
DINE OUT VANCOUVER - \$25

APPETIZER

CHOICE OF

ALMOND PRALINE & BLUE CHEESE SALAD

Fresh artisan greens, Ermite blue cheese, ground almond praline, sliced BC apple, maple balsamic vinaigrette

Suggested Wine Pairing: See Ya Later Ranch Pinot Gris | 5oz - \$9 / 8oz - \$14

DEEP FRIED PICKLES

Panko crusted dill pickles, buttermilk batter, Bin 4 blackening spice, chipotle aioli

Suggested Wine Pairing: Dirty Laundry Rose | 5oz - \$9 / 8oz - \$14

GOAT CHEESE BRUSCHETTA

Panko crusted goat cheese, tomato, onion, garlic, basil, olive oil, parmigiano, balsamic reduction, crostini

Suggested Wine Pairing: Hillside Pinot Gris | 5oz - \$9.50 / 8oz - \$14.50

MAIN

CHOICE OF

BIN 11 - WILD MUSHROOM

63 Acres premium BC beef, wild mushrooms, garlic, cream, truffle oil, parmigiano, truffle aioli, arugula, tomato

Suggested Wine Pairing: See ya Later Ranch Pinot Noir | 5oz - \$9 / 8oz - \$14

BIN 27 - BISTRO

Rosstown Farms free run chicken breast, smoked bacon, double cream brie cheese, balsamic onion jam, roasted garlic aioli, butter lettuce, tomato

Suggested Wine Pairing: Dark Horse Chardonnay | 5oz - \$11 / 8oz - \$16

BIN 139 - PLANT ONE ON ME

Lentils, wild mushrooms, rosemary, thyme, almond flour, oats, sunflower seeds, vegan mozzarella, tomato jam, crispy tortilla, vegan red pepper aioli, butter lettuce

Suggested Wine Pairing: Hillside Merlot | 5oz - \$9.50 / 8oz - \$14.50

BIN 9 - THE BIG SPENNY

\$2 UPGRADE

Wagyu Beef, orange cheddar, smoked bacon, Bin 4 burger sauce, shredded lettuce, tomato, pickles

Suggested Wine Pairing: Dark Horse Pinot Noir | 5oz - \$11 / 8oz - \$16

DESSERT

CHOCOLATE TRUFFLES

Coconut, Toasted Almond, Cocoa

Suggested Wine Pairing: Dirty Laundry Rose | 5oz - \$9 / 8oz - \$14