

AMATISTA SPA

JUICE & SMOOTHIES

FRESH ORANGE JUICE (10oz)	\$8
GREEN APPLE & SPINACH Green apple, spinach, ginger syrup	\$13
BANANA & WALNUT Almond milk, banana, walnuts, vanilla protein	\$15
TROPICAL SMOOTHIE Coconut water, pineapple, mango, lime juice	\$13

COFFEE & TEA

STARBUCKS® DRIP COFFEE	\$6
TRADITIONAL FRENCH PRESS	\$8
CAPPUCCINO	\$8
CAFFE LATTE	\$8
SINGLE ESPRESSO	\$7
DOUBLE ESPRESSO	\$10
LONDON FOG	\$8

ALCOHOLIC BEVERAGES

PISCO MULE (2oz) Capel Pisco, Royal Jamaican Ginger Beer, lime juice	\$20
LAVENDER GIN SOUR (2oz) Empress Gin, lavender syrup, lemon juice, egg white	\$22
PROSECCO BRUT (5oz) Montelvini, Veneto, Italy	\$16
Pinot Grigio (5oz) Mannara, Sicily, Italy	\$14
Merlot (5oz) Burrowing Owl Winery, Oliver, BC	\$17

SALADS

CAESAR SALAD Romaine, purple kale, pancetta, torn focaccia croutons, quail egg, anchovy dressing	\$22
HEIRLOOM BEETROOT SALAD Burrata, radicchio, blackberries, toasted pecans	\$26
BEAR GREENS Aged sherry vinaigrette, Bartlett pear, bee pollen, field cucumber, fennel, toasted crushed hazelnuts	\$20

SNACKS

JUMBO PRAWN COCKTAIL Jerk cocktail sauce, lemon	\$11
CHARCUTERIE Beef bresaola, fennel salami, elk Goteborg salami, duck prosciutto, bison and herb salami <i>Served with pickled vegetables, mustard varieties, and parmesan lavash</i>	\$22
FANCY FRITES Chicken salt, truffle aioli, parmesan	\$10
WARM MARINATED OLIVES Herb & citrus marinated olive medley	\$10
SALT AND PEPPER SQUID Ancho chili aioli, lime	\$15
DIP TRIO Hummus, baba ghanoush, and avocado dips, warmed house-made pita bread	\$15

Please advise your server of any allergies or dietary restrictions you may have. All prices are subject to applicable government taxes. An additional 18% service charge applicable for parties of 6 and above.