



DINE OUT VANCOUVER FESTIVAL 2026

\$65/person

(Beverages, taxes and gratuity not included)

Menu charged per person at the table - sharing and half menus not offered during the festival.

No Substitutions. If you have allergies, please advise your server.

Gluten free options available at extra charge

Appetizers

Crispy and Confit Duck Wings with Sriracha

Revolver Dipping Sauce (GF)

Niche Pinot Noir - \$22.5/33.75/85

Savoury Clam Fritters with Seaweed Aoli (GF)

Nk'mip Dreamcatcher- \$19.25/28/76

Harvest Blue and Gold Manoomin Crisps (GF VG)

(Roasted Squash and Corn with Blueberry Indigenized Bruschetta)

Apricus Cellars Daybreak- \$17/25/65

Entrées

Sage Blueberry BBQ Bison Ribs, Potato onion Pave, Candied Carrots (GF)

Nk'mip Cellars Talon - \$22.5/33.75/85

Hot and Zesty Maple Sockeye, Rooted Mash, Citrus Roasted Brussels (GF)

Niche Pinot Gris - \$18.75/28/76

3 Sisters and a Cuzzin Stuffed Pepper, (GF, VG)

(Corn Squash Beans and Quinoa in Tomato Garlic Sauce)

Nk'mip Merlot - \$18/27/75

Dessert

Salted Caramel Cream Puff

Nk'mip Rosé - \$18/27/75

Flight of Wines. 3-3oz glasses for \$28

Add-Ons!

Bison Bone Marrow. Served with sage dry rub and Bannock crostini

\$19 on top of the Menu Price.

Candied Salmon. Our delicious Wild Chum Salmon - Peppered on the outside, finished with a maple drizzle, and served with a sweetgrass infused cherry.

\$14 on top of the menu price.

Cedar Jelly \$2.50 on top of the menu price.

Saskatoon Berry Jam – \$2.00

6 pack of Bannock - \$25.00