

THE MERCHANT KITCHEN

Our menu was designed to create a flavourful and interactive experience for you, our guests.
Please enjoy sharing your dishes as we deliver them to you family-style.

STREET BITES

SHRIMP SKEWER	8
red and yellow sweet peppers, poblano, house seasoning, jerk marinade, toasted coconut, pineapple sweet and sour	
CORNBREAD	12
maple glaze, serrano chili butter	
TOSTONES	11
twice fried and then smashed green plantains, garlic lime sauce, pico de gallo	
CRAB RANGOON DIP	23
snow crab, cream cheese, poblano, red onion, miso, chili cheese mixture, green onion, wonton crisps	
CHIMICHURRI POTATOES	12
cumin roasted baby potatoes, chimichurri rojo, Mexican crema, arugula	
CHIPS AND DIP	16
guacamole, Chilean pebre, feature salsa, local tortilla chips	
GRILLED CORN	15
elote, queso fresco, chili powder, lime, cilantro, tortilla chips	
PERUVIAN HOT WINGS	21
brown sugar, spices, oregano, green sauce	
NAGOYA WINGS	21
pepper, ginger, brown sugar, soy	

TACOS

VEGANO	17
refried beans, fajita ancho veggies, Tajin aioli, crispy onions, cilantro	
POLLO	18
grilled chicken, piri-piri sauce, butterleaf, pickled mango, green goddess dressing, cilantro	
CARNITAS	18
greens, jicama, apple wood smoked pork, coffee rub, chipotle apple butter, salsa verde	

ADD ONS

SERRANO HOT SAUCE	1
HABANERO HOT SAUCE	1
SIDE TACO CHIPS	1.5
CHICKEN	6
PRAWNS	5
TOFU	6

BOWLS

SPICY LEMONGRASS SOUP	20
coconut milk, prawns, Thai basil oil, citrus, broccolini, shredded carrot, chili, Chinese pink peppercorn, cilantro	
ENSALADA MORADA	23
radicchio, vanilla pickled beet, cucumber, lemon whipped goat cheese, marcona almond, orange blossom honey, Thai basil oil	
PICADA	19
romaine, chimichurri marinated black bean, pico de gallo, radish, jicama, chipotle ranch, crispy tortilla, jalapeño monterey jack	
DAN DAN NOODLES	20
bok choy, broccoli, scallion, sweet pork, spicy Sichuan sauce, peanuts	
Add fried egg	2
THAI FRIED RICE	20
brown rice, Thai basil, garlic, prawns, Thai chilies, red pepper, egg	
Add fried egg	2

LARGE PLATES

Please allow the kitchen time to prepare

PORK BELLY	32
hoisin glaze, spicy Korean rice cakes, black sesame, pickled brussel sprout slaw	
BEEF AND BROCCOLI	40
beer braised short rib, grilled broccoli, maldon, black bean bbq sauce, scallion, grilled lemon	
KOREAN FRIED CHICKEN	
local chicken, house brine, Korean spice rub, garlic chili sauce, soy syrup	
HALF KFC 5 pieces	35
FULL KFC 10 pieces	55

SWEETS

CHOCOLATE TRES LECHES	10
chocolate cake, milk and coffee, chantilly cream, cinnamon, sponge toffee	
CRÈME BRÛLÉE	9
vanilla, ube, burnt sugar	
MANGO TART	12
hazelnut crust, Chinese pink peppercorn syrup, fresh Thai basil, dark chocolate shavings, coconut whipped cream	

SIGNATURE COCKTAILS

GALING PUNCH21 Don Papa rum, Coruba rum, Wray and Nephew Overproof rum, lemon, passion fruit, demerara; coconut cream clarification	EL GATO GRANDE17 400 Conejos mezcal, Amaro Montenegro, tamarind, ginger, mango, lime, smoked chipotle sugar rim	ZERO PROOF YERBA10 spiced earl grey tea, lime, simple, lemon-lime soda, mint
BITTERSWEET OASIS24 coconut fat washed Campari, pandan infused Roku gin, Lillet Blanc	MAGARITA PICANTE15 Cazadores Blanco tequila, lime, jalapeño, cilantro, Laphroig mist	SMAUG8 dragonfruit tea, mango, lime, grenadine
RUMBA REFRESCO15 El Gobernador pisco, 400 Conejos mezcal, mango, rambutan, lemon, saline	ASTON MARGARITA23 your choice of Casamigos Blanco or Tres Generaciones Blanco , Grand Marnier, lime, agave, citrus salt	TE LARGO ,.....8 green tea, apricot, lemon, ginger beer
SAKURA14 Roku gin, Midori melon, aloe, lime, sake, honey, saline	179018 Buffalo Trace bourbon, Calvados, asian pear, ginger, all spice, Angostura	TING5 Jamaican grapefruit soda

