



LUNCH PRIX FIXE

choice of app and main, with dessert 39
excludes tax & gratuity

Mushroom Soup

chives, truffle cream, enoki mushrooms

The Guild Village Salad

tomato, red onion, olives, feta, oregano



Chef Aziz's Tikka Masala

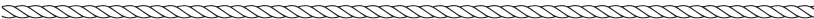
simmered butter chicken, basmati rice, chutney

Beef & Mushroom Cottage Pie

potato crust, simmered beef steak, button mushrooms, dark ale



Nanaimo Bar



The Guild is an ode to the guildhalls from our past, which acted as professional meeting places for artists and merchants of a particular trade. In the spirit of honing one's craft, our chefs honour local beef, game and fowl by performing all butchery in-house and sourcing all beef and lamb from nearby farms.

add roast chicken breast 9 garlic butter shrimp 10 4oz / 8oz flat iron steak 12 / 22 to any salad

Wood-fired Pull Apart Bread

garlic Parmesan pain au lait 13

Mushroom Soup

chives, truffle cream, enoki mushrooms 11

Crispy Calamari

spiked tartar sauce, chili crisp 17

Guilded Greens

field greens, citrus olive oil dressing 15

Deviled Eggs

chipotle, chives, crispy shallots 12

Roasted Beet Salad

whipped goat cheese,
berry vinaigrette, crostini 19.5

The Guild Caesar

romaine, lardons, croutons,
creamy garlic dressing 17

Steak Tartare

Beretta Farms Alberta beef, capers,
pickle, fried shallots, crisps 22

Fried Mac & Cheese

truffle ranch dip 15

Chicken Cobb Salad

roast chicken breast, honey ham, boiled egg,
Gruyère cheese, green goddess dressing 27

Grilled Steak Salad

arugula, roasted potatoes, broccolini,
crumbled feta, smoked maple vinaigrette
4oz / 8oz flat iron 32 / 40

Fresh Falafel Salad

crispy falafel balls, tahini sauce, olives,
cucumber, tomato, sumac 22

Fried Fish Sandwich

Atlantic cod fillet, cabbage slaw,
dill pickle, tartar sauce 21

The Guild Burger

two smashed Beretta Farms patties, tomato,
American cheese, lettuce, onion, pickle,
housemade sauce 23
add house-smoked bacon 2

Tuna Poke Bowl

marinated yellowfin tuna, citrus-sesame
dressing, avocado, rice, edamame, nori 23

Merchant’s Sausage

housemade sausage, creamy mash,
peas, sunny-side-up egg, Cabernet jus 27

Ricotta Gnocchi Alfredo

Parmigiano-Reggiano, roasted garlic cream,
fava beans, sweet peas 22

Wood-fired Lamb Rigatoni

Lambtastic Farms lamb ragoût,
roasted root vegetables 26

Fish & Chips

Atlantic cod, dill pickle, tartar sauce,
housemade slaw 25

Original Jerk Chicken

charred half-bird, dirty rice and beans,
mango habanero sauce 31

Steak Frites

Beretta Farms flat iron steak, frites,
truffle ranch, arugula, tomatoes 40

dry-aged at The Guild
Beretta Farms Alberta is our choice — antibiotic and hormone free, 100% grass-fed

Rib Eye

served with creamy mash
12oz / 16oz 65 / 79

Tenderloin

served with creamy mash
6oz / 10oz 48 / 70

10oz Strip Loin

served with creamy mash 55

24oz 35-day Dry-aged Bone-in Strip Loin 92

served with creamy mash

34oz 35-day Dry-aged Porterhouse

with choice of two sides 152

34oz 28-day Dry-aged Tomahawk

with choice of two sides 179

SIDES 1–2 items recommended per person

Creamy Mash 9

Roasted Mixed Mushrooms

wood-fired, garlic butter, parsley 13

Brussels Sprouts

smoked maple, chilli, crispy shallot 13

Broccolini

olive oil, sea salt 15

Creamed Spinach

spinach, creamed shallots, horseradish,
Parmigiano-Reggiano 12.5

Wood-fired Carrots

maple, pepper, sumac 13

Wood-fired Beets

crumbled walnuts, thyme, olive oil 12

French Fries

truffle ranch 9

Truffle Fries

Parmigiano-Reggiano, sea salt,
garlic mayonnaise 11

SAUCES & FIXINGS

Alberta Premium Whisky

Peppercorn Cream 6

Red Wine Jus 4

beef stock and Cabernet reduction

Drawn Butter 4

garlic, shallot, parsley

Chimichurri 5

parsley, oregano, red wine vinegar, garlic, chili