

TAP & BARREL

DINE OUT VANCOUVER

JAN 18 - FEB 3 • \$25 / PERSON

FIRST COURSE • STARTER SELECT ONE

Truffle Celeriac Soup

pureed celeriac and cauliflower cream, truffle oil, fresh cracked pepper (GF) (V)

Green Salad

hearty greens, charred citrus vinaigrette, pickled onion, feta, grape tomato (GF) (V)

RECOMMENDED BEER & WINE PAIRING AVAILABLE AT EACH LOCATION

SECOND COURSE • BUILD YOUR OWN ENTRÉE

SELECT ONE PROTEIN

Rosemary Chicken

full breast of forno roasted chicken served with charred lemon (GF)

Miso Soy Steelhead

marinated and fire deck roasted lois lake steelhead served with yuzu ponzu vegetable salad and sesame (GF)

10oz Cast Iron NY Striploin +\$7

seared hard and roasted to perfection served with house-made chimichurri (GF)

Woodstone Fired Cauliflower Steak

maple tahini basted served with a chickpea salad and fresh mint (GF) (V)

SELECT TWO SIDES

Truffle Mac & Cheese (V)
Roasted Cauliflower & Baby Carrots (GF) (V)
Redskin Garlic Mashed Potatoes (GF) (V)
Fried Brussels Sprouts (V)
Fragrant Brown Rice (GF) (V)

RECOMMENDED BEER & WINE PAIRING AVAILABLE AT EACH LOCATION

THIRD COURSE • DESSERT SELECT ONE

Warm Milk Chocolate Brownie

served with Mario's vanilla bean gelato and chocolate sauce (V)

Salted Caramel Apple Buckle

old fashioned mason jar buckle served with Mario's salted caramel gelato (V)

RECOMMENDED BEER & WINE PAIRING AVAILABLE AT EACH LOCATION

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
PRICE DOES NOT INCLUDE TAX OR GRATUITY