

BAR FOOD

Local Oysters 22 FOR 6 | 44 FOR DOZEN
Shallot Mignonette

Black Truffle Fries 11
Parmigiano-Reggiano, Chive, Aioli

Steelhead Sashimi 13
Crispy Rice, Chipotle Emulsion

Seoul Fried Chicken Skewers 16
Crispy Skin Crust, Pickles
Sweet Garlic Sauce

Ahi Tuna Tartare 23
Soy Ginger Vinaigrette
Puffed Jade Rice, Avocado

Meze Platter 18
Truffle Chèvre, Lemon Ricotta
Picholin Olives, Marcona Almonds
Sundried Tomato Pistou, Demi-Baguette

Cheese & Charcuterie Board 27
Prosciutto, Bresaola, House-Cured Yarrow
Meadows Duck, Manchego, Le Cendrillon
House-Pickles, Seasonal Fruit Jam
Marcona Almonds, Demi-Baguette

West Coast Fish Ceviche 17
Cod, Salmon, Halibut, Avocado

MARKET Pizza 18
Seasonally inspired, please ask your server

Black Truffle Pizza 19
Fontina Cheese, Frisée

Spätzle & Cheese 14
Garden Peas, Gruyère, Herb Crumbs
Watercress

Baked Brie & Chicken Brioche 20
Sherry Bacon Jam, Arugula, Tomato
Black Pepper Aioli
Hand-Cut Kennebec Fries

House-Ground Beef Burger 21
Farm House Cheddar Cheese
Crispy Spring Onions
Hand-Cut Kennebec Fries

AROMATIC WINES

Our line of fortified wines prepared and bottled in house.

Spiced



Lunessence Duet red wine, Calvados, ginger syrup, spiced hydrosols blend*
Can be served hot.

Bottle 65 Half Bottle 35 Glass 15

Botanical



Lunessence Quartet white wine, Juniper-infused vodka, fennel syrup and our botanical hydrosols blend**

Bottle 65 Half Bottle 35 Glass 15

Citrus



Rosé wine fortified with Pinot Noir Marc, infused with oranges, lemons, grapefruits, and vanilla.

Bottle 80 Half Bottle 45 Glass 18

Hydrosols

'Hydro' meaning water, and 'sol' meaning solution. We are proud to work with Canadian distillers who create non-alcoholic water and vapor distillations for organic plants. We blend many of these to add authentic flavours to our signature beverages.

Spiced – Cardamom, Cinnamon, Cloves, Rose & Peppermint

Botanical – Melissa, Lemon Verbena, Rosemary, Sage, Peppermint, Lavender

Refreshing – Mint, Melissa, Lemon Verbena.

COCKTAILS

Lost Horizon 16

Our 10 year anniversary cocktail

"But here, at Shangri-La all was in deep calm"



A complex, yet easy drinking blend of O5 Time Traveler tea infused SOV vodka, Kopan Masala syrup, clarified orange juice and MARKET citrus wine.

Sakura in Bloom 16

A charming lady that enjoys long spring walks



A refreshing Japanese inspired drink made with Sheringham Kazuki Gin, umeboshi & sour cherry syrup, fresh lime juice, orange flower acid, egg white and soda.

Hops & Beets 15

Tropical, spicy and intriguing. Will have you coming back for more.



Sheringham Aquavit, Calvados, fresh beets, apples, ginger, egg whites and spiced hydrosol blend. Charged with Backcountry IPA.

Black Rose 17

Soft, elegant, celebratory and charming, with a beautiful floral scent.



Truffle-infused SOV vodka, rose and strawberry syrup, topped with sparkling wine, sprayed with rose perfume.

Butterfly Effect 15

A dreamer whose passion is to delight and entertain.




O5 Dream Tea blend (mint, lavender and butterfly pea), SOV Vodka, Maraschino, poured at the table for the butterfly effect.

COCKTAILS


Orchard Harvest 15

A local forager who knows all the good spots. Robust and dependable.

 Sheringham Seaside Gin (distilled with kelp), spiced pear, sage hydrosol, fresh lime, tarragon, fresh sage.


Gin Culture 15

Life's a breeze for this crisp, fresh, easy drinking number.

 Odd Society Wallflower gin, deVine Honey Shine distilled mead, lavender, citrus, aromatic bitters, charged with Oddity Kombucha.


El Amigo 16

A genuine and positive friend always ready to brighten your day.

 A twist on a Negroni conceived using Blanco Tequila, Aperol, Odd Society Bitter Sweet Vermouth and our spiced hydrosols blend*.