WINE

RED

SARDASOL TEMPRANILLO SPAIN.....12 16 46
FINCA LAS MORAS TANNAT ARGENTINA.....14 19 57
CLAY CREEK CABERNET SAUVIGNON UNITED STATES..16 21 66
SIBARIS PINOT NOIR CHILE.....68
VENTISQUERO "GREY" CARMENERE CHILE.....71
LA POSTA "FAZZIO" MALBEC ARGENTINA.....73
12 LUNAS GARNACHA SOMONTANO SPAIN.....75
LANGE TWINS ZINFANDEL UNITED STATES.....78
DEMUERTE MONASTRELL/SYRAH/GARNACHA SPAIN.....86
THORLE "SAULHEIM" PINOT NOIR GERMANY.....94
GREENWING DUCKHORN CABERNET SAUVIGNON UNITED STATES..120
CHATEAU D'ARSAC MARGAUX FRANCE.....126
JAX NAPA VALLEY CABERNET SAUVIGNON UNITED STATES..210

SPARKLING & ROSÉ

EL CONVERTIDO TEMPRANILLO ROSÉ SPAIN.....13 17 49
CASTELFINO CAVA BRUT SPAIN.....13 20 49
GRIS DES LIONS GRENACHE ROSE FRANCE.....54
BERTOLANI ROSÉ LAMBRUSCO ITALY.....58
PLOYEZ JACQUEMART BRUT CHAMPAGNE FRANCE.....175

WHITE

PINUAGA SAUVIGNON BLANC SPAIN.....13 18 50
FINCA MARTHA CHARDONNAY ARGENTINA.....14 19 54
CIVETTINA PINOT GRIGIO ITALY.....14 19 55
PIKES RIESLING/VIOGNIER AUSTRALIA.....57
KA TAHI SAUVIGNON BLANC NEW ZEALAND.....59
ZARATE ALBARIÑO/RIAS BAIXAS SPAIN.....81
DOMINIQUE ROGER DOMAINE DU CARROU SANCERRE FRANCE.105

BEER

PACIFICO8 Mexican Lager 355mL 4.6% ABV	NO BOATS ON SUNDAY11 Cider 473 mL 5% ABV
MODELO ESPECIAL ..8 Pilsner 355mL 4.5% ABV	HEINEKEN ZERO6 Non-alcoholic beer 330mL 0% ABV
MODELO NEGRA8 Dark Lager 355mL 5.3% ABV	FEATURE BEER CANMP Ask your server!

DRAUGHT BEER

Ask your server about our rotating local and imported taps:
Little Brown Jug, Kilter, Good Neighbour, Sookram's,
Lake of the Woods, Low Life, Nonsuch, & Sapporo

TEQUILA & MEZCAL

BLANCO

1800 balanced taste with hints of sweet fruit and pepper.....7 12
ESPOLON pepper, vanilla, grilled pineapple, and spice.....8 14
CHAMELEON ROSA red fruit and honey, orange, cherry, dark berry..11 19
PATRON SILVER citrusy aroma; smooth taste; light pepper finish...13 23
DON JULIO hints of citrus, light sweet agave taste and finish....14 25
TRES GENERACIONES well balanced, spicy, herbal and fresh.....14 25
CASAMIGOS aged 2 months; crisp; hints of citrus and vanilla....14 24
VIVA MEXICO raw agave, mint, olive, citrus, peppery finish.....17 29
PATRON EL CIELO cooked agave, sweet, fruity, citric, long finish.39 60

REPOSADO

1800 aromas of caramel, spice, white pepper, and smoke.....7 12
ESPOLON bold and rich with tropical fruit, vanilla, and brown spices.8 14
TRES GENERACIONES spicy, toasted oak, herbal and fresh.....15 26
DON JULIO aged 8 months; dark chocolate, cinnamon, and caramel...16 28
CASAMIGOS aged 7 months; oaky with hints of caramel and cocoa...17 30
VIVA MEXICO pineapple, cherry, vanilla, white chocolate.....18 31
LA GRITONA aged 8 months; vegetal, herbaceous, and round19 33
DON JULIO PRIMAVERA honey, citrus, hints of spice.....35 60
CLASE AZUL wood, fruit, vanilla, toffee, and caramel.....45 65

AÑEJO

1800 flavours of caramel, toffee, and black pepper; well rounded.....9 16
HUSSONG'S caramel, vanilla, aromatic spice, and toasted oak.....16 28
TRES GENERACIONES brown sugar, soft oak, and clean agave.....21 37
CASAMIGOS aged 14 months; notes of vanilla and caramel.....21 37

MEZCAL

400 CONEJOS hints of vanilla, slight smokiness on the palate....8 14
FANDANGO roasted agave, rich blend of earth and smoke.....8 14
DEL MAGUEY VIDA ginger, cinnamon, and tangerine; soft finish...10 18
HACIENDA OPONGUIO wild herbs, molasses, green apple, citrus...14 25
BRIJ3 balanced, herbaceous, citrus, smoke, fresh cut grass.....16 28
CASAMIGOS tropical fruit, herbal, fresh mint, soft smoke.....21 37

FEATURE TEQUILA FLIGHT18 32 1/2 ounce of four different tequilas or mezcals; dealer's choice
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JAPANESE WHISKY

SUNTORY TOKI10 15
NIKKA DAYS10 18
UMKI16 28
SUNTORY AO16 28
NIKKA WHISKY FROM THE BARREL17 30
HIBIKI HARMONY25 44