



SUNDAY - THURSDAY
3:00PM - 11:00PM

FRIDAY - SATURDAY
3:00PM - 12:00AM

SHARED PLATES

- SPINACH DIP 18
herb garlic cheese, tortilla chips
- CHILI HUMMUS 16
toasted naan bread
- MOSAIC NACHOS 29
pickled jalapeno . pickled onion . olives .
corn . guacamole . salsa . sour cream .
mozzarella and cheddar cheese
- CHICKEN WINGS 19
spicy gochujang, kimchee slaw or
salt & pepper, served with hot sauce and ranch
- GRAIN BEEF SLIDERS 26
(SERVED WITH YOUR CHOICE OF SALAD OR FRIES)
cheddar, power sauce, brioche bun
- FISH TACOS 22
achiote marinated salmon, lettuce, lime
corn salsa, garlic basil aioli
- SWEET POTATO WAFFLE FRIES 12
parmesan, lime chipotle aioli
- KUNG PAO CAULIFLOWER 15
kung pao sauce, toasted cashews,
chilies, scallions and cilantro
- CHARCUTERIE & CHEESE 38
assorted local cheeses and charcuterie, bread,
pickles, candied nuts and apple chutney

SALAD

- GRAIN TOSSED SALAD 16
spinach, baby romaine lettuce, corn, heirloom
cherry tomatoes, pumpkin seeds, hemp hearts,
pickled red onion, tempeh, cilantro lime vinaigrette

appetizer size \$8
add grilled chicken \$6

PLATES

- PLANT BASED POWER BURGER 26
(SERVED WITH YOUR CHOICE OF SALAD OR FRIES)
vegetable patty, avocado, spinach, lettuce
tomato, pickle, power sauce, vegan brioche bun
- MOSAIC SIGNATURE PIZZA 26
tomato, truffle salami . spicy calabrese .
mozzarella
- MARGARITA PIZZA 26
tomato, fior di latte cheese, basil
- BBQ CHICKEN PIZZA 28
bbq chicken . red onion .
mozzarella fior di latte . avocado

DESSERT

- DULCE DE LECHE DOME 14
hazelnut crumble, vanilla cake and black currant

VEGAN GLUTEN FREE OCEAN WISE MOSAIC SIGNATURE DISHES

MENU PRICING DOES NOT INCLUDE APPLICABLE TAXES

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH & EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES

SIGNATURE COCKTAILS (20z) 17

yvr sling

long table gin | cointreau | pineapple juice | cherry liqueur
| averna amaro lime | house made grenadine

ginger pear martini

east van vodka | pear brandy | house made ginger syrup |
house made sweet & sour

second wind

house infused vanilla vodka | kahlua | crème de cacao |
house made vanilla cold brew | forty creek irish cream liqueur

sea to sky

queensborough gin | elderflower liqueur | lime | grapefruit
juice | basil

north shore sour

egg white | sov amaretto | collingwood whiskey | lemon

piña picosa with tequila (+ \$2 with mezcal)

egg white | jimador tequila | cointreau | house made habanero
agave | pineapple juice | lime

SEASONAL COCKTAILS (20z)

japanese ultimate “umami fashioned” 25

taketsuru pure malt | mirin | sassafras bark

smoke ‘n’ mirrors 20

black walnut | black pepper tincture | burnt caramel
syrup | johnny walker black | bowmore

upbeat bitterness 18

mezcal | campari | averna amaro | lillet | passionfruit
puree | form bitters

crystal moments (on burrard) 17

leaf sage | pisco | home-made cherry earl grey liqueur | lime
juice | maraschino cherry liqueur | prosecco

take me to the pumpkin patch 17

lot 40 | pumpkin syrup | egg white | lemon | apple
liquor | pinot gris

chai guevara 17

chai infused whisky | simple syrup | aperol | sweet vermouth |
orange bitters

FEATURED LOCAL SPIRITS

central city ‘queensborough’ gin | citrus | juniper | 11

odd society ‘wallflower’ gin | floral | juniper | spice | 11

empress gin | pea blossom | juniper | ginger | cinnamon | 13

long table distillery ‘london dry’ gin | fennel | 12

odd society ‘east van’ vodka | 100% malted barley | 12

rebel vodka | 100% bc apples | 10

okanagan spirits vodka | 100% fruit | 10

sons of vancouver vodka | 75% spring wheat | 25% barley | 10

collingwood | corn | barley | rye | 10

central city ‘lohin mckinnon’ whisky | 100% malted barley | 10

forty creek whisky | ‘double barrel reserve’ | corn rye barley blend | 13

ZERO PROOF COCKTAILS 9

mango moscow mule

mango puree | ginger syrup | ginger ale | soda | vanilla

raspberry mint lemonade

raspberry | mint leaves | lemon juice | simple syrup

strawberry basil smash

basil | strawberries | lemon juice | simple syrup

orangette opera

dark chocolate orangette syrup | espresso | cream | sangria syrup |
egg | black walnut bitters

T A S T I N G F L I G H T S

LOCAL CRAFT BEER choice of three 9

red truck lager
parallel 49 trash panda hazy ipa
strange fellows talisman pale ale
stanley park trail hopper ipa
hojne dark matter

