



starters

beet and goat cheese salad milner valley farms cheese, apple, mix greens, puffed quinoa	11
pear and blue cheese salad balsamic, roasted pepitas	11
caesar salad housemade dressing, lemon, parmesan	12
pork belly gnocchi pesto, leeks, parmesan	12
goat cheese gnudi chorizo, roasted red pepper sauce	12
scallion and mushroom risotto truffle, lemon	12
short rib perogies sour cream, pickled onions, red wine reduction	13
salt spring island mussels coconut curry, cilantro, toasted baguette	14
scallops 'a la plancha' rouille, arancini	16
crab cakes spicy aioli, cucumber salsa	17

Annora translates to honour.
our goal at this restaurant is to procure
top quality west coast ingredients and
treat them with annora.

Annora

restaurant

entrees

- rossdown farms chicken breast**
truffle mushrooms, mashed potato,
"all of oils" balsamic demi-glace 25
- ling cod and prawns**
coconut prawn bisque, crispy risotto,
cilantro 26
- seared pork belly and scallops**
soy, honey, demi-glace,
mashed potato 26
- seafood cioppino**
mixed seafood, tomatoes, fennel
broth, rouille crostini 26
- yarrow meadows duck breast**
gratin potato, rhubarb, roast shallots 27
- braised beef short rib**
horseradish demi, mashed potato,
crispy onion 27
- seared halibut**
pesto risotto, roast pepper puree 30
- maple sablefish**
scallion pesto mash, brown butter,
pickled mushroom 31
- steak dianne**
beef tenderloin, roast mushroom,
dijon peppercorn, gratin potato 34
- seared rack of lamb**
dijon, pave potato, mint demi 34

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beer

domestic ~ 341 ml	
budweiser, coors lite	6 ½
craft beer ~ 355 ml	
steamworks pale ale, farm country ipa, red truck amber ale, old yale honey lager	7
import ~ 330 ml	
stella, pilsner urquell, heineken, corona	7 ½
highballs ~ 1 oz	
assorted spirits	6 ½

cocktails

caesar ~ 1 oz	
vodka, clamato, tobasco, beans	8 ½
martini ~ 2 oz	
gin or vodka, olives	9
limoncello daiquiri ~ 2 oz	
rum, fresh lime limoncello	9
sangria ~ 3 oz	
red wine, triple sec, fresh fruit	10
manhattan ~ 2 oz	
rye, sweet vermouth, bitters, maraschino	10
negroni ~ 3 oz	
gin, campari, cinzano, orange	11
chambord cosmo ~ 2 oz	
vodka, triple sec, chambord, cranberry	11
old fashioned ~ 2 oz	
orange bitters, whiskey	11
top shelf martini ~ 2 oz	
grey goose or hendricks, olives	13

digestifs

taylor's port ~ 2 oz	8
glenfiddich ~ 1 oz	9
irish coffee ~ 1.5 oz	
bailey's, whiskey, whip cream	9
monte cristo ~ 1.5 oz	
kahluah, grand marnier	9
courvossier ~ 1 oz	9
blueberry tea ~ 1.5 oz	
grand marnier, amaretto, orange pekoe	9