Rum & Rye 15

A voyage of discovery, a well-travelled Canadian with strong Caribbean roots.

 Lot No. 40 Rye whisky stirred with Mount Gay Eclipse rum, port & rye grenadine and bitter orange flower acid.

Cape Breton 18

A fiery Scot at heart, softened by Canadian charm and fruits from the land.

 Canadian 100% rye and single malt Scotch whiskies, aromatic spiced wine, maraschino, signature spiced hydrosol blend.

ALCOHOL FREE

The Bering Tea 8



A rich blend of carbonated O5 oolong tea, yuzu juice, birch syrup.

Lamiaceae 8



Toasted mustard seeds, carrot juice, peach preserve, refreshing hydrosols blend.

Ginger & Buckthorn Fizz 8



Sea buckthorn, ginger, lime juice, sweetened with unpasteurised local honey, topped with sparkling water.

Purple Tree 8



Fresh beet and apple juice, house made ginger syrup, our spiced hydrosols blend.

Oddity Kombucha 9



Ginger & lemongrass Kombucha made here in Vancouver

Golden Milk 7



Local unpasteurised honey infused with turmeric, ginger and pepper.
Choice of dairy milk or nut milk.

Botanical Waters 4



Vivreau soda or still water infused with hydrosols.

Hydrosols are produced by distilling water infused with fresh leaves, flowers and spices.

Refreshing – Mint, Melissa, Lemon Verbena.

Botanical – Melissa, Lemon Verbena, Rosemary, Sage, Peppermint, Lavender.

Spiced – Cardamom, Cinnamon, Cloves, Rose & Peppermint.

OUR TEA SELECTION

We partnered with O5 to bring you a selection of some of the best teas in the world. Their obsession with Origin reflects our will of using the best possible ingredients.

English Breakfast

Vancouver, Canada

Specially blended for Market by Jean-Georges. Notes of Licorice & oak.

Earl Grey

Anhui, China

A woody, gentle Hunan black tea scented with the most vibrant bergamot oil from Italy.

Dream Blend

Vancouver, Canada

Soothing notes of peppermint and lavender on an ayurvedic base of Butterfly Pea blossoms.

Cask Aged Ghorka

Kanchenjunga Region, Nepal

This vibrant, high mountain summer harvest tea has been aged for two years in an oak barrel. Notes of spice, cedar and red wine appear progressively as you enjoy this brew.

Peppermint

Villarica, Chile

Naturally sweet, intense mint from the volcanic soils of central Chile.

Chiran Sencha

Kagoshima, Japan

Sweet nose of fresh cut grass and ground yuzu leaves. Long lasting, with a clean finish.

GABA Oolong

Nantou, Taiwan

Notes of apricot jam on toast. A relaxing, well-oxidized oolong.

Matcha

Kirishima, Japan

Crisp herbal nose with floral notes and a clean finish. Notes of sweet peas and celery.

SPARKLING & CHAMPAGNE

Mionetto Prosecco di Treviso Brut

Veneto, Italy 13 | 60

Summerhill 'Cipes' Brut Rosé

Okanagan Valley, Canada 15 | 75

Veuve Clicquot 'Yellow Label' Brut

Champagne, France 26 | 130

WHITE & ROSÉ

Lunessence 'Quartet' Aromatic Blend

Okanagan Valley, Canada 12 | 55

Domaine Eblin-Fuchs 'Zellenberg' Riesling

Alsace, France 15 | 75

Winemaker's Cut Grüner Veltliner

Okanagan Valley, Canada 14 | 70

Urlar Sauvignon Blanc ^(organic)

Gladstone, New Zealand 16 | 80

Francesco Cirelli Bianco ^(organic)

Trebbiano d'Abruzzo, Italy 12 | 60

Kutatás Pinot Gris

Salt Spring Island, Canada 14 | 70

Domaine de la Denante Mâcon-Villages

Chardonnay

Burgundy, France 16 | 80

Tenuta Sant' Antonio Scaia Rosa

Veneto IGT, Italy 12 | 60

Synchromesh 'Cachola' Cab. Franc Rosé

Okanagan Valley, Canada 13 | 65

RED

Root: 1 Carmenère

Colchagua Valley, Chile 12 | 60

Château de Saint Cosme Syrah

Côtes du Rhône, France 14 | 70

Anarchist 'Mayhem', Merlot Blend

Okanagan Valley, Canada 15 | 75

Terrazas de los Andes Reserva Malbec

Mendoza, Argentina 16 | 80

Tenuta San Guido 'Le Difese'

Cabernet Sauvignon & Sangiovese

Toscana IGT, Italy 23 | 115

Haywire 'Canyonview' Pinot Noir ^(organic)

Okanagan Valley, Canada 17 | 85

Xanadu Cabernet Sauvignon

Margaret River, Australia 19 | 95

reserve list available

SAKE

Osake Junmai Sparkling Sake

Canada 15

Aromas of tropical fruit, citrus and fragrant pear. Hints of toast, honey, nuts and nougat.

