

SOUP & SALAD

FRESH BAKED BREAD 6 – extra virgin olive oil, sea salt
WEST COAST SEAFOOD CHOWDER 13 – smoked bacon, fresh seafood, charred jalapeño relish
ARTISANAL GREENS 9 – carrot, fennel, pumpkin seed, squash vinaigrette
GRILLED ROMAINE 17 – focaccia croutons, smoked bacon, parmesan, roasted garlic dressing
Jm ROASTED BEET SALAD 17 – pickled beets, arugula, candied pecans, goat cheese vinaigrette

STARTERS

TRIO OF DIPS 18 – roasted garlic hummus, smoked eggplant, red pepper feta
Jm FRIED BRUSSEL SPROUTS 16 – cup4cup, dusted spiced almonds, gochugaru chilies, chili-maple glaze
Jm ALBERTA BEEF TARTARE 19 – fresh chive, potato chips, mustard aioli
ALBERTA LAMB MEATBALLS 18 – grana padano, roasted peperonata, basil
CHEESE & CHARCUTERIE 28 – cured meats, artisan cheese, pickles, crostini
CALAMARI 18 – cup4cup dusted (GF), red onion, bell pepper, chili lime aioli
FRESH OYSTERS 26 / half dozen – shaved horseradish, daily mignonette, fresh lemon

PIZZAS

MARGHERITA 22 – fior di latte, basil, San Marzano tomato
Jm MUSHROOM 22 – roasted mushrooms, grana padano & mozzarella, truffle crema
PEPPERONI 22 – calabrian chili honey, mozzarella, San Marzano tomato
Jm SMOKED BRISKET 22 – dill pickle, cheese curds, caramelized onions, mustard crema

PASTAS

RICOTTA GNOCCHI 25 – rapini, chili oil, pecorino
Jm MUSHROOM CAVATELLI 26 – prosciutto, roasted leeks, arugula, goat cheese crema
LAMB MEATBALL SPAGHETTI 26 – fresh basil, pecorino cheese, roasted tomato sauce
SCALLOP FETTUCCINE 33 – chorizo sausage, parmesan cheese, cherry tomatoes, aglio e olio

MAINS

Jm CHICKEN SUPREME 29 – squash & goat cheese risotto, charred cabbage, sage jus
DOUBLE CUT PORK CHOP 36 – parsnip puree, maple-glazed brussel sprouts, mustard jus
Jm GRILLED LAMB SIRLOIN 43 – roasted garlic hummus, charred carrot, tabbouleh, chimichurri, broken jus
BRAISED BEEF SHORT RIB 41 – butter mashed potatoes, roasted root vegetable, leeks, mushroom jus

SIMPLE FISH

Jm SEARED ATLANTIC COD 31 – citrus polenta, crispy pancetta, rapini, romesco sauce
Jm GRILLED ORGANIC SALMON 34 – miso marinade, bok choy, shiitake mushroom, potato, charred tomato emulsion
Jm BC MUSSELS & FRIES 29 – smoked bacon, leeks, white wine, herbed butter sauce, grilled focaccia
Jm BUTTER POACHED KING PRAWNS 39 – saffron & pea risotto, chorizo, charred broccoli, chili oil

ALBERTA BEEF

minimum 31 day aged Alberta beef
Served with market vegetables, butter mashed potatoes or hand cut fries
6 OZ FLAT IRON 29 | 12 OZ NEW YORK 49 | 6 OZ TENDERLOIN 52 | 14 OZ RIBEYE 61

ENHANCE: red wine demi-glace, truffle butter, green peppercorn sauce, romesco, blue cheese sauce 6
SIDES: herb mushrooms 7, prawns 9, scallops 12

From farm to kitchen & tide to table, Murrieta's West Coast Bar & Grill is committed to sourcing responsible and sustainable practicing partners



MURRIETA'S WEST COAST BAR & GRILL

Please advise your server of any food allergies & intolerances | Prices subject to GST | Parties of 8 or more are subject to 18% gratuity
menu version win23.01 *Jm* New menu item

FEATURED WINES OF WASHINGTON

bottle | 270ml | 165ml

MERF CHARDONNAY – 52 | 21.05 | 13.05

Flavors of bright apple, pear and tropical fruit with delightful floral and creamy notes. Followed by a rich mouthful and hints of oak in the nose.

COLUMBIA CREST GRAND ESTATES CABERNET SAUVIGNON – 48 | 19.85 | 12.05

Slight pepper, round body, dried cherry, silky vanilla, concentrated with a long velvety finish.

COLUMBIA CREST H3 MERLOT – 59 | 24.05 | 14.85

Aromas of spice, plum and blackberry with the perfect balance of earth, cocoa and ripe black cherry notes. Followed by a smooth velvety finish.

CHATEAU STE MICHELLE COLUMBIA VALLEY CABERNET SAUVIGNON – 59 | 24.85 | 14.85

An inviting Cabernet with plenty of complexity, structure and silky tannins. Extremely versatile with food.

TENET WINES THE PUNDIT SYRAH – 75

A decadent mouthful with flavors of cherry, blueberry and dark chocolate is complimented by a long juicy complex finish.

CHATEAU STE MICHELLE RED MOUNTAIN CABERNET SAUVIGNON – 67

Aromas and flavors of black cherry, cardamom spice and dark chocolate with an elegant structure and refined tannins.

COLUMBIA CREST WALTER CLORE RESERVE RED – 119

Intense aromatics of spice and earthy notes. Balanced flavors of blackberry and currant lead to hints of coconut and chocolate on the palate.

