

SHARES

FRESH OYSTERS  – Chef's fresh selections

'LEMON PIE' fontina, mozzarella, citrus zest, olive oil, oregano, oven-baked pizza dough

DEILED EGGS  panko fried, hot sauce pearls, black pepper, chives

'HOGS IN A BLANKET' Gigi's signature Italian sausage, warm pretzel dough, sea salt, stadium-style cheese, house mustard

WINGS  fire-roasted, Kimchi hot sauce, chili butter, ranch dip

'BORN TO BRIE'  brie cheese, truffle, blueberry honey, thyme, crispy french fries

STEAK TARTARE beef tenderloin, bone marrow, mustard seed, egg yolk, EVOO, garlic aioli, Dijon, toasted baguette

'PEROGIES+PEARLS' potato, cheddar, pearl onions, fresh chives, creme fraiche, cracked black pepper

SALMON CRUDO  Atlantic salmon, sesame, avocado, citrus, green onion, jalapeno, crispy chips

FIRE & FLOWERS  fire-roasted cauliflower florets, pansies, herbs, sesame, miso aioli

MEAT + CHEESE charcuterie meats, aged cheeses, honey, condiments, baked brioche *~perfect for sharing~*

SOUP & SALAD

CORN + CRAB CHOWDER Dungeness crab, sweet corn, crispy bacon, Yukon gold potato, garlic chive beignets

"I'LL JUST HAVE A SALAD"  arugula, apple, toasted walnuts, blueberries, chevre, white balsamic

CAESAR crisp romaine, olive oil croutons, shaved parmesan, roasted garlic vinaigrette, lemon

'THE' COBB  grilled chicken, mozzarella, tomato, cucumber, bacon, egg, crisp romaine, avocado ranch dressing

SINGAPORE SLAW baby greens, crispy taro root, spicy cucumber, radish, carrot, red onion, pansies, sesame, pistachio, plum vinaigrette

Add ~ salmon | chicken | prawns

880° DEGREES

Our signature pizzas are hand-crafted from our custom fired oven made with only the freshest ingredients and locally sourced whenever possible

HONEY BUNNY shaved mortadella, pistachios, sriracha honey, mozzarella fior di latte

THE CLASSIC dry cured pepperoni, forest mushrooms, mozzarella, crushed tomato sauce

CHEESE PLEASE mozzarella, aged cheddar, parmesan, fontina, EVOO, roasted garlic

'MEAT MARKET' mortadella, pepperoni, prosciutto, ham, mozzarella, marinara sauce

STRAWBERRY WINE strawberries, fior di latte, rose wine honey reduction, pistachios

THE LU'AU prosciutto, pineapple, arugula, mozzarella, olive oil & herbs

MAINS

STK + FRITES 8oz Alberta NY striploin, toasted baguette, peppercorn sauce, arugula, french fries

CHICKEN MILANESE panko crusted chicken breast, grilled citrus, arugula, grana padano, capers, roasted Yukon gold potatoes

'JUICY LUCYS' ground certified angus chuck, American cheddar, house mayo, pickles, Martin's famous potato bun, crispy fries

SALMON  fire-roasted, chimichurri, mustard melon, crispy taro, avocado risotto

CROQUE MONSIEUR brioche, ham, gruyere, bechamel, rocket salad *~ add farm fresh egg to make it a 'Madame'*

RIGATONI BIANCO pistachio crema, grana padano, herb oil, black pepper, arugula, garlic toast *~ add Sausage or Shrimp*

MILLIONAIRE'S MAUI RIBS gochujang BBQ, sesame, green onion, cracked pepper, kimchi mac & cheese

RISOTTO  toasted walnuts, forest mushrooms, creme fraiche, grana padano

TRUFFLE GRILLED CHEESE double creme brie, honey, truffle, fresh baked brioche bread, your choice: fries or house salad

"MEAT & MARROW"

The Baller's STK Board – Alberta Prime 44oz Bone-In Tomahawk, rich bone marrow, onion rings, peppercorn sauce, grilled prawn skewer, roasted Yukon gold potatoes, crispy brussels ~for two~

A LITTLE BIT MORE

POPCORN  truffle honey

HUNTER FRIES  gravy, black pepper aioli

CRISPY BRUSSELS  chili mayo

KIMCHI MAC & CHEESE

CHIPS + DIP  avocado, crab

OH' RINGS Heineken beer battered, ranch dip

CHEESY CORN CASSEROLE  sweet corn, rich cheese, jalapenos

SWEETS

CARROT CAKE rich nine layers, walnuts, raisins, cream cheese icing

BIRDOG BEIGNETS warm fried dough, powdered sugar, custard cream, bourbon caramel

CHOCOLATE DEEP & D'LISH a twist on the classic, moist pan-size serving, rich chocolate icing

THE 'GROWN UPS' SUNDAE  vanilla bean ice cream, bourbon cherries, chocolate & caramel sauce, sea salt



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