BEER & CIDER

LOCAL DRAUGHT 7.5

Red Truck Lager, Vancouver, 5.0% ABV
Classic style lager from East Vancouver

Fernie Brewing Campout Pale Ale
Fernie, 5.4% ABV
West Coast style Pale Ale with oats and flavor of tropical fruits

Backcountry IPA, Squamish, 6.7% ABV
West Coast style IPA with a fruity aroma, a light malt profile and strong citrus finish

Torchlight Sakura Gose, Nelson, 4.5% ABV
Brewed using Sakura cherry blossoms pickled in plum vinegar and salt. The end result is a light, tart, salty beer with a floral finish

BOTTLED BEER

Dupont Saison 9
Top fermentation Ale, Belgium. 6.5% ABV
The queen of Belgian saisons. Medium bodied with hints of malt, caramel and spices

49 Parallel Ruby Tears 8
Amber Ale, Vancouver. 6.0% ABV
A ruby coloured red Ale with rich caramel flavour and a burst of West Coast hops

33 Acres of Sunshine 8
French Blanchè Ale, Vancouver. 5.0% ABV
Lightly hopped with Styrian Golding and flavoured with orange peel, coriander, and anise

Heineken 7
Lager, Holland. 5.0% ABV

CIDER

Orchard Hill 'Red Roof', Apple 9
Osoyoos, Canada

Naramata Cider Co., Dry Pear 10
Naramata, Canada

HAPPY HOUR

Daily 3 – 6pm

Live music on the Terrace
Thursday & Friday 4pm to 7pm

COCKTAILS 10

Orchard Harvest

*Sheringham Gin, Market Spiced Pear Purée,
Sage Hydrosol, Fresh Tarragon, Lime Juice*

Rum & Rye

*Lot No. 40 Rye Whisky, Appleton Rum,
Port & Rye Grenadine, Bitters,
Orange Flower Acid*

Butterfly Effect

*O5 Dream Tea blend (mint, lavender and
butterfly pea), SOV Vodka, Maraschino,
poured at the table for the butterfly effect*

SPIRIT-FREE

Purple Tree 5

Fresh beet and apple juice, house made ginger
syrup, our spiced hydrosols blend

WINE

Rotating White or Red 7

Please ask your server

Tenuta Sant' Antonio Scaia Rosa 9

Veneto IGT, Italy

BEER 5

Red Truck Lager

Classic style lager from East Vancouver

Fernie Brewing Pale Ale

*Hop forward, light copper coloured Pale Ale with
oats added to enhance the body and mouthfeel.*

Torchlight Sakura Gose

Light, tart, salty with a floral finish

HAPPY HOUR

Daily 3 – 6pm

FOOD

Local Oysters

17 FOR 6 | 34 FOR DOZEN

Shallot Mignonette

Seoul Fried Chicken Skewers 11

Crispy Skin Crust, Pickles

Sweet Garlic Sauce

Black Truffle Fries 9

Parmigiano-Reggiano, Chive, Aioli

Steelhead Sashimi 10

Crispy Rice, Chipotle Emulsion

Buttermilk Cauliflower Bravas 8

Smoked Paprika, Mustard Dip

Spätzle and Cheese 9

Garden Peas, Gruyère, Herb Crumbs

Watercress

Halibut & Salmon Ceviche 12

Lime, Avocado, Chili, Coriander

Meze Platter 12

Truffle Chèvre, Lemon Ricotta

Picholine Olives, Marcona Almonds

Sundried Tomato Pistou, Demi-Baguette

Meat and Cheese 16

Prosciutto, Bresaola, House-Cured Yarrow

Meadows Duck, Manchego, Le Cendrillon

House-Pickles, Seasonal Fruit Jam

Marcona Almonds, Demi-Baguette

Avocado & Matcha Ice Cream Sandwich 7

Chocolate Brownie

Crispy Strawberries