

**H<sub>2</sub> | ROTISSERIE & BAR**  
**DINE OUT VANCOUVER**  
JAN 19 - FEB 4

**FIRST**

**ORGANIC BABY KALE SALAD**

served with toasted almonds, crumbled goat cheese, heirloom  
gem tomato, orange vinaigrette

*or*

**MUSHROOM BISQUE**

garnished with black truffle oil chives

**SECOND**

**MAPLE HILLS FARM PULLED ROTISSERIE  
CHICKEN POT PIE**

with organic mushrooms, green peas, carrots, and celery.  
served with a biscuit crust topping

*or*

**WINTER SQUASH RAGU**

slow cooked with seasonal winter vegetables and fresh  
pappardelle pasta

**THIRD**

**PEANUT BUTTER PANNA COTTA**

with double chocolate cookie crumble

*or*

**CRANBERRY APPLE CRUMBLE**

house made warm cranberry apple crumble served a  
la mode with vanilla ice cream

**\$30/PERSON**

**ADD FLIGHT OF LOCAL TAPS - \$9**

Howling Moon Cider, Parallel 49 Pale Ale, Red Racer IPA  
& Strange Fellows Bayard Farmhouse Raspberry Saison