



LUNCH

GUILT FREE SOUPS & SALADS

CHEF'S MARKET SOUP	\$9 full	\$6 half
CHICKEN NOODLE SOUP	\$9 full	\$6 half
CAVU SALAD 	\$12 full	\$8 half
oven dried tomato\ beet string\ watermelon radish \ catalina vinaigrette\ mixed greens		
CHOPPED CAESAR	\$12 full	\$8 half
romaine\ pancetta\ kalamata crumble\ parmesan\ grilled herb flatbread\ lemon		
CLASSIC WEDGE SALAD	\$14	
stilton\ iceberg lettuce\ poached tomatoes\ pancetta bacon\ spiced pecans\ buttermilk ranch		

add sliced avocado \$4, grilled chicken breast or salmon \$6½ (6) garlic prawns \$9

BIGGER SALAD BOWLS

TUNA POKE BOWL 	\$21
marinated ahi tuna\ sesame crisp\ green onion\ edamame\ fresh mango\ avocado\ pickled cucumber\ rice noodle\ leafy greens	
DYNAMITE BOWL 	\$19
crispy togarashi prawn\ avocado\ yam chips\ cucumber\ tobiko\ nori\ sesame aioli\ citrus dressing\ black sesame crisp\ yuzu pearls\ leafy greens	
CARNE ASADA STEAK SALAD	\$22
chili spice seared 6oz flat iron steak\ manchego cheese\ corn & black bean\ pickled onion\ pico de gallo\ iceberg lettuce\ avocado crema\ roasted garlic lime vinaigrette\ tortilla crisps	

SHAREABLES

YAM WEDGES 	\$11
togarashi spiced\ sesame mayo\ kimchi ketchup	
FRIED MAC N CHEESE BITES	\$11
pancetta crisp\ truffle aioli\ smoked salt\ shaved grana padano	
CHARRED SHISHITO PEPPERS 	\$11
smoked salt\ roasted garlic lime vinaigrette\ sriracha aioli	
BRUSSEL SPROUTS 	\$11
bourbon balsamic glaze\ spiced pecans\ manchego	
MEDITERRANEAN LABNEH (SOFT CHEESE SPREAD)	\$11
arbequina olive oil\ dukkah\ olives\ rosemary\ dipping bread	
TUSCAN KALE & ARTICHOKE DIP 	\$12
focaccia crostini	
CRISPY "MANCHURIAN" CAULIFLOWER 	\$12
chili\ green onion	
FRIED CHICKEN BASKET	\$13
choose regular or nashville hot style\ frank's red hot sauce	
PAN FRIED PRAWN POT STICKERS 	\$13
soy\ chili sesame oil\ scallion\ sesame	
CRISPY CHILLI FRIED SQUID & PRAWNS 	\$16½
togarashi spice\ shishito pepper\ green onion\ yuzu aioli\ chili oil\ sesame puff	

FORK, KNIFE OR SPOON

BEER BATTERED FISH & CHIPS 	1PC \$16 2PC \$21
tartar\ fresh slaw\ lemon	
QUESADILLA 	\$17
corn & black bean\ jack cheese\ avocado crema\ pico de gallo\ sour cream	
served with a choice of fries, soup or salad	
add sliced avocado \$4, grilled chicken breast \$6½ or (6) prawns \$9 make 'em blackened for \$.50	
THAI-GER RICE BOWL 	\$18
bok choy\ peppers\ shiitake\ peas\ carrot\ roasted peanuts\ coconut crumble\ tangy slaw\ red thai curry\ jasmine rice	
add grilled chicken breast \$6½ or (6) prawns \$9	
CHICKEN KATSU CURRY	\$24
breaded chicken\ pickled onion\ cilantro\ coconut rice\ curry broth\ carrot & pea salad	
CAVU CHICKEN & WAFFLES	\$19
buttermilk belgian waffle\ cilantro honey\ tangy slaw\ chili spice\ pickled vegetables	
CHIMMICHURRI GRILLED CHICKEN	\$26
malagueta sauce\ coconut rice\ grilled asparagus\ yucca chips	
STEAK FRITES	\$26
grilled 6oz flat iron\ maître de hotel butter\ bourbon jus\ french fries	
upgrade to a 10oz NY steak for \$12 add (6) garlic prawns \$9	
LOBSTER RAVIOLI	\$28
cognac cream\ arugula\ lobster meat\ asparagus\ grana padano	

WEEKEND BRUNCH

AVAILABLE: SAT/SUN 11AM-2PM

2 EGGS ANY STYLE	\$18
smoked bacon, ham, pork or turkey sausage links\ sautéed breakfast potatoes\ roasted tomato\ toast	
CLASSIC BENNY	\$18
2 eggs poached\ english muffin\ hollandaise sauce\ sautéed breakfast potatoes \ choice of canadian back bacon or smoked salmon	
FEATURE BENNY	\$18
your server will give you the details	
CHEF'S HASH	\$18
grilled chorizo sausage\ roasted mushrooms\ charred tomatoes\ sautéed peppers & onions\ 2 poached eggs served with sautéed breakfast potatoes & toast	
SOURDOUGH FRENCH TOAST	\$16
country sourdough\ brown sugar caramelized banana\ pecans\ maple syrup\ whipped cream	



item is on the Ocean Wise list of sustainable seafood



symbol denotes vegetarian option


Ask not what your country can do for you. Ask, what's for lunch?

