caramel Macchiato - 6

Organic Loose-Leaf Tea - 5

Virgin Bangkok Mule (Mango with Gingersoda) - 6

Pink Lover (Strawberry Milk Tea) - 6

Peanut Butter Milk Smoothie - 6

Virgin Pino Colada (Pineapple Coconut) - 6

Ice/hot Honey Yuzu Tea with Cheese Topping - 6

Ice/hot Ginger Date Tea with Cheese Topping - 6

Ice/hot Honey Grapefruit Cheese Tea - 6

Mixed-Berry Lemonade Ginger-Soda - 6

Soda - 2.5



## SWEETS

Coconut Buns - 8

steamed custard filled buns (2), coconut dulce de leche sauce

Liquid Egg Custard Bun – 8

steamed running egg yolk filled bun (3), custard

Cheesy Cake - 9

cheese cake, chocolate sauce

Matcha Red Bean Bun – 8

matcha skin filled with red bean buns (2), chocolate sauce, sugar powder

## Tapas

Hoisin Chili & Kimchi Edamame - 12 {V}

edamame in shell, tossed in hoisin chili (1), sea salt kimchi (1)

Veggie Taco – 11 {V}

roasted mixed-veggies, beet mayo, vegan hoisin chili sauce, pickles, scallions, cilantro

Taco Taco - 11

braised chicken, hoisin chili sauce, pickles, scallions, cilantro

Sassy Wontons - 14

steamed pork wontons (6), spicy oyster sauce, scallions, cilantro, crispy noodles, chilis

Soupy XiaoLong Bao - 13

pork xiaolong bao (5) inside with soup, soy vinegar sauce on the side

## Designer Dimsum \$8

○ Lotus Leaf Sticky Rice Pork

○ Pork & Chive Dumpling

○ Veggie Shumai

○ Beef Shumai

○ Pork Shumai

○ Chicken Shumai

○ Seafood Shumai

○ Shrimp Hargow (rice skin)

○ Shrimp & Chive (rice skin)

○ Wild Mushroom (rice skin)

○ Beef Meatball

## PLATES

Steamed Designer Vegan Dumplings - 18 {V}

Lemongrass wild mushroom dumplings (3), tofu stuffed dumplings (3), paired with spicy tomato kochujang, green sauce

Satay Noodles with Eggplant – 21 {V}

hand-made garlic noodles, garlic pepper roast eggplant, Ampersand coconut peanut satay sauce

Satay Noodles with Pulled Pork - 22

hand-made garlic noodles, Asian style pulled pork, Ampersand coconut peanut satay sauce

Roast Short Ribs Soba - 22

steamed & roasted garlic chili short ribs, mix salad, Japanese soba, crispy noodle, roasted corn

Curry Black Bean Portabella - 26 {V}

steamed portabella, roasted spicy black bean with mixed veggies, Ampersand curry sauce, roasted garlic smoky pepper potato, carrot, purple rice

Curry Fish & Shrimp - 24

Steamed cod fish & tiger shrimp, Ampersand curry sauce, roasted garlic smoky pepper potato, carrot, purple rice

Slow Cooked Chicken - 21

slow cooked bone-in chicken, kimchi and house salad, house pickles, purple rice



## Combo \$28

*(drink, appetizer, main dish)*

### 1. Drink

*\*Select One Items\**

Café Americano / Espresso

Ice/Hot Latte / Cappuccino

Ice Caramel Macchiato

Soda

### 2. Appetizer

*\*Select One Items\**

Veggie Taco {V}

roasted mixed-veggies, beet mayo, vegan hoisin chili sauce, pickles, scallions, cilantro

Taco Taco

braised chicken, hoisin chili sauce, pickles, scallions, cilantro

Sassy Wontons

steamed pork wontons (3), spicy oyster sauce, scallions, cilantro, crispy noodles, chilis

Dimsum Selection (3pieces):

- Pork & Chive Dumpling
- Veggie Shumai
- Beef Shumai
- Pork Shumai
- Chicken Shumai
- Seafood Shumai
- Shrimp Hargow (rice skin)
- Shrimp & Chive (rice skin)
- Wild Mushroom (rice skin)
- Beef Meatball

### 3. Main Dish

*\*Select One Items\**

Steamed Designer Vegan Dumplings {V}

Lemongrass wild mushroom dumplings (3), tofu stuffed dumplings (3), paired with spicy tomato kochujang, green sauce

Satay Noodles with Eggplant {V}

hand-made garlic noodles, garlic pepper roast eggplant, Ampersand coconut peanut satay sauce

Satay Noodles with Pulled Pork

hand-made garlic noodles, Asian style pulled pork, Ampersand coconut peanut satay sauce

Roast Short Ribs Soba

steamed & roasted garlic chili short ribs, mix salad, Japanese soba, crispy noodle

Curry Black Bean Portabella {V}

steamed portabella, roasted spicy black bean with mixed veggies, Ampersand curry sauce, roasted garlic smoky pepper potato, carrot, purple rice

Curry Fish & Shrimp

Steamed cod fish & tiger shrimp, Ampersand curry sauce, roasted garlic smoky pepper potato, carrot, purple rice