

BOWLS

- PAD THAI** 🌱 \$19⁰⁰
shrimp, chicken, tofu, egg, sprouts
- SEAFOOD FETTUCCINI** 🌱 \$20⁰⁰
fresh Fratelli's pasta, mussels, clams, shrimp, fish, grana padano, grilled filoncini
- PANANG CURRY** 🌱 \$19⁰⁰
lemongrass chicken, mixed vegetables + sprouts + jasmine rice
- BUTTERNUT SQUASH RAVIOLI** 🌱 \$17⁰⁰
tomato soffrito, fennel, arugula, preserved lemon + olive dust, grana padano, chopped sweet pea pesto

- BUTTER CHICKEN** 🌱 🌶️ \$19⁰⁰
east indian butter sauce, tandoori chicken, burnt yogurt, naan + jasmine rice
- VIETNAMESE CARAMELIZED PORK** 🌱 \$19⁰⁰
vermicelli noodles, shredded cabbage, nuoc cham, fresh lime + herbs, lettuce, roasted peanut, house plum sauce
- RAMEN** 🌱 \$19⁰⁰
miso chicken broth, steamed + fried chicken, soy stained egg, bok choy, snap peas, pickled mushroom, scallion

HEADLINERS

- PAZOLE ROJO** 🌱 GF \$32⁰⁰
black cod, hominy, chick pea, tomato, pickled jalapeno, radish, corn tortilla, lime creme fraiche
- SALMON** 🌱 GF \$27⁰⁰
blackening spice, soffrito, herbed vegetables, grana padano grits, lime creme fraiche
- MEATLOAF** 🌱 \$23⁰⁰
yam fries, herbed vegetables, gravy
- BRAISED LAMB SHANK** \$28⁰⁰
bulgur pilaf with cranberry, apricot, lemon preserve, pine nut, curry cauliflower, burnt yogurt
- ST. LOUIS SIDE RIBS** 🌱 GF 🌶️ \$25⁰⁰ Half / \$30⁰⁰ Full
slaw, fries or grana padano grits
- PAN ROASTED CHICKEN** 🌱 \$26⁰⁰
chicken breast, herbed spaetzle, wild mushrooms, sweet pea pesto + sherry reduction
- RIBEYE** 🌱 🌶️ \$38⁰⁰
grilled vegetables, duck fat tater tots, onion gravy
- BEEF SHORTRIB** \$35⁰⁰
onion gravy, roasted jerusalem artichokes, celery root puree, sautéed mushrooms and pickled pearl onion

SUBSTITUTE LOADED BAKED POTATO \$4⁰⁰ • ADD SAUTÉED ONIONS \$1⁵⁰ • ADD SAUTÉED MUSHROOMS \$4⁰⁰
ADD STARTER SALAD OR SOUP \$6⁰⁰ • ADD GRILLED GARLIC PRAWN SKEWER \$7⁰⁰

🌱 Vegetarian 🌱 GF Gluten Free 🌱 Nut Free 🌱 Spicy 🌱 Certified Angus Beef

Please advise your server of any allergies or dietary restrictions before ordering.

ROMEOS

KITCHEN + SPIRITS



INTRODUCTION

MOROCCAN DIP  	\$12 ⁰⁰
fried papadum, Zaatar naan, dried apricot, mango chutney, leek ash goat cheese	
BLACK + WHITE PEPPER CALAMARI 	\$13 ⁰⁰
nouc cham, tzatziki, lime + basil	
SOUTHERN FRENCH FRIED CHICKEN WINGS 	\$14 ⁰⁰
confit in duck fat then deep fried sweet + sour sauce soy ginger vinaigrette bbq dry rub s+p franks hot	
MUSSELS NOT FROM BRUSSELS  	\$17 ⁰⁰
tom yum broth, coconut, kafir lime, chili	
YAM FRIES  	\$7 ⁵⁰
spicy Japanese mayo	
GYOZA 	\$10 ⁰⁰
candied ginger + black vinegar sauce	
TACOS  	\$13 ⁰⁰
tomatillo chow chow, corn tortillas, pickled jalapeños, crispy onion, cilantro, lime spicy chorizo + chickpea boneless beef rib	
GRILLED STREET CORN  	\$7 ⁰⁰
sweet chili sauce, nutritional yeast, scallion, lime	
THE GET DOWN 	\$17 ⁰⁰
yogurt dip with toasted pine nut and pomegranate molasses, bulgur wheat pilaf, grilled veggies, house preserves + pickles, kalamata olives, leek ash goats cheese, Zaatar naan + crostini	
SOUTH MEETS EAST CORNBREAD   	\$7 ⁰⁰
bibingka style, coconut, pickled jalapeños	
VEGAN FRIES   	\$7 ⁵⁰
tempeh, avocado + jalapeno dip	
BEANS ON BEANS  	\$7 ⁵⁰
green beans, Chinese black bean sauce, ponzu	

STAPLES

Sandwiches are served with your choice of French Fries, Mixed Greens or Daily Soup

SUBSTITUTE FOR \$2: Yam Fries • Caesar Salad • Mushroom Soup

SEAFOOD CHOWDER 	\$15 ⁰⁰
mussels, clams, shrimp, fish, grilled filoncini	
TURKEY CLUB 	\$15 ⁰⁰
bacon, brie, cranberry bread, onion jam, grainy mustard, lettuce, tomato	
WESTERN CANADIAN BEEF BURGER BERETTA FARMS 	\$15 ⁷⁵
hormone + antibiotic free beef patty, toasted brioche bun, house spread, lettuce, tomato, pickle, red onion	
COUNTRY FRIED CHICKEN  	\$16 ⁰⁰
deep fried chicken thigh, potato bun, pickles, tarragon vinaigrette slaw, crispy onion + spicy mayo	

ADD BACON \$3⁰⁰ • ADD CHEESE \$2⁰⁰ • ADD MUSHROOMS \$1⁵⁰ • ADD FRIED ONIONS \$1⁵⁰

THE GREENER SIDE

CAESAR SALAD	\$10 ⁰⁰
anchovy dressing, rye crouton, grana padano	
FRASER VALLEY GREENS 	\$10 ⁰⁰
grape tomatoes, pickled beets, goat cheese, spiced cashew, shallot vinaigrette	
BAJA  	\$16 ⁰⁰
grilled cajun chicken breast, avocado, grape tomatoes, roasted corn + crisp tortilla, jalapeño jack cheese, buttermilk dressing	
VERMICELLI NOODLE SALAD 	\$10 ⁰⁰
shredded cabbage, carrot+daikon pickles, fresh cucumber, herbs, roasted peanuts, nuoc cham vinaigrette, warmed mushrooms, grilled marinated tofu, vegetable reduction	

ADD GARLIC TOAST \$2⁰⁰ • ADD SALMON \$9⁰⁰ • ADD GRILLED CHICKEN \$7⁰⁰
ADD GRILLED GARLIC PRAWN SKEWER \$7⁰⁰

 Vegetarian  Gluten Free  Nut Free  Spicy  Certified Angus Beef

Please advise your server of any allergies or dietary restrictions before ordering.