

# DINNER {DAILY FROM 5pm}

## STARTERS

<b>Soup of the Day</b> served with a toasted focaccia	7
<b>Habit Hummus</b> roast tomato, garlic & white beans, foccacia, fry bread	7
<b>Beet Salad</b> mixed greens, goat feta, pistachios, spiced vinaigrette	11
<b>Warm Nicoise Salad</b> 🌱 seared albacore tuna, potatoes, green beans, nicoise olives, gem tomatoes, arugula, creamy sesame dressing	12
<b>Carrot and Brie Perogies</b> chive sour cream, caramelized onions	11
<b>Chicken Wings</b> organic chicken wings tossed in a lemon, rosemary and honey sauce	10
<b>Steamed Mussels</b> 🌱 Salt Spring Island mussels, bacon, tomato, mustard, cream	12
<b>Baked Cheese</b> puff pastry, fontina cheese, mushroom, marinara sauce	11

## MAINS

<b>Lamb Stew</b> slow-cooked lamb, pearl onions, carrots, celery root, stilton mashed potatoes	15
<b>Steak Frites</b> 8oz Ribeye steak, truffle scented fries, tomato provencal, demi-glace, aioli	20
<b>Steelhead Trout</b> 🌱 pan seared Lois lake steelhead, spaghetti, pesto, gem tomatoes, arugula, pistachios	17
<b>Quarter Chicken</b> roast Maple Hills chicken, chive spaetzle, corn, mushrooms, grilled asparagus, jus	17
<b>Braised beef</b> slow braised beef, bacon, mushrooms & tomatoes, scalloped potato, kale & baby carrots	17
<b>Squash Gnocchi</b> kale, asparagus, mushroom saute, sage brown butter	15
<b>Lamb Chops</b> two 3oz lamb chops, spinach, Israeli cous-cous, roast tomatoes, cucumber & mint, red pepper sauce	19
<b>Tuna Casserole</b> 🌱 seared albacore tuna, penne, mushrooms, asparagus, parmesan panko crust • <b>vegetarian option available</b>	15

## SANDWICHES

<b>Habit Burger</b> Pemberton Meadows beef & Fraser Valley pork, blue cheese, bacon, caramelized onions	13
<b>Grilled Cheddar Sandwich</b> aged white cheddar, caramelized onions, truffle oil	11
<b>Chicken Club</b> bacon, iceberg lettuce, tomato, avocado	12
<b>All sandwiches served with choice of soup, fries or salad</b>	

## Care for a drink?

### REINVENTED RETRO COCKTAILS \$9

We have taken a handful of recognizable retro cocktails, which have traditionally been made with inferior ingredients, and redesigned them using premium, fresh and natural ingredients.

We have then deconstructed each recipe and laid out the components 'bento box' style, along with shaker and glass, so that you can shake and pour your own cocktail.

**Why? Because drinking is fun!**

#### 'Blue' Hawaiian

French orange liqueur, infused with all natural organic 'blue' plