


NOtaBLE

THE RESTAURANT

	TASTER	MAIN
Today's NOtaBLE soup	8	13
Wood-fire grilled bread, garlic confit	6	10
Add: Black olive, sundried tomato & basil tapenade	4	
White bean "hummus"	4	
Rotisserie chicken Greek salad	14	21
Alberta goat Feta, local vegetables, marinated olives		
Tombo tuna poke, grilled plum	20	30
avocado, sunomono vegetables, brown rice, teriyaki		
Warm white bean & charred tomato salad	12	
arugula, roast garlic, Manchego		
Cortes island mussels & frites, Thai coconut curry broth, cilantro		19
Add: crusty bread	3	
Chop salad, smoked turkey, crispy salami, Sylvan Star Gouda	12	18
avocado, egg, house-made 1000 island dressing		
Calabrese campanelle pasta, BC clams	17	24
salami, roast garlic, tomato basil sauce		
Seared East Coast scallops, grilled romaine,	23	
double smoked bacon, caper dressing		
Crispy potato rolls, rotisserie pork	15	
jalapeño Jack cheese, spicy ranch, salsa verde		

SANDWICHES

served with your choice of house-cut fries, today's NOtaBLE soup, or artisan greens (\$2)

Applewood smoked turkey panini	18
back bacon, Oka, NOtaBLE aioli, arugula	
 Chef's 'Canada 150' burger inspiration	18
Brant Lake Wagyu beef, maple back bacon, Oka, A1 aioli, sesame bun	
Grilled BC Albacore tuna sandwich	17
togarashi mayo, pickles, sesame bun	
Smoked Brant Lake Wagyu brisket sandwich	18
BBQ aioli, crispy onions	

HARDWOOD ROTISSERIE AND GRILL

Wood-fire rotisserie quarter chicken	24
served with your choice of house-cut fries, today's NOtaBLE soup, or artisan greens (\$2)	
Chickpea dahl, grilled vegetables, pomegranate, chimichurri	22
Sterling Silver flatiron steak - 7oz	26
local tomato salad, roast potato, shallot butter	
Organic BC salmon	32
Thai carrot purée, roast beet, mango, mint, cilantro	

Our intention is to bring people together to share great food and connect with each other.
 "It's about community" - Chef Michael Noble

* Automatic 18% gratuity added for groups of 7 or more

NOtaBLE LUNCH