

DRINKS

COCKTAILS

The Londoner · 1.5 oz	16
London Dry Gin Infused with Murchie's Earl Grey Creme, lemon, sugar syrup	
Aperol Spritz · 3 oz	14
Aperol, Prosecco, soda, orange wheel	
Persephone · 1.75 oz	17
Vodka, Disaronno Amaretto, house made spiced pomegranate syrup, Black Walnut & Cherry Bitters, Soda	
Caesar · 1 oz	12
Vodka, Clamato, Tabasco, Worcestershire, olives, lime	

BEERS

Draught beer	9
16 oz Granville Island Lager, Pale Ale, or IPA	

BUBBLES	5 oz	8 oz	BTL
Serena 1881 Brut , Prosecco	10	16	50

WHITE WINE			
Franca Estate , Riesling	10	16	50

RED WINE			
Franca Estate , Pinot Noir	14	20	70

ROSÉ			
Franca Estate , Rosé	10	16	50

SEAFOOD & SHARING

Ancora Glacier · for 2	93
Poached lobster tail, freshly shucked oysters, scallop shooters, prawn cocktail, tuna tartare and tataki, assorted sashimi, seaweed salad	
Ancora Burger	22
AAA beef patty, house brioche, miso mayo, Riopelle cheese, crispy caramelized onions, romaine lettuce, heirloom tomato, fries	
Sushi Pizza	24
Crispy rice, avocado, Dungeness crab, tuna, sockeye salmon, unagi sauce	
Mussels	22
Japanese curry cream sauce, fresh coriander, toasted focaccia	
Summer Salad	17
Tender greens, pea tendrils, market vegetables, grilled lemon vinaigrette, pangrattato	
Premium Oysters · 1 pc / 6 pc	3 / 18
Truffle Fries	10
Grana Padano, Miso Aioli	
Brussels Sprouts	10
Togarashi, lemon	
Prawn Tempura Cone	10
Spicy Tuna Cone	9

"The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination." Medical Health Officer.