



Eight ½ restaurant lounge is based on the principle that what goes in your body should be SIMPLE, FRESH & LOCAL. As a Cascadian port city, we're able to get the freshest ingredients locally & from around the Pacific Rim. This is key to eight ½, as great fresh ingredients allow us to create simple flavourful dishes. We create these new classics with only clean cooking methods; so no deep-fryer, gas or microwave here. We take pride in our zero waste program that continues to push our limits in becoming a fully sustainable business.

## PLATES

### Artisan Cheese Plate

A selection of cheeses served with baguette slices, jam & fruit

16 ½

### Local Charcuterie Plate

The best charcuterie meats cured a block away by Driess  
Served with baguette slices, nuts, fruit, pickles, Dijon mustard

17 ½

### Executive Chef's Plate

A mixture of a local selection of cured meats and cheeses served with baguette slices, nuts, fruit, pickles, jam, & Dijon mustard

19 ½

## DAILY SOUPS

### Soup of the Day

A delicious creation using today's freshest ingredients

Cup 6 ½ Bowl 10 ½

### Tortilla *gf*

Chicken, black beans, corn, avocado, tortilla crisps, cheddar

Cup 6 ½ Bowl 10 ½

## FRESH SALADS

### Hollywood *gf*

Organic greens, seasonal fruit, cherry tomatoes, goat cheese & candied pecans tossed in light buttermilk dressing

Add 5oz Steak, BC Salmon, prawns or tuna 5 ½

Small 6 ½ Large 9 ½

### Chicken Fellini

Free Run chicken breast slices, crisp romaine, croutons, avocado, roasted red pepper, alder smoked bacon, house Caesar dressing

13 ½

### Black Quinoa Salmon *gf*

Fresh BC salmon, black quinoa, spinach, arugula, roasted almonds, farmhouse cheddar, raisins, red onion, honey Dijon vinaigrette

14 ½

### Spicy Tuna Salad

Spicy Albacore tuna tartare, avocado, sambal cucumber, ginger, red pepper, seaweed fresh arugula, romaine & spinach in wasabi soy vinaigrette topped with black sesame seeds

## SHARE PLATES

### Salsa & Chips *gf*

Fresh house salsa served with Tri-coloured corn tortilla chips  
6 ½

### Four Cheese Macaroni

Medley of Farmhouse cheddar, brie, buttermilk cheese, &  
bocconcini  
Add Alder Smoked Bacon or sautéed mushrooms 2  
9 ½

### Baked Brie

Filo wrapped brie, Okanagan honey, sambal oelek, candied apple  
9 ½

### Steak Bites

Chili rub Heritage Angus steak bites roasted medium-rare  
11 ½

### Oven-baked Wings

One pound of BC Free run chicken wings served with parm dip  
Your choice of salt & pepper, Thai, BBQ, hot  
11 ½

### Spicy Tuna Tartare

Albacore tuna, avocado, sriracha soy, & seaweed  
11 ½

### Seasonal Taco Trio *gf*

Ask your server for today's soft shell taco  
11 ½

### Tuna Tataki

Seared Albacore, fresh avocado, wasabi aioli, sweet soy, ginger  
11 ½

### Ten Mini Perogies

10 Potato and cheddar mini perogies, our tequila chorizo, and  
caramelized onions topped with sour cream & chipotle sauce  
12 ½

### Pacific Bacon Sliders

3 Local BC beef patties, alder smoked bacon, alder smoked  
cheddar, ancho chipotle, Dijon aioli, lettuce, tomato & pickles  
12 ½

### Three Dungenous Crab Cakes

Pure BC Dungenous crab with red pepper coulis, citrus yogurt &  
arugula  
13 ½

## THIN CRUST PIZZAS

ALL PIZZA'S AROUND 10" FLAT AND TOPPED WITH MOZZARELLA

### Marketplace

Roasted vegetables, goat cheese, torn basil, sundried tomato base

12 ½

### Pesto Prawn

BC prawns, fresh pesto, red onion, sundried tomatoes

12 ½

### 8<sup>th</sup> Avenue

Salami, hot chorizo, banana peppers, & sautéed mushrooms

13 ½

### Wild Smoked Salmon

BC smoked salmon, creamy dill, capers, red onion, raisins

13 ½

### BBQ Chicken

BC Free run chicken breast, caramelized onion, roasted red peppers, alder smoked bacon, BBQ sauce

14 ½

## LARGE PLATES

### Wild Mushroom Risotto *gf*

Medley of mushrooms, pine nuts, bell peppers, spinach, parmesan with a drizzle of white truffle oil & a ½ Portobello  
Add 5 oz Steak, Free Range Chicken, Prawns or Salmon 5 ½

15 ½

### The Steak Sandwich

5oz 63 Acres Angus flatiron cut, red wine garlic sautéed mushrooms, mozzarella, caramelized onions, garlic mashed potatoes

15 ½

### Westcoast Spaghettini

BC prawns, sliced red onions, sundried tomato, baby spinach, & spaghettini tossed in a pesto cream sauce with garlic bread

15 ½

### Saul Spaghettini

Free Run BC Chicken, tequila chorizo, alder smoked bacon, mushrooms, & cherry tomatoes in a tomato cream sauce

16 ½

### Moroccan Chicken *gf*

BC free run Moroccan spiced chicken breast, saffron & raisins rice pilaf, red pepper sauce, & a citrus yogurt served with seasonal vegetables topped with cilantro

17 ½

### Cajun BC Salmon

Cajun rubbed BC Salmon topped with fresh tomato salsa served with roasted vegetables & mixed pepper & mushroom risotto

18 ½

### 63 Acre Steak *gf*

Sautéed red wine mushroom on a 10oz. 63 Acres Angus flatiron steak served with garlic mashed potatoes & roasted vegetables