

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 1/2

Local Charcuterie Plate

The best charcuterie meats cured a block away by Driess Served with baguette slices, nuts, fruit, pickles, Dijon mustard 17 1/2

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

DAILY SOUPS

Soup of the Day

A delicious creation using today's freshest ingredients Bowl 10 ½ Cup $6\frac{1}{2}$

Tortilla 98

Chicken, black beans, corn, avocado, tortilla crisps, cheddar $6\frac{1}{2}$ Bowl 10 ½ Cup

FRESH SALADS

Hollywood af

Organic greens, seasonal fruit, cherry tomatoes, goat cheese & candied pecans tossed in light buttermilk dressing Add 5oz Steak, BC Salmon, prawns or tuna 5 1/2

> Small $6\frac{1}{2}$ Large 9 ½

Chicken Fellini

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

Black Quinoa Salmon 97

Fresh BC salmon, black quinoa, spinach, arugula, roasted almonds, farmhouse cheddar, craisins, 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 98

Fresh house salsa served with Tri-coloured corn tortilla chips 6 1/2

Four Cheese Macaroni

Medley of Farmhouse cheddar, brie, buttermilk cheese, & bocconcini

Add Alder Smoked Bacon or sautéed mushrooms 2

9 1/2

Baked Brie



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

9 1/2

Steak Bites

Chili rub Heritage Angus steak bites roasted medium-rare

11 1/2

Oven-baked Wings

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

11 1/2

Spicy Tuna Tartare

Albacore tuna, avocado, sriracha soy, & seaweed

11 ½

Seasonal Taco Trio qf

Ask your server for today's soft shell taco

11 1/2

Tuna Tataki 🥝



Seared Albacore, fresh avocado, wasabi aioli, sweet soy, ginger 11 1/2

Ten Mini Perogies

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

12 1/2

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 1/2



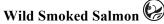
BC prawns, fresh pesto, red onion, sundried tomatoes

12 1/2

8th Avenue

Salami, hot chorizo, banana peppers, & sautéed mushrooms

13 ½



BC smoked salmon, creamy dill, capers, red onion, craisins $\frac{13 \frac{1}{2}}{2}$

BBQ Chicken

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

14 1/2

LARGE PLATES

Wild Mushroom Risotto 44

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

 $15\frac{1}{2}$

Saul Spaghettini

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

16 1/2

Moroccan Chicken qf

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

 $17 \frac{1}{2}$

Cajun BC Salmon 😢 鼯

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

18 1/2

63 Acre Steak 97

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

104



