

BAR DÉJÀ VU

by Chef Blake Flann

FOOD

GARLIC BREAD warm half baguette, garlic butter, feta, parmesan, garlic olive oil, black pepper 12 (vg)

CHICK'N TENDIES maple mustard 16 (v)

CRISPY EGGS yuzu kosho aioli, truffled "caviar" hawaiian black salt 14 (vg)

YUZU "CRAB" POKÉ hearts of palm, corn, avocado, sushi rice, yuzu, tamari-saké glaze, puffed rice, "tobiko", wasabi, cilantro 25 (v)(gf)

"CAVIAR" SERVICE 30g premium "caviar", black pepper & white truffle chips, "egg yolk", red onion, "creme fraiche" 35 (v)(gf)

CHICK'N FRIED MAITAKE "honey" dill, butter pickles, serrano, spicy dill pickle cream 22 (v)(gf)

TUNA CRUDO ahi, green curry chimichurri aioli, rice, macadamia nut, coconut, thai basil, red boat salt 24 (gf)

BRÛLÉE HALLOUMI sour green apple, gunpowder, fenugreek, curry leaf, tonic cream 15 (vg)(gf)

HAND SALAD caesar style, baby romaine, grilled & smashed avocado, red onion, sunflower seed dukkah, "tobiko", grilled lemon 21 (v)

"BEEF" YAKITORI mītoḃōru style, impossible beef, miso, scallion, bergamot tare, toasted fennel & coriander togarashi 16 (v)(gf)

VIETNAMESE TARTARE jackfruit, shiitake, onion, toasted rice, rice paper, "yolk", chili-hoisin, "fish sauce", phō spice, turmeric, viet herbs, scallion 23 (v)(gf)

BURRATA chamomile-vanilla bean maple syrup compressed peach, cayenne olive oil, peach balsamic, sea salt, rose gold, baguette 27

WAGYU BIRRIA TACOS braised brant lake wagyu, bone marrow broth, tortilla, queso, elote crema, cilantro, lime, onion, serrano 29

DRINK

CRUEL INTENTIONS saké, blackberry, black sesame, kobsu, lime foam, 2oz 18

THE 204 wildlife gin, honey-dill, lemon, pickle cube 2oz 18

GOLDEN SNITCH rundle bar gin, st germaine, nashi saké, lychee, lemon, "whites" 2oz 18

SERPENTS KISS bourbon, green apple, toniro rosé, yuzu, smoked cinnamon & ginger 2.5 19

KENTUCKY JUNGLE bourbon, guava, grapefruit, cinnamon, smoke 2oz 18

DREAM WEAVER shōchū, sparkling sake, chamomile, citrus, "whites" rice paper, honey, 2oz 18

SUMMERTIME SADNESS volcan añejo cristalino, ancho reyes, curacao, pineapple, mango, agave, hot pepper bitters 2.5. 19

STRAWBERRY FIELDS marconi 46 gin, lillet blanc, pine, strawberry, lemon 2.5 19

GEISHA volcan añejo cristalino, nashi saké, pear, agave, yuzu, white lavender 2.5oz 18

SWEET REVENGE cachaça, lillet blanc, pomegranate, blueberry, cinnamon, passionfruit bubble 2oz 18

APRÈS TEA almond baileys, calvados, cold brew, cherry, cinnamon, black walnut bitters 2.5oz 18

WORLDS END spiced dark rum, amaro siciliano, ginger, lime, nutmeg, black walnut bitters, "whites" passion fruit smoke 2.5oz 19

WHITE ROSE scotch, dry curaçao, rosemary, white truffle, kabosu, "whites" 2.5oz 18

LA PÊCHE siderit vodka, grappa miele, okanagan peach, thai basil, lemon, whites 2.5oz 19

BUBBLES

DOM PÉRIGNON champagne, 2010, France, by the glass **60/3oz 90/5oz** or by the bottle 750ml 495

ANTECH EMOTION 2018, chardonnay, chenin blanc, mauzac, pinot noir, blend brut, France, 12% 92

LA TORDERA 'SAOMI' prosecco brut doc, Treviso, Italy 11.5% by the glass **9/5oz 15/9oz** or by the bottle 750ml 42

VARICHON & CLERC "PRIVILÈGE" dry rosé, savoie france, 12% 750ml 45

MOËT & CHANDON champagne france, 12% 200ml 29

Please ask MATT or WILL about feature drinks, the different wine, beer, zero proof cocktails, spirits, whisky and absinthe service we have to offer.

Please speak-easy so that all can enjoy the space, thank you!

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