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**DINE OUT VANCOUVER 2022 - \$30**

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**APPETIZER**

CHOICE OF

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**STRAWBERRY & GOAT CHEESE SALAD**

Fresh artisan greens, strawberries, goat cheese, pickled red onions, toasted almonds, maple balsamic vinaigrette

Sauvignon Blanc – Riverlore | 5oz - \$10 | 8oz - \$15 | btl - \$48

**BIN 4 SPICED FRIES**

Double Fried Kennebec potatoes, cayenne, brown sugar, thyme, pepper, onion powder, garlic powder, chipotle aioli

Implosion Pilsner – Phillips Brewery | \$6.25

**GOAT CHEESE BRUSCHETTA**

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

Chardonnay – Rodney Strong | 5oz - \$11 | 8oz - \$16.50 | btl - \$55

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**MAIN**

CHOICE OF

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**BIN 11 - WILD MUSHROOM**

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

Pinot Noir – Bread and Butter | 5oz - \$11 | 8oz - \$16.50 | btl - \$55

**BIN 27 - BISTRO**

Fraser Valley free run chicken breast, smoked bacon, double cream brie cheese, balsamic onion jam, roasted garlic aioli, lettuce, tomato

Pinot Gris – See Ya Later Ranch | 5oz - \$9.50 | 8oz - \$14.50 | btl - \$45

**BIN 39 - PLANT ONE ON ME**

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

“Big Bang Theory” Red Blend – Blasted Church | 5oz - \$12 | 8oz - \$17 | btl - \$58

**BIN 9 - THE BIG SPENNY**

\$2 UPGRADE

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

Blue Buck Ale – Phillips Brewery | \$6.75

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**DESSERT**

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**CHOCOLATE TRUFFLES**

Coconut, Toasted Almond, Cocoa

“Hush” Rose – Dirty Laundry | 5oz - \$11.50 | 8oz - \$16 | btl - \$54