

## SHARES

### ROSSDOWN FARMS CHICKEN WINGS 19.5

choice of salt + pepper, buffalo hot or smoky bbq; house made blue cheese dip

### BAJA FISH TACOS 17

crushed avocado, corn + black bean salsa roja, cilantro crème, slaw [ 3pcs ]

| SUB TOFU

### CLAMS 21

sautéed in butter, white wine, cream, patio herbs, sea salt, served with flatbread

### CALAMARI 21 DF

crispy flour dusted, black lime, jerk spiced mayo

### T19 NACHOS 25 V

jack cheese, jalapeños, corn + black bean salsa roja, tomato, green onion, black olives, sour cream

| ADD GUACAMOLE OR DOUBLE CHEESE +6

## BOWLS + SALADS

*additions: grilled chicken +7 | tofu +4*

### SOUP DU JOUR 12

ciabatta bread roll

### COBB BOWL 24 GF

iceberg lettuce, roasted chicken, crispy bacon, soft egg, blue cheese, tomatoes, avocado, chipotle dressing

### CAESAR SALAD 19

smoky garlic dressing, parmesan crunch, crispy bacon, fried capers

### CALIFORNIA AHI TUNA POKE 27 GF DF

sushi rice, iceberg salad, avocado, edamame, cucumber, green onion, pickled ginger, red cabbage, carrot, poke dressing, sesame, spicy mayo

### MOTHER EARTH "RAW" 21 GF DF VE

quinoa, black + green beans, edamame, red cabbage, cucumber, tomatoes, avocado, roasted cashews, nutritional yeast dressing

## BURGERS + SANDWICHES

*choice of fries, caesar, or green salad (double side +5)*

*upgrade to truffle fries +3 or soup +3*

*plant based patty + gluten free bun available*

### T19 BURGER 24

6oz fresh chuck, bacon + onion jam, smoked gruyère, truffle aioli, LTOP, brioche bun

### MOROCCAN LAMB BURGER 25

lemon cucumber raita, pickled onion, arugula, tomato, crispy onion, feta, brioche bun

### GRILLED CHICKEN CLUB 24

melted swiss, bacon, lettuce, tomato, lemon + garlic aioli, schiacciata bread

### BEAR BREAKFAST SANDWICH 18

two fried eggs, smoked bacon, tomato, cheddar, mayo, hashbrown, brioche bun | SERVED UNTIL 2PM

### CANADIAN AAA STRIP STEAK 44 GF

10oz, pemberton potato gratin, root down farm salad

### PAN SEARED WILD CAUGHT SALMON 36

wild rice, root down farm salad

### WHITE MISO GLAZED SABLEFISH 42

sushi rice, root down farm salad

## FALL MENU

## BITES

~ 17 ea ~

### KOREAN FRIED CHICKEN DF

bao bun, sesame + green onion

### STEAMED WAGYU BEEF DUMPLINGS DF

garlic + szechuan peppercorn sauce [ 6pcs ]

## PIZZA

*fresh cold fermented dough*

### TARTE FLAMBE 24

garlic cream, bacon, caramelized onions, gruyère

[ ADD TRUFFLE EGG +4 ]

### MARGHERITA 23 V

tomato sauce, fior di latte cheese, olive oil, pesto, parmesan

### ALLA DIAVOLA 25

tomato sauce, capicola, jalapeño, soppressata, hot honey, fior di latte cheese

### BLANCO 24 V

garlic + herb ricotta, arugula, truffle oil, fior di latte cheese, cracked pepper honey, shaved pear, sesame seed crust



### FISH + CHIPS 25

steamworks ale battered local ling cod, slaw, lemon tartare

*RECIPE INSPIRED BY OUR COASTAL FRIENDS AT TABLE NINETEEN VICTORIA*

### BOMBAY STYLE CHICKEN CURRY 24 GF

medium spiced indian curry, cumin basmati rice, grilled papadam, lemon cucumber raita

*RECIPE INSPIRED BY OUR OKANAGAN FRIENDS AT TABLE NINETEEN KELOWNA*

### VEGAN CURRY 24 GF DF VE

medium spiced lentil + local farm vegetable curry, cumin basmati rice, grilled papadam

*RECIPE INSPIRED BY OUR OKANAGAN FRIENDS AT TABLE NINETEEN KELOWNA*

*Our produce comes from BC, as available. Kindly note, special requests and modifications may slow meal times. Please note, our kitchen contains nuts, soy, wheat and other known allergens and cross-contamination may occur. Please advise your server of any known allergies. 18% gratuity added for groups of 6 and larger. We ask all guests to kindly respect our maximum 6 checks per table.*

VE = VEGAN GF = GLUTEN FRIENDLY DF = DAIRY FRIENDLY V = VEGETARIAN