



Snacks

Seared Albacore Tuna, salsa verde 	6
Mixed Olives, Citrus & herb-marinade	4
Cashews, roasted with Chilies & sea salt	4
Devilled Eggs, Smoked paprika, Cornichons	4
White Bean & Olive Dip, baguette	4

Starters

Summer Salad	10
Romaine lettuce, asparagus, white beans, grilled red onion, Cherry tomato, free-range egg, spiced cashews, Creamy lemon-dill dressing	
Abigail's Salad	11
Mixed greens, toasted hazelnuts, fresh pear, pecorino pepato, roasted shallot vinaigrette -With grilled Pemberton Meadows steak +\$7 -With grilled BC Albacore tuna +\$6	
Crab Risotto Croquettes 	12
Baby arugula, tomato-onion Confit, Meyer lemon mascarpone	
Chorizo Sliders	12
Goat cheese, avocado, black beans, pickled jalapeno, soft scrambled free-range egg, sweet buns	
Baby Back Ribs	10
Smoked organic pork ribs, honey-Cayenne marinade, Granny Smith apple slaw	
Poutine	8
Kennebec fries, Cheese curds, dark chicken gravy Add double-smoked bacon +\$2	
Bruschetta	8½
Rosemary focaccia, roasted garlic, Caramelized onions, triple cream brie, honey, black pepper	



We are proud to serve a menu of the finest ingredients - locally sourced, organic & sustainably harvested whenever available.

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Please advise us of any allergies.

An 18% pre-tax gratuity will be added to parties of 8 or more. Thank you.

Mains

Big Al's Beef Burger	14½
Pemberton Meadows natural beef, aged cheddar, double-smoked bacon, caramelized onions, garlic aioli & butter lettuce on a Cob's sweet bun, fries & pea shoot salad, or sub poutine +\$3	
Braised Bison Short Rib Sloppy Joe	14
Alberta bison short rib, Cob's sweet bun, granny smith apple coleslaw, fries	
Oven-roasted BC Halibut 	22
Saffron risotto cake, braised kale, fennel puree, citrus-tarragon vinaigrette	
Steak Frites	21
Pemberton Meadows steak prepared medium rare, Kennebec fries, green pepper corn sauce	
Malbec-braised Lamb Shank	24
Braised Peace River lamb shank, aged cheddar mac & cheese, glazed baby carrots, grilled balsamic onion	
Abigail's Fish Tacos 	16
Line-caught BC ling cod, roasted corn salsa, fresh guacamole, lime crema, soft flour tortillas	
Porcini Mushroom Lasagna	16
Swiss chard, fresh basil, roasted squash & hazelnut sauce, baby arugula salad	
Buttermilk Fried Half Chicken	19½
Marinated local free-range chicken, Yukon gold mash, grilled asparagus, ancho chili creamed corn, red onion marmalade	
Sides	
Aged Cheddar Mac & Cheese	6½
Creamed Corn, ancho chilies	6½
Grilled Asparagus, Dijon vinaigrette	7½
Rosemary focaccia, olive oil, balsamic	4
Kennebec Fries, garlic aioli	4
Green Salad, roasted shallot vinaigrette	7

Chef Tyrell Brandvold
Sous Chef Graham Barber

Abigail's Party Pleasers

Dangerous Liaisons 10

Maker's Mark bourbon, vanilla bean-infused cognac, sweet vermouth, Chilies, honey

Abigail's Caesar 7

Vodka, fresh lemon & lime, Chipotle Tobasco, Worcestershire, horseradish, Celery

Bourbon Sour 10

Maker's Mark, fresh Citrus juice, egg white, bitters

Brooke Shields 8

Stoli Blueberi, Giffard blueberry liqueur, San Pellegrino Limonata, freshly squeezed orange

The Gin Mule 10

Hendrick's dry gin, ginger beer, fresh mint, lemon juice, Cucumber

Abigail's Pick-Me-Up 9

Van Gogh espresso vodka, Bailey's, Kahlua, espresso

Raspberry Gin Mojito 8

Bombay Sapphire gin, fresh raspberries, fresh mint, soda, lime

Femme Fatale 8

Bombay Sapphire gin, Chambord, fresh lime, sour cherries, honey, Cinnamon

Dark & Stormy 8

Gosling's Black Seal rum, fresh lime, ginger beer

Glamorama 8

Russian Standard vodka, pomegranate liqueur, peach liqueur, peach nectar, fresh orange juice

Abigail's Mojito 8

Bacardi Gold rum, fresh pineapple, mint, 7-up

Raspberry Ganache 8

Stoli Vanil & Razberi, Crème de Cacao, raspberry liqueur, fresh lemon & Cranberry juices, shaved Callebaut dark chocolate

Abigail's Party Pleasers are made with fresh fruits & juices, and with premium spirits & liqueurs.

Dessert

Coffee & a Smoke 7½

Espresso panna cotta, chocolate tuile 'cigar', brandied mascarpone cream

Strawberry Rhubarb Cobbler 7½

Lavender Crème fraîche

Calabrian Chocolate Tart 7½

Chili-dusted Belgian chocolate custard, chocolate tart shell, sea salt, extra virgin olive oil

Feature Cheese Board 16

Ephemeral selections from Les Amis du Fromage, seasonal fruit compote, baguette

Stickies

Graham Six Grapes Reserve Port N/V 8

Concha y Toro L.H. Sauv-Blanc '06 7½

Whisk(e)y

Forty Creek Double Barrel Canada 8

Glenmorangie Port Wood Highland 10

MacCallan 10 yr Speyside 9

MacCallan 12 yr Speyside 11

Highland Park 18 yr Orkney 14

Ardbeg 10 yr Islay 12

Red Breast 12 yr Irish 8

Tullamore Dew Irish 6

Bulleit 'Frontier Whiskey' Bourbon 6½

Maker's Mark Bourbon 7

Basil Hayden's Bourbon 8

Beer

Red Truck Draught Lager 5

Kronenbourg 1664 Lager 6

Phillips Blue Buck Ale 6

Howe Sound Honey Pale Ale 6

Steam Whistle Pilsner 6½

Whistler Weiss Ale 6

Molson Old Style Pilsner 5

Carib Lager 6

Guinness Irish Stout 7

Strongbow Cider 7