VQA WHITE WINE choice of three 24

okanagan crush pad • rose
mission hill estate series • pinot gris
maverick • sauvignon blanc
stone boat • pinot blanc blend
cedar creek • chardonnay

VQA RED WINE choice of three 24

stone boat • pinot noir
crush pad 'narrative' • cabernet franc / merlot
blasted church • cabernet sauvignon
stag's hollow 'white label' • syrah
mission hill • cabernet / merlot

CANADIAN WHISKY choice of three 18

alberta premium | 100% rye
central city 'lohin mckinnon' | malted barley
collingwood | corn | barley | rye | maple
lot no. 40 | 100% rye
forty creek 'double barrel reserve' | rye • barley • corn

BRITISH COLUMBIA VODKA choice of three 18

odd society 'east van' | 100% malted barley
rebel vodka | 100% bc apples
okanagan vodka spirits | 100% fruit
sons of vancouver | 75% spring wheat • 25% malted barley

BRITISH COLUMBIA GIN choice of three 18

central city 'queensborough' | citrus • juniper • spruce tips
odd society 'wallflower' | floral • juniper • spice
empress gin | pea blossom | juniper | ginger | cinnamon
long table distillery 'london dry' | juniper • citrus • fennel

 VEGAN  GLUTEN FREE  OCEAN WISE  MOSAIC SIGNATURE DISHES

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S P I R I T S

GIN	1oz
beefeater	9
tanqueray	11
bombay sapphire	11
hendricks	13
VODKA	
stolichnaya	9
tito's	10
ketel one	11
grey goose	13
RUM	
bacardi superior	9
bacardi black	9
flor de cana 5 year old	10
malibu coconut	10
captain morgan	10
appleton 12 year old	11
house made rose butter spiced rum	12
flor de cana 18 year old	13
AMERICAN WHISKEY	
jim beam 4 year	9
jack daniel's old no. 7	9
bulleit bourbon	10
maker's mark	12
knob creek	12
basil hayden's	13
woodford reserve	14

S P I R I T S

SINGLE MALT	1oz
glenfiddich 12 year	10
the glenlivet 12 year	11
bowmore 12 year	11
glenmorangie 10 year	12
laphroaig quarter cask	13
macallan 12 year double cask	14
talisker 10 year	15
dalwhinnie 15 year	16
dalmore 15 year	20
the glenlivet 18 year	22
glenfiddich 12 year	10
the glenlivet 12 year	11
BLENDED SCOTCH	
ballantine's finest	9
johnnie walker red label	10
johnnie walker black label	12
TEQUILA & MEZCAL	
el jimador blanco	9
espolon blanco	10
el jimador reposado	10
cazadores anejo	11
patron silver	13
herradura reposado	13
mezcal montelobos	15

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DRAUGHT CRAFT BEER (16 oz) 8

- red truck classic lager
- parallel 49 trash panda hazy ipa
- strange fellows talisman pale ale
- stanley park trail hopper ipa
- hojne dark matter

CIDERS & HARD SELTZERS (355ml)

- lonetree pear **8**
- whiteclaw watermelon **8 1/2**
- growers peach **9**
- growers apple **9**

BOTTLED OR CANNED CRAFT BEERS

- parallel 49 ruby tears northwest red ale (12 oz) **8 1/2**
- mill st. organic lager (12 oz) **9**
- steam whistle pilsner (12 oz) **9**
- four winds nectarous dry – hopped sour (16 oz) **9**
- glutenberg gluten free blonde ale (16 oz) **9 1/2**

DOMESTIC AND IMPORTED BEERS

- molson canadian (12 oz) **8**
- budweiser (12 oz) **8**
- coors light (12 oz) **8**
- corona (12 oz) **8 1/2**
- stella artois (12 oz) **9**
- guinness (14.8 oz) **10**

SPARKLING

DIRTY LAUNDRY

cuvee • summerland • okanagan valley

PERGOLO

prosecco • treviso • italy

5 OZ

BOTTLE

14

58

12

52

WHITE WINE

RED ROOSTER

gewürztraminer • penticton

MISSION HILL ‘ESTATE SERIES’

pinot gris • kelowna

BURROWING OWL

sauvignon blanc • okanagan valley

PELLER ESTATES

chardonnay • kelowna

CEDAR CREEK

chardonnay • kelowna

RED ROOSTER

chardonnay • kelowna

5 OZ

8 OZ

BOTTLE

16

23

65

15

21

62

17

24

68

9

13

38

15

21

62

16

23

65

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ROSE WINE	5 OZ	8 OZ	BOTTLE
CRUSH PAD 'NARRATIVE' rose • black sage bench	13	18	54
RED WINE	5 OZ	8 OZ	BOTTLE
PELLER ESTATES merlot • kelowna	9	13	38
CRUSH PAD 'NARRATIVE' cabernet franc / merlot • black sage bench	15	21	62
MISSION HILL 'ESTATE SERIES' cabernet sauvignon • kelowna	16	23	65
QUAILS' GATE pinot noir • kelowna	16	23	65
BLASTED CHURCH cabernet sauvignon • okanagan falls	17	25	68
STAG'S HOLLOW 'WHITE LABEL' syrah • okanagan falls	18	25	75
BURROWING OWL merlot • oliver	18	25	75
BURROWING OWL pinot noir • oliver	20	28	95
QUAILS' GATE old vines foch • kelowna	18	25	75

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