

SIDEBAR *Grill*

Dine Out Vancouver **Lunch**
\$35 per person

APPETIZERS - CHOICE OF:

Soup of the day

Scallops - In a brown butter carrot puree

Baked Brie - Wrapped in filo pastry, served with caramelized onions, marmalade and toasted baguette

MAINS - CHOICE OF:

Sidebar Smash Burger - Two smash burger patties with sharp cheddar, caramelized onion, lettuce, tomato, dill pickle, BBQ sauce on a toasted brioche bun

Spinach Salad - Hot, maple-smoked sockeye salmon, fresh spinach, mushrooms, tomatoes, cucumber, bacon, hard-boiled egg, toasted almonds with a creamy buttermilk ranch dressing. Substitute chicken breast or make it vegetarian for no charge

Chicken, Bacon and Brie Sandwich - Grilled chicken breast, bacon, brie, spinach, Roma tomatoes, chili sauce, garlic aioli, and honey mustard on a butter-toasted filone bread

DESSERTS - CHOICE OF:

Three piece mini cheesecake charcuterie
Raspberry, Classic and Truffle

Cinnamon Sugar churro Waffle with vanilla ice cream

Skillet cookie with vanilla ice cream and caramel



**DINE OUT™
VANCOUVER
FESTIVAL**

Jan 22 - Feb 9, 2025

SIDEBAR *Grill*

Dine Out Vancouver Menu

WINE SELECTION BY THE BOTTLE

Caymus Napa Valley Cabernet Sauvignon 2022	\$199
Conundrum White Blend 2022	\$42
Caymus - Suisun "The Walking Fool" Red Blend	\$99
Cabernet Sauvignon - California Caymus 2022	\$159

FUJI COCKTAIL \$17 2.25oz

Junmai Sake, Calvados, Wray and Nephew, acid adjusted apple marmalade, garnished with an apple marmalade candy shard

FORMOSA PUNCH \$16 2oz

Jasmine tea infused gin, silky, sweet fat-washed honey butter, clarified Baileys, cream and lemon with a Formosa foam

COMPLETE YOUR MEAL

Graham - Late Bottled Vintage Port, 3oz	\$11
Gonzalez Bypass - Nutty Solera Sherry, 3oz	\$9
Alvear Solera 1927 Sherry, 3oz	\$11
Tokaji Muscat Late Harvest, 3oz	\$12

Irish Coffee

Jameson Whiskey and coffee with whipped cream and cinnamon, 2oz \$12.50

Monte Cristo

Kahlua, Grand Marnier, coffee, with whipped cream and cinnamon, 2oz \$12.50

Blueberry Tea

Amaretto, Grand Marnier, and Earl Grey Tea with a cinnamon stick, 1.5oz \$10.50



Jan 22 - Feb 9, 2025

SIDEBAR Grill

Dine Out Vancouver **Dinner**

\$49 per person

APPETIZERS - CHOICE OF:

Baked Brie - Wrapped in Filo pastry served with caramelized onion, marmalade and toasted baguette

Japanese Karaage - Crispy chicken bites with curry leaf dust, seaweed and wasabi aioli

Two Pork Belly Bao bun sliders with pickled carrots, cilantro and a citrus aioli

MAINS - CHOICE OF:

8oz Flat Iron Steak - Well seasoned with a cowboy spiced rub, creamy mashed potatoes and seasonal vegetables

Crispy fried chicken, marinated in Korean spice for 24 hours, tossed in house made spicy, sweet Korean Gochujang and served with Kimchigaru aioli

Miso marinated sablefish with creamy polenta and seasonal vegetables

DESSERTS - CHOICE OF:

Three piece mini cheesecake charcuterie
Raspberry, Classic, Truffle

Classic vanilla Crème brûlée

Skillet cookie with vanilla ice cream and caramel



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