

DINNER {DAILY FROM 5pm}

STARTERS

Soup of the Day served with a toasted focaccia	7
Habit Hummus smoked onion and white beans, focaccia, fry bread	7
Beet Salad mixed greens, goat feta, pistachios, spiced vinaigrette	11
Smoked Chicken Salad iceberg wedge, avocado, grapes, housemade ranch dressing	12
Carrot and Brie Perogies chive sour cream, caramelized onions	11
Crispy Tofu spicy peanut sauce, snap peas, bean sprouts	9
Chicken Wings organic chicken wings tossed in a tandoori-honey glaze, minted yogurt	10
Steamed Mussels  Salt Spring Island mussels, vermouth, tarragon, orange zest	12

MAINS

Pulled Pork Sandwich house made bbq sauce, slaw	12
Grilled Cheddar Sandwich caramelized onion with truffle oil	11
Chicken Club bacon, iceberg lettuce, tomato, avocado mayo	12
All sandwiches served with choice of soup, fries or salad	
Habit Meatloaf spiced lamb & pork, whipped potatoes, English peas, roast tomatoes, demi-glâce	17
Tuna Casserole  seared albacore tuna, penne, organic mushrooms, asparagus, parmesan panko crust • vegetarian option available	15
Squash Gnocchi kale, asparagus, mushroom sauté, brown butter sauce	15
Steak Frites 8 oz flatiron steak, truffle scented fries, demi-glâce	17
Pacific Halibut  red peppers, snap peas, brown lentils in a yellow curry sauce, baby bok choy	19
Braised Shortribs chipotle potato salad, corn on the cob	17
Lamb Chops two 3oz lamb chops, spinach, Israeli cous-cous with roast tomato, cucumber and mint, red pepper sauce	19

Care for a drink?

REINVENTED RETRO COCKTAILS \$9

We have taken a handful of recognizable retro cocktails, which have traditionally been made with inferior ingredients, and redesigned them using premium, fresh and natural ingredients.

We have then deconstructed each recipe and laid out the components 'bento box' style, along with shaker and glass, so that you can shake and pour your own cocktail.

Why? Because drinking is fun!

'Blue' Hawaiian

French orange liqueur, infused with all natural organic 'blue' plant extracts, shaken with a healthy measure of Cuban white rum infused with natural coconut extracts, fresh pineapple and fresh lime juices, served up with a pineapple wedge.

Tequila Sunrise

Premium reposado tequila shaken with fresh squeezed orange juice, a touch of fresh lime juice and a dash of real pomegranate grenadine, served on the rocks with an orange slice.

'Sloe Gin' Fizz

Due to the fact you can get neither sloe berries nor sloe gin here in BC, we made our own Canadiana alternative, 'Saskatoon berry gin', shaken with fresh lemon juice, strained over ice, topped with club soda and garnished with a lemon twist.

Manhattan

Okay, so this cocktail doesn't really fit the profile as it's always stood as a timeless classic, but it does balance the list out nicely. 100% Canadian rye whisky stirred over ice with Italian red vermouth and bitters, served up and garnished with a brandied guinette cherry.

SIDES

Side Salad	4
Warm Israeli Couscous Salad	6
Albacore Tuna	4
Cup of Soup	3
Grilled Asparagus	7
English Peas & Bacon	5
Flatbread	4
Mash	4
Fries	4



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

It's always our goal to use sustainable seafood and humanely raised meats.

For groups of 8 or more a 17% gratuity will be added.