

bar menu

SOUP DU JOUR

daily soup with warm bread 12 DF

CHARCUTERIE + PICKLES

selection of european + locally cured meats,
chutney, mustard, house made pickles 23
++ADD CHEESE +8

ALPINE CHEESE FONDUE

filone baguette, new potatoes 24 per person V

KOREAN FRIED CHICKEN BITES

gochujang, black + white sesame 16

CRISPY WAGYU DUMPLINGS

shiso mayo, japanese dipping sauce, asian pear 15 DF

MANILA CLAMS + MISO BROTH

seaweed bread, cilantro 17

AHI TUNA WONTON

sushi rice, pickled ginger aioli, crispy wonton, asian pear 18 DF

T19 BURGER

beef patty, bacon onion jam, truffle aioli, aged cheddar, ltop,
brioche bun; *served with fries or salad (add soup +3; truffle fries +3)* 24

BUTTERMILK FRIED CHICKEN BLT

preserved lemon aioli, sweet pickles, brioche
served with fries or salad (add soup +3; truffle fries +3) 23

pizza *fresh cold fermented dough*

MARGHERITA

tomato sauce, fior di latte, olive oil, pesto, parmesan 23 V

ITALIAN

tomato sauce, fior di latte, house made sausage,
roasted peppers + onions, toasted fennel seeds 25

PROSCIUTTO + PEAR

truffle cream base, fior di latte, roasted pear,
finished with arugula, prosciutto, balsamic 25

PEMBERTON TARTE FLAMBE

garlic cream, local potato, caramelized onions,
bacon, gruyère 24

happy hour

3-5PM DAILY



50% OFF ALL PIZZAS

\$18 per person ALPINE CHEESE FONDUE

\$8 PINTS (Steamworks, Stanley Park) 20oz

\$8 T19 HOUSE WINE 6oz

\$11 COCKTAILS (Saged + Spice Mule,
Habañero Margarita, Flower Power)

\$5 CORONA SUNBREW (non-alcoholic)

\$6.5 VIRGIN RUBY MULE

Kindly note, special requests and modifications may slow meal times. Our kitchen contains nuts, soy, wheat and other known allergens. 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.