

Ash Street *Bistro*

APPETIZERS

CHEFS HEART HEALTHY SOUP OF THE MOMENT \$5

ROASTED TOMATO BISQUE WITH JUNIPER & BASIL SCENT \$5

U.B.C FARMS ORGANIC GREEN SALAD WITH SWEET SHERRY EMULSION \$6  
TONS OF SHAVED MARKET VEGETABLE ALWAYS EVOLVING

GREEK SALAD TOSSED WITH SPINACH AND FETA CHEESE \$7  
GRILLED PITA

SOY BRAISED CHICKEN & PRAWN CONGEE WITH POACHED EGG \$7  
SHAVED GREEN ONION, CORIANDER & CHILI SAUCE

LIGHT ENTREES

NASI GORENG INDONESIAN FRIED RICE WITH CHICKEN & FRIED EGG \$15  
SHAVED VEGETABLE, SWEET SOY & SHRIMP CRACKER

KOREAN STYLE SHORT RIBS WITH CHILLED SPINACH COMAAE SALAD \$ 14  
WHITE MISO & SESAME DRESSING

🌱 ALBACORE TUNA & CREAM CHEESE SALAD WRAP \$13  
CHOPPED TOMATO, BLACK OLIVE, CUCUMBER & ORGANIC GREENS

GRILLED CHEESE WITH PARMESAN & APPLE WOOD SMOKED CHEDDAR \$13  
GRAINY MUSTARD MAYO, SLICED TOMATO

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ENTREES

🐟 FISH & CHIPS WITH PACIFIC COD, HOUSE MADE TARTAR SAUCE \$15  
HERB & SEA-SALT FRIES, TRADITIONAL COLE-SLAW

🐟 ROASTED ARTIC CHAR WITH PRESERVED RHUBARB CHUTNEY \$18  
LOCAL POTATO, CORN & PEACH "SUCCOTASH"

🐟 POACHED WILD B.C. SALMON OR FREE RUN CHICKEN BREAST \$14  
WITH BABY RED POTATOES & STEAMED VEGETABLES

🐟 CAVATAPPI PASTA WITH PRAWN, SCALLOP & SALMON \$17  
SAFFRON & TOMATO CONFIT, BLACK OLIVES, SCALLIONS & RED PEPPERS

SHAVED "AAA" FLAT-IRON STEAK WITH TARRAGON & TOMATO AIOLI \$15  
ARUGULA, TOMATO, PARMESAN & RED ONION SALAD

🐟 PAD THAI WITH GRILLED SALMON, TOFU OR ROASTED CHICKEN \$16  
TAMARIND & TOMATO SOY, PEA SHOOTS, ONION, GARLIC & TOASTED PEANUTS

SLOW ROASTED PRIME RIB PHILLY CHEESE STEAK  
TOASTED WHITE BAGUETTE, SAUTE OF ONION & RED PEPPERS  
*HALF \$10 / FULL \$15*



**All seafood options on this menu are recommended by  
the Vancouver Aquarium as ocean-friendly.**