

# CHAOS

BISTRO AT EX NIHILO

*for the table*

**GF**  **MARINATED OLIVES | 11**  
Lemon | Coriander Seed | Chili | Thyme

**GF** **SMOKED BC SEAFOOD DIP | 18**  
Corn Chips | Lemon Aioli | Dill | Pickled Red Onion  
Suggested Pairing | 2021 Chardonnay

**VG** **HOUSEMADE HUMMUS | 14**  
Fresh Naan | Grassfed Yogurt | Herb Infused Oil  
Suggested Pairing | 2022 Gewürztraminer

**VG** **BC SUNCHOKE SOUP | 12**  
Black Garlic Creme Fraiche | Brown Butter Sherry Gastrique

**GF** **FRASER VALLEY PORK BELLY | 14**  
Apple Soubise | Fennel Slaw | Upside Cider Glaze | Ginger Vinaigrette | Chicharron  
Suggested Pairing | 2022 Riesling

**HANDMADE CAVATELLI PASTA | 18**  
Ask your server for daily selection.

**EXN CAESAR | 18**  
Grainy Mustard Dressing | Anchovy | Focaccia Croutons | Pecorino Romano | Grilled Lemon  
**Add Prawns \$12**  
Suggested Pairing | 2021 Pinot Noir

*pizzas*

**ITALIAN MORTADELLA | 30**  
Tanto Latte Whipped Ricotta | Basil Pesto | Wildflower Honey | Pistachio | Black Truffle  
Suggested Pairing | 2020 Cabernet Franc

**FARMCREST BBQ CHICKEN | 29**  
Strawberry BBQ Sauce | Tanto Latte Mozzarella | Buttermilk Ranch | Green Onion  
Suggested Pairing | 2022 Vampata Rosé

**VG** **FORNO ROASTED MUSHROOM | 28**  
Smoked Gorgonzola Cream Sauce | Spinach | Grilled Onion | Balsamic Reduction  
Suggested Pairing | 2020 Night

**VG** **MARGHERITA | 26**  
Crushed Tomato Sauce | Bocconcini | Basil | Sundried Tomato | EVOO  
Suggested Pairing | 2021 Pinot Noir

**Gluten Free Crust \$3**  
**Add Two Rivers Pepperoni \$4**  
**Housemade Hot Sauce \$3**  
**Buttermilk "Ranch" \$3**

**GF VG**  
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**GF** | Gluten Free    **VG** | Vegetarian     | Vegan

Our menu is designed using sustainable locally sourced ingredients.  
Please inform your server of any allergies or food sensitivities, as we may make further accommodations to ensure dish accessibility.  
Prices do not include tax. A gratuity will be added to groups of 8 or more.

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## *mains*

**GF Heritage Angus Beef Bavette | 49**  
Smoked Mashed Potato | "Imagine" Bearnaise Sauce | Grilled Broccolini | Salsa Verde | Crispy Potato  
Suggested Pairing | 2020 Night

**GF Pan Roasted Farmcrest Chicken Breast | 38**  
Green Lentils | Sumac Yogurt | Harissa | Grilled Carrot | Whipped Tahini  
Suggested Pairing | 2022 Viognier

**Garlic Prawn Gemelli | 38**  
Chardonnay Bechamel | English Peas | Lemon | Brown Butter Crumble | Basil | Calabrian Chili  
Suggested Pairing | 2021 Chardonnay

**Fraser Valley Pork Bolognese | 36**  
Italian Fennel Sausage | Baby Greens | Pecorino Romano | Crispy Onion  
Suggested Pairing | 2021 Merlot

## *desserts*

**VG Warm Sticky Toffee Pudding | 12**  
Miso Caramel | Pinot Noir Poached Cherries | White Chocolate Anglaise | Feuilletine Crunch  
Suggested Pairing | 2020 Syrah

**GF Vanilla Buttermilk Panna Cotta | 13**  
Diplomat Cream | Spring Berry Preserve | Ice Wine Jellies | Sweet Pickled Rhubarb | Crispy Meringue  
Suggested Pairing | 2018 Riesling Estate Icewine

**Riesling Estate Icewine 2018 | 14/55**  
100% Estate grown | Bright Aromas Of Mango, Pear & Honey

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