

STARTERS

ZA'ATAR SPICED HUMMUS

crispy tempeh, za'atar spiced hummus, crispy chickpeas, pumpkin seeds, pea shoots **14** (gf) (v)

SALT SPRING MUSSELS

fresh Salt Spring Island mussels, rotating house broth, grilled foccacia. **18**

TUNA POKE TOSTADA

crispy wonton, edamame, pineapple salsa, gochujang aioli, sesame, cilantro. **19**

STATION POUTINE

hand-cut kennebec fries, cheese curds house-made gravy. **16**

CORN & JACK STICKS

elote mayo, chives. **12** (gf)

CONFIT CHICKEN WINGS

slow cooked then fried. choose from ras el hanout, salt & pepper, bourbon peach harissa, black garlic buffalo, buttermilk blue cheese. **21** (gf)

ROASTED VEGETABLES

roasted beets, charred broccolini, kale, fennel, blistered cherry tomatoes, caramelized honey vinaigrette. **12** (gf)

OYSTER FLIGHT*

half dozen Effingham oysters (Barkley Sound), served with mignonette, gremolata, caesar slush, beet horseradish crema, furikake, seaweed chimichurri. **24**

GREENS & BOWLS

HOUSE SALAD

butter lettuce, fennel, blistered tomatoes, candied walnuts, pumpkin seeds, blue cheese, caramelized honey vinaigrette. **9 | 14**

GRILLED HUMBOLDT SQUID

marinated humboldt squid, kale, blistered cherry tomatoes, fennel, beet horseradish crema. **19** (gf)

CHEDDAR ALE SOUP

aged cheddar, croutons
Twin City blonde ale, chives.
9 | 15

JERK CORN CHOWDER

sweet potato, crispy chickpeas,
crème fraîche.
9 | 15 (gf)

CRISPY BRUSSEL CAESAR

pork belly lardons, soresina grana padano, black pepper caesar dressing, croutons. **10 | 14**

gf: gluten free | v: vegan

*Consuming raw seafood increases risk of foodborne illness.
Cooking is required to eliminate potential bacterial or viral contamination.
Medical Health Officer

ENTREES

RAS EL HANOUT SALMON

crispy smashed fingerling potatoes, roasted beets, broccolini, dill crème fraîche. **32** (gf)

BIRRIA BRISKET MAC

cavatappi, slow-braised brisket, guajillo-birria cheese sauce, cilantro. **27**

PORK BELLY MISO PENNE

penne, pork belly, roast mushrooms, crispy leek, miso-brown butter cream sauce. **26**

SAN MARZANO RIGATONI

rigatoni, slow-roasted san marzano tomatoes, basil, soresina grana padano, toasted pine nuts. **24**

SANDWICHES

served with station fries. upgrade to side salad, or side of soup. **3**

FRIED CHICKEN SANDWICH

bourbon peach harissa glaze, house pickles, apple slaw, sesame bun. **22**

STATION SMASHBURGER

twin chuck patties, smoked cheddar, house aioli, lettuce, tomato, sesame bun. **22**

KIMCHI SMASHBURGER

twin chuck patties, kimchi slaw, gochujang aioli, furikake, sesame bun. **23**

SMOKEHOUSE BURGER

twin chuck patties, smoked tomato aioli, smoked cheddar, roasted mushrooms, sesame bun. **25**

UPGRADE TO STATION POUTINE

hand-cut kennebec fries, cheese curds house-made gravy. **6**

DESSERTS

PORTER BEERAMISU

coffee & porter albeni infused lady fingers, marscarpone cream, chocolate ganache, cocoa. **11**

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