



smaller plates

<b>Patat Frites</b> – House cut Kennebec potatoes, prepared in the traditional “friture” style. First blanched 3 times then fried to order. Served with garlic tarragon mayo & ketchup.	5
<b>Mixed Olive Plate</b> – Just as it sounds.	5
<b>The Onion Soup</b> - Probably the best onion soup you’ve had in years.	4
<b>Warm Beet Salad</b> – Red & gold beets, sautéed red onions & spinach topped with a breaded goat cheese puck. Finished with a balsamic drizzle & candied walnuts.	12
<b>Portobello Tart</b> – Tart shell, grilled Portobello mushroom, dilled goat cheese, roasted red peppers, pine nuts & some mixed greens. Lovely.	9
<b>Tian des Legumes</b> - Basically like a scalloped potato but with yams, leeks, garlic, herbs & a cheesy cream sauce all baked together. Get your little serving of starch right here.	4
<b>Grilled Chorizo</b> – Spicy Chorizo sausage grilled to order, served with mustard.	6
<b>Crab and Shrimp Cakes</b> – Crab, shrimp & 14 other ingredients make up our most popular menu item. Served with a fresh pea shoot salad.	12
<b>Charcuterie &amp;/or Cheese</b> plate – Your choice of three selections from either column. Please check the chalk board or ask your server for this week’s selections. Served with bread & a selection of accompaniments .	16
<b>Beef Croquettes</b> – Stewed beef, potatoes & vegetables, breaded & fried to order. Served with Patat Frites. Typical Dutch street vendor food.	6
<b>Tomato Gratin</b> – Diced tomato, aged cheddar, goat cheese & béchamel sauce, baked to order & served with bread. Very creamy & very yummy.	11
<b>Lambik’s Beef Carbonade</b> - Slow braised in dark beer & red wine, with garlic, onions, carrots & fresh herbs for good measure. Like bourguignon but a little heartier & a lot more delicious. Served with a white roll.	14
<b>Chicken Pot Pie</b> – Carrots, potatoes, herbs, chicken & cream come together with a pastry lid. Served with a roll.	12
 <b>Savoury Scallops</b> – Pan seared on top of sautéed cabbage & crispy Capicola ham covered with a fresh lemon butter sauce.	11
<b>The District Salad</b> – Mixed greens, dates, sundried cranberries & tomatoes, our house dressing topped with a poached egg.	12
<b>The Belgian Salad</b> – Mixed greens, sliced Belgian endive, sliced apple, candied walnuts, blue cheese & our house dressing.	12
<i>- Extra hungry? Add a chorizo sausage to either salad for \$4-</i>	
 <b>Smoked Salmon Caesar</b> - Dry rubbed & hickory smoked salmon over Romaine hearts tossed in a house made Caesar dressing & topped with sharp cheese.	14

## BIGGER PLATES

**Steak Frites** – served with Patat Frites, tarragon herb butter & market vegetables.

8 oz. New York served medium

7 oz. Tenderloin served medium rare, cut on the bias

24

24

**Kilted Chicken** – A chicken breast stuffed with sautéed spinach & Provolone cheese, wrapped in Capicola ham & topped with a mustard sauce. Served with garlic & leek mashed potato.

22

**The NO. 13 Burger** – Our interpretation of a classic, a tenderloin & sirloin burger patty (ground daily), dressed to impress with the district burger tapenade & caramelized white onion mayonnaise. Served with Patat Frites.

16

Your choice of Blue, Aged Cheddar, Goat or Cumin Gouda cheeses.

Add Sautéed Mushrooms or diced House Made Bacon for \$2



**The Battered Cod** – Stella beer battered Northern BC Ling Cod.

Served with Patat Frites & house made tartar sauce. Classic fish & chips.

20

**Mussels** – Served with Patat Frites or grilled bread.

**District** – Red onion & garlic slivers, R & B Cream Ale, charred roma tomato, chorizo sausage, fresh tarragon & dried guajillo pepper.

16



**French** – White onion, white wine, cream, garlic, leeks & fresh thyme. Classic mussels.

16



**Creole** - Our house made Creole filling & BBQ sauces combine to give you something special from New Orleans,

16



**The District** is proud to partner with the

Vancouver Aquarium's Ocean Wise™ program in providing ocean-friendly seafood choices.



**Ocean Wise**

A Vancouver Aquarium Conservation Program