



## LUNCH MENU

✓ **MARZANO TOMATO BISQUE | \$12**

housemade tomato soup. chili oil. pesto.  
parmesan cheese

**RUSTIC MUSSELS | \$24**

applewood smoked bacon. chili flakes.  
sherry. garlic. grape tomato

**TUNA POKE BOWL | \$24**

sesame tuna. rice. mango. avocado. ginger.  
edamame. wonton crisp. soy teriyaki glaze

**ALE BATTERED COD | \$24**

two piece. alaskan ling cod. house battered  
fried. slaw. tartar. charred lemon

**NINETEEN05 BURGER | \$22**

fresh angus beef smash patty. brie cheese.  
crisp prosciutto. pickled onion. lettuce. jerk  
mayo. mushrooms. marinated roma tomato

**CHICKEN TENDERS | \$20**

four piece. house battered. fried. housemade  
honey mustard dip

**DARNASI BAGARA | \$26**

chicken thighs. housemade curry. basmati rice.  
naan bread

☎ **RED CURRY PRAWNS | \$19**

tiger prawns. peppers. onions. red curry cream.  
baked with mixed cheese

**SHRIMP GYOZA | \$16**

seared japanese shrimp dumpling. mango  
salsa. sweet chili soy

✓ **RAINFOREST GREENS | \$19**

greens. arugula. cucumber. tomato. avocado.  
boiled egg. sunflower seeds. feta. lemon dressed

✓ **BURRATA & HEIRLOOM | \$22**

soft burrata cheese. mixed heirloom tomatoes.  
basil. mango. crisp bread. balsamic. olive oil

**DAILY BENTO BOX | \$24**

four piece california maki roll. edamame beans.  
miso salad. teriyaki grilled salmon. sweet chili  
chicken. pickled ginger. wasabi

☎ **ARCTIC CHAR | \$38**

crispy skin. pan seared. white wine lemon  
caper sauce

☎ **STEAK & SEAFOOD | \$38**

6oz sirloin steak. seared scallops. mussels. garlic  
prawns. bearnaise sauce. merlot reduction.