

ROOM SERVICE

• À LA CARTE MENU •

ON ICE

Oysters by the ½ dozen	25
<i>radish vinegar mignonette</i>	
Prawn Cocktail	25
<i>campari sambal cocktail sauce</i>	
Grand Seafood Platter	MP
<i>oysters, prawns, scallop crudo, salmon tartare bread, Lessig hot sauce & condiments</i>	

STARTERS

Onion Rings & House Sour Cream	18
" add caviar "	45
Le Lobster Club	38
Clams au Gratin, Spring Garlic & Parsley	19

ENTRÉES

Tuna Frites, Sauce au Poivre	30
Sockeye Salmon Mi-Cuit, Sauce Vierge	25
Filet de Porc, Sauce aux Cerises	28

SIDES

House Frites & Green Mary Mayonnaise	13
Charred Sudo Farms Snap Peas	12
" add caviar to any dish	45

BREAD & BUTTER SERVICE

\$16 per plate

Camembert Butter	Epi Baguette
	Rye Bread
	Dinner Rolls

DESSERT

Peach Melba, MBM Ice Cream, B.C peaches	12
Carrot Buckwheat Madeleines, Carrot Caramel	12



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ROOM SERVICE

• BEVERAGE MENU •

HIGHBALLS

Calvados & Tonic	16
Cap Corse	16
Fino, Coriander & Oolong	17
Improved Mimosa	17

BLACK FOREST KALIMOTXO

Cacao, Ruby Port, Cherry Cola	16
Add MBM Ice Cream	5

MARTINIS

\$17 full / \$7 shot

Soba - Kasu, Buckwheat, Sour Cream

Night Work - Lovage Gin, Cap Corse, Verte

Classic - Gin, Olive, Lemon

\$5 Add B&B / \$5 Add Seafood

WINE

Cava	16 / 75
Champagne	25 / 125
White	17 / 80
Red	16 / 75
Orange	17 / 80
Rosé	16 / 75

BEER

Lager	13
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NON-ALC

Gentian & Maple.	15
Pathfinder & Orange	14



(IG) [aboveaveragedrinks](https://www.aboveaveragedrinks.com)
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Cocktail credits to: Dmytro Sevastianov,
Zvon Rac, Jack Schramm,
Warren Johnston