

CHAOS

BISTRO AT EX NIHILO

for the table

MARINATED OLIVES | 11 GF ^V

Lemon | Coriander Seed | Chili | Thyme

SMOKED BC SEAFOOD DIP | 20 GF

Spiced Corn Chips | Lemon Aioli | Dill |
Pickled Red Onion
Suggested Pairing | 2022 Sparkling Imagine

ROASTED GARLIC HUMMUS | 14 VG

Fresh Naan | Housemade Yogurt | Herb Infused Oil
Suggested Pairing | 2022 Gewürztraminer

YARROW MEADOWS DUCK PASTRAMI | 24

Grilled Strawberry | Aged Balsamic |
Sunflower Crumble | Radicchio
Suggested Pairing | 2020 Night

FRASER VALLEY PORK BELLY | 16 GF

Apple Soubise | Grilled Endive | Upside Cider Glaze |
Ginger Vinaigrette | Chicharron
Suggested Pairing | 2022 Riesling

HANDMADE CAVATELLI PASTA | 22

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

FORNO ROASTED MUSHROOM | 28 VG

Smoked Gorgonzola Cream Sauce | Spinach |
Grilled Onion | Balsamic Reduction
Suggested Pairing | 2020 Night

MARGHERITA | 26 VG

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 GF VG

Buttermilk "Ranch" \$3 GF VG

GF | Gluten Free **VG** | Vegetarian ^V | 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 20% gratuity will be added to groups of 8 or more.

find us here



for the latest updates, specials, and events:



@choasbistro



@choasbistroexn

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mains

HERITAGE ANGUS BEEF BAVETTE | 49 GF

Smoked Mashed Potato | "Imagine" Bearnaise Sauce | Grilled Broccolini | Green Onion Chimichurri | Crispy Potato
Suggested Pairing | 2020 Night

PAN ROASTED FARMCREST CHICKEN BREAST | 38 GF

Green Lentils | Sumac Yogurt | Harissa | Grilled Carrot | Whipped Tahini
Suggested Pairing | 2022 Pinot Gris

GARLIC PRAWN GEMELLI | 38

White Wine Bechamel | English Peas | Lemon | Brown Butter Crumble | Basil | Calabrian Chili
Suggested Pairing | 2022 Viognier

FRASER VALLEY PORK BOLOGNESE | 36

Italian Fennel Sausage | Baby Greens | Pecorino Romano | Crispy Onion
Suggested Pairing | 2021 Merlot

desserts

WARM STICKY TOFFEE PUDDING | 12 VG

Miso Caramel | Pinot Noir Poached Cherries | Coffee Anglaise | Feuilletine Crunch
Suggested Pairing | 2020 Syrah

WHITE CHOCOLATE BUTTERMILK PANNA COTTA | 13 GF

Vanilla Sweet Cream | Spring Berry Preserve | Ice Wine Jellies | Crispy Meringue
Suggested Pairing | 2018 Riesling Estate Icewine

2018 RIESLING ESTATE ICEWINE | 14/55

100% Estate grown | Bright Aromas Of Mango, Pear & Honey

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