- Orson Welles

LUNCH

SIGNATURE SANDWICHES

Served with a choice of fries, soup or salad

CAVU-CADO TOAST  \$16
smashed avocado\ roasted peppers\ poached heirloom tomato\
goats cheese\ arugula\ grilled herb flat bread
add a fried "omega 3 enhanced" egg for \$4

VEGETARIAN BURRITO  \$16
ground "beyond" sausage chilli\ corn & black bean\ jack cheese\
avocado crema\ green onion\ fresh tomato\ tomato basil tortilla

CROQUE MONSIEUR (FANCY PANTS GRILLED HAM & CHEESE) \$15
gruyere cheese \ black forest ham\
fried country sourdough loaf
add a fried egg to make it a croque madame \$4

ULTIMATE BLT SANDWICH \$16
pork belly\ tiroler bacon\ smoked bacon\ pancetta\
lettuce\ tomato\ mayo\ toasted sourdough

ROAST TURKEY CLUB \$16
fresh house roasted breast\ smoked bacon\ lettuce\
tomato\ mayo\ toasted sourdough


CHUCK NORRIS CHICKEN WRAP \$16
hoisin grilled chicken\ toasted peanuts\ sriracha\ sesame aioli\
scallion\ cilantro\ cucumber\ greens\ grilled tortilla\
roundhouse of flavour to the mouth

CRAFT BURGERS

Served with a choice of fries, soup or salad

CAVU BURGER \$19
8oz fresh beef patty\ port roasted onions\ tiroler bacon\
applewood smoked cheddar\ dijonaie\ brioche bun


"WHICH CAME FIRST" BURGER aka the Viv \$18
spicy fried chicken\ sunny side egg\ swiss cheese\ chipotle aioli\
southern slaw\ brioche bun

DEEP BLUE BURGER  \$18
4oz grilled pacific salmon\ preserved lemon salsa\
marinated cucumber\ tartar\ fresh slaw\ brioche bun

CHICKEN SCHNITZEL BURGER \$18
pretzel crusted chicken breast\ grainy mustard\ swiss cheese\
back bacon\ caper slaw\ sesame brioche

IT'S NACHO AVERAGE CHEESE BURGER \$19
8oz beef patty\ cheddar\ tomato\ green onion\ olives\
jalapenos\ sour cream\ salsa\ sesame brioche

THE BALLER \$26
8oz beef patty\ sautéed lobster\ béarnaise sauce\ asparagus\
arugula\ dijonaie\ brioche

LE BIG MAC N CHEESE BURGER  \$20
8oz beef patty\ cheddar cheese\ raclette cheese\ bacon\
ketchup\ mac n cheese bun



WINNER OF #LEBURGERWEEK 2019
VOTED BEST BURGER IN VANCOUVER

BUILD YOUR OWN BURGER - \$16½

Served with a choice of fries, soup or salad

CHOOSE YOUR BUN...

BRIOCHE
TUXEDO SESAME SEED
HERB FLAT BREAD
GLUTEN FREE BUN

CHOOSE A PROTEIN...

8oz BEEF PATTY
4oz SALMON 
PRETZEL CRUSTED CHICKEN BREAST
GRILLED CHICKEN BREAST
BEYOND VEGAN PATTY  (GF)

CHOOSE A SPREAD...

DIJON MAYO
CLASSIC MAYONNAISE

CHOOSE YOUR CHEESE (\$2 ea)...

ARMSTRONG CHEDDAR
APPLEWOOD SMOKED CHEDDAR
STILTON
SWISS CHEESE
OKANAGAN GOATS CHEESE
BRIE CHEESE

UPGRADES! (\$2 ea)...

SMOKED BACON
TIROLER BACON
CURED PORK BELLY
PORT ROASTED ONIONS
ROASTED MUSHROOMS
SAUTÉED ONIONS
FRIED EGG (\$4)
SLICED AVOCADO (\$4)

CHOOSE YOUR SAUCE(S)...

CHIPOTLE BBQ
SWEET GRAINY MUSTARD
SRIRACHA
RANCH
CAESAR DRESSING
FRANK'S RED HOT

CHOOSE YOUR ROUGHAGE...

RED ONION
LETTUCE
TOMATO
ARUGULA
SPINACH



\$1 from every craft burger sold at lunch will go to the Richmond KidSport Foundation. A local charity that helps underprivileged kids play and enjoy the benefits of sport.

"Good food is very often, even most often, simple food."

— Anthony Bourdain