

NIGHT-TIME HABITS



Soup of the Day
served with a clover roll.....7

Habit Hummus
roast eggplant & chickpea hummus, cucumber,
clover roll and fry bread.....7

Habit Poutine
hand cut fries, cheese curds, braised beef, jus.....12
or veggie with mushroom gravy.....9

Onion Rings
tempura battered, chipotle aioli.....7

Free-Range Chicken Wings
Your choice of: salt & pepper or masala curry.....12
Also available: ranch or blue cheese dip. Add 50c

Carrot and Brie Perogies
chive sour cream, caramelized onions.....11

Steamed Mussels 🌊
Salt Spring Island mussels, fennel, tomato, tarragon,
white wine.....13

Baked Vegetable Gratin
tomato, zucchini, caramelized onion, eggplant, chevre,
grilled foccacia.....10

Beet Salad
mixed greens, beets, pistachios, goat feta, spiced vinaigrette.12

Albacore Tuna Salad 🌊
seared albacore tuna, arugula, warm potatoes, green beans,
grape tomatoes, nicoise olives, creamy sesame dressing.....14

BURGERS / SANDWICHES

Served with a choice of soup, fries or salad.

Habit Burger
Pemberton Meadows beef & Fraser Valley pork, bacon,
caramelized onions.....13
Add blue cheese or aged cheddar to your burger for \$1

Chicken Sandwich
arugula, tomato, cucumber, lemon-tarragon aioli.....13

Grilled Cheese
aged white cheddar, brie.....11
Want some truffle oil on your grilled cheese? Just ask!

Black Bean Burger
avocado, tomato jam, iceberg lettuce.....12
Add blue cheese or aged cheddar to your burger for \$1

Tuna Casserole 🌊
seared albacore tuna, organic mushrooms, asparagus,
penne, parmesan crust.....15
• vegetarian option available

Veggie Shepherd's Pie
leeks, mushrooms, lentils, pearl onions, carrots,
potato-caramelized onion topping.....13

The following are available until 11pm

Rainbow Trout 🌊
scalloped potato, spinach, tomato-leek sauce, crispy capers..18

Pork Tenderloin
hazelnut & pork stuffed baked apple, swiss chard,
matchstick-potatoes, mustard demi-glace.....19

Braised Beef
crispy smashed potatoes, seared brussels sprouts,
baby carrots.....18

Sockeye Salmon 🌊
cauliflower puree, green lentils with roast red peppers,
grilled asparagus, lemon mustard butter.....18

AAA New York Steak
7oz steak, duchess potato, braised red cabbage,
mushroom butter, demi-glace.....20

Lamb Stew
red curry, pearl onions, carrots, buttered spinach,
toasted almonds, basmati rice cake.....19

SIDES

Side Salad.....4
Grilled Asparagus.....7

Albacore Tuna.....4
Braised red cabbage.....4

Scalloped potato.....5
Flatbread.....4

Cup of Soup.....3
Fries.....4

WEEKLY DINNER FEATURES

MONDAY & TUESDAY \$10 CHEAP EATS: Warming comfort food, just like your mom used to make.

WEDNESDAY WING NIGHT: 1lb bucket of free-range chicken wings with a selection of housemade sauces, rubs and glazes - \$8

THURSDAY PEROGIE PLATE: Potato & caramelized onion Perogie Plate with delicious accompaniments - \$10

We use humanely raised meats & sustainable seafood.

Ocean Wise. 🌊

Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

For groups of 8 or more a 17% gratuity will be added.

DAILY BEER FEATURES!

Monday: Main Street Pilsner

Tuesday: Russell Blood Alley Bitter

Wednesday: Guest Tap

Thursday: Russell Blood Alley Bitter

Friday: Main Street Pilsner

Saturday: Guest Tap

Sunday: Main Street Pilsner

\$5.50 20oz pint / \$15 jug



DAILY BEER 'N' WHISKY SHOT!

Ask your server about our daily feature!
(1oz feature whisky shot, plus 20oz daily feature beer)



REINVENTED RETRO COCKTAILS \$9

We have taken a handful of recognizable retro cocktails, which have traditionally been made with inferior ingredients, and redesigned them using premium, fresh and natural ingredients.

We have then deconstructed each recipe and laid out the components 'bento box' style, along with shaker and glass, so that you can shake and pour your own cocktail.

WHY? Because drinking is fun!

'Not So Blue' Hawaiian

A healthy measure of Cuban white rum infused with natural coconut extracts, French orange liqueur, fresh pineapple and fresh lime juices, served up with a pineapple wedge.

Manhattan

Okay, so this cocktail doesn't really fit the profile as it's always stood as a timeless classic, but it does balance the list out nicely. 100% Canadian rye whisky stirred over ice with Italian red vermouth and bitters, served up and garnished with a brandied guinette cherry.

'Sloe Gin' Fizz

Due to the fact you can get neither sloe berries nor sloe gin here in BC, we made our own Canadiana alternative, 'Saskatoon berry gin', shaken with fresh lemon juice, strained over ice, topped with club soda and garnished with a lemon twist.

Tequila Sunrise

Premium reposado tequila shaken with fresh squeezed orange juice, a touch of fresh lime juice, a dash of real pomegranate grenadine, served on the rocks with an orange slice.

HABIT

MODERN CANADIAN COMFORT FOOD • WHISKIES • COCKTAILS

OPEN 7 Days A Week: Mon - Thurs 4pm - 11pm • Fri 4pm - 1am • Sat 9am - 1am • Sun 9am - 10pm

www.habitlounge.ca