

SOUP & SALAD

FRESH BAKED BREAD 7 – extra virgin olive oil, sea salt (v)
CORN CHOWDER 13 – double smoked bacon, cornbread croutons, chili oil
ARTISANAL GREENS 10 – carrot, cherry tomato, fennel, candied pecan, orange vinaigrette (vg) (gf)
Jm KALE CAESAR 16 – baby kale, smoked bacon, focaccia croutons, creamy parmesan dressing

STARTERS

TRIO OF DIPS 19 – roasted garlic hummus, roasted eggplant, red pepper feta (v)
FRIED BRUSSELS SPROUTS 16 – gochujang, satay sauce, roasted peanuts (gf) (vg)
Jm ROASTED CAULIFLOWER 17 – cilantro crema, chipotle salsa, pickled onions, spiced almonds
CALAMARI 20 – crispy fennel, banana peppers, caper aioli, lemon gastrique
Jm AHI TUNA TATAKI 22 – pickled chili, shimeji mushroom, crispy nori, wasabi aioli, sweet yuzu soy
CRAB CAKES 23 – cucumber kimchi, roasted peanuts, shiso aioli, chili crunch
FRESH OYSTERS 27 / half-dozen – shaved horseradish, daily mignonette, fresh lemon (gf)
Jm WHIPPED 'NDUJA 21 – spiced grilled carrots, smoked honey yogurt, lavash crackers
ALBERTA LAMB MEATBALLS 20 – grana padano, roasted peperonata, basil (gf)
CHEESE & CHARCUTERIE 29 – cured meats, artisan cheese, pickles, crostini

PIZZAS

MARGHERITA 22 – fior di latte, basil, San Marzano tomato (v)
MUSHROOM 23 – roasted mushrooms, grana padano & mozzarella, truffle crema (v)
PEPPERONI 23 – calabrian chili honey, mozzarella, San Marzano tomato
SPICY CALABRESE 24 – charred broccolini, arugula, garlic honey, mozzarella, ricotta crema

gluten free available

PASTAS

Jm WILD MUSHROOM TAGLIATELLE 26 – roasted mushrooms, morel mushroom veloute, arugula, parmesan
Jm RICOTTA GNOCCHI 28 – crispy pork jowl, caramelized onion, pistachio crema, pecorino cheese
LAMB MEATBALL SPAGHETTI 26 – fresh basil, roasted tomato sauce, pecorino cheese
SCALLOP FETTUCCINE 34 – chorizo sausage, cherry tomatoes, aglio e olio, parmesan cheese

gluten free available

MAINS

Jm CHICKEN SUPREME 38 – grilled baby carrots, potato rosti, smoked squash puree, chestnut & truffle veloute
Jm DRY AGED DUCK DUO 43 – roasted breast, duck confit croquette, swiss chard, winter squash, duck jus
Jm GRILLED PORK CHOP 43 – roasted root vegetables, caramelized onion puree, pomme puree, maple bourbon jus
Jm BRAISED SHORT RIB 47 – braised red cabbage, borlotti bean cassoulet, 'nduja, broccolini, salsa verde
Jm BUTTERNUT SQUASH RISOTTO 28 – glazed baby carrots, brown butter, stracciatella, crispy sage

SIMPLE FISH

ROASTED ARCTIC CHAR 36 – spiced grain salad, grilled bok choy, roasted tomato emulsion, tahini dressing (gf)
Jm SALTSRING ISLAND MUSSELS 31 – red thai curry broth, julienne vegetables, cilantro, grilled foccacia
Jm GRILLED PRAWNS 36 – coconut curry risotto, charred spiced zucchini, micro coriander
AHI TUNA 41 – roasted fingerling potatoes, red pepper salsa, balsamic tomatoes, arugula pistou

ALBERTA BEEF

minimum 31 day aged Alberta beef

Served with market vegetables, butter mashed potatoes or hand-cut fries

6 OZ FLAT IRON 31 | 12 OZ NEW YORK 59 | 8 OZ TENDERLOIN 64 | 14 OZ RIBEYE 69

ENHANCE: red wine demi-glace, truffle butter, green peppercorn sauce, romesco, blue cheese sauce 7

SIDES: herb mushrooms 7, prawns 10, scallops 13

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

Version 02.26

Jm New menu item vg - vegan, v - vegetarian, gf - gluten free

FEATURED WINES

bottle | 270ml | 180ml

OGIER VENTOUX AOC ROUGE - 48 | 17.85 | 11.85

Medium-bodied and expressive with ripe red berries, black cherry and subtle spice, balanced by smooth tannins and a fresh Rhône finish.

OGIER VENTOUX AOC ROSE - 48 | 17.85 | 11.85

Fresh and dry with notes of strawberry, watermelon and citrus, lifted by delicate floral and mineral hints; crisp, refreshing and perfectly balanced.

LAROCHE MAS LA CHEVALIERE PINOT NOIR - 58 | 21.85 | 14.85

Medium-bodied with bright cherry and raspberry notes, subtle earthy undertones and silky tannins, finishing fresh and refined.

LAROCHE MAS LA CHEVALIERE CHARDONNAY - 58 | 21.85 | 14.85

Crisp and elegant with notes of green apple, citrus and white peach, balanced by bright acidity and a clean, mineral-driven finish.

bottle

CHATEAU NOAILLAC CRU BOURGEOIS - 69

Classic Médoc Bordeaux blend with layers of blackcurrant, plum and cedar, framed by polished tannins and a long, elegant finish.

CLOS DE L'ORATOIRE CHATEAUNEUF DES PAPES - 126

Full-bodied and complex with ripe black fruit, Provençal herbs and warm spice, supported by silky tannins and a long, powerful finish.

LAROCHE ST.MARTIN CHABLIS AOC - 94

Bright and mineral-driven with notes of green apple, lemon zest, and flinty undertones, finishing crisp and refreshing.

HUGEL CLASSIC PINOT NOIR 802413 - 84

Medium-bodied with vibrant red cherry, raspberry, and subtle spice, complemented by soft tannins and a silky, elegant finish.

