



## starters

- beet and goat cheese salad**  
milner valley farms cheese, apple,  
mix greens, puffed quinoa 12
- pear and blue cheese salad**  
balsamic, roasted pepitas 12
- pork belly gnocchi**  
pesto, leeks, parmesan 12
- scallion and mushroom risotto**  
truffle, lemon 12
- caesar salad**  
housemade dressing, lemon,  
parmesan 13
- goat cheese gnudi**  
chorizo, roasted red pepper sauce 13
- short rib perogies**  
sour cream, pickled onions,  
red wine reduction 14
- salt spring island mussels**  
tomato, chili fennel broth  
toasted baguette 15
- scallops 'a la plancha'**  
rouille, arancini 16
- crab cakes**  
spicy aioli, cucumber salsa 19

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



## entrees

- campbell valley farms chicken breast**  
truffle mushrooms, mashed potato,  
"all of oils" balsamic demi-glace 25
- ling cod and prawns**  
prawn bisque, crisp rice, cilantro 26
- seared pork chop**  
quince demi-glace, mashed potato 26
- seafood curry**  
mixed seafood, crisp rice, cilantro 26
- daube de bouef**  
olive herb demi-glace, gratin potato 29
- braised bison short rib**  
red wine demi-glace, mashed potato,  
crispy onion 29
- maple sablefish**  
scallion pesto mash, brown butter,  
pickled mushroom 33
- steak dianne**  
beef tenderloin, roast mushroom,  
dijon peppercorn, gratin potato 37
- seared rack of lamb**  
dijon, pave potato, mint demi 37

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## beer

<b>domestic</b> - 341 ml budweiser, coors lite	7
<b>craft</b> - 355 ml steamworks pale ale, farm country ipa, red truck amber ale, old yale honey lager	7½
<b>import</b> - 330 ml stella, pilsner urquell, heineken, corona	8

## cocktails

<b>highballs</b> - 1 oz assorted spirits	7
<b>caesar</b> - 1 oz vodka, clamato, tabasco, beans	9
<b>martini</b> - 2 oz gin or vodka, olives	10
<b>sangria</b> - 4½ oz 4 oz red wine, ½ oz triple sec, fresh fruit	11
<b>manhattan</b> - 2 oz rye, sweet vermouth, bitters, maraschino	11
<b>chambord cosmo</b> - 2 oz vodka, triple sec, chambord, cranberry	12
<b>old fashioned</b> - 2 oz orange bitters, whiskey	12
<b>negroni</b> - 3 oz gin, campari, cinzano, orange	13
<b>bourbon sour</b> - 2 oz egg white, bitters, lemon	13
<b>top shelf martini</b> - 2 oz grey goose or hendricks, olives	15
<b>cadillac margarita</b> - 2 oz tequila, grand marnier, lime	15

## digestifs

<b>taylor's port</b> - 2 oz	8
<b>glenfiddich</b> - 1 oz	9
<b>irish coffee</b> - 1½ oz bailey's, whiskey, whip cream	10
<b>monte cristo</b> - 1½ oz kahluah, grand marnier	10
<b>courvossier</b> - 1 oz	10
<b>blueberry tea</b> - 1½ oz grand marnier, amaretto, orange pekoe	10

taxes not included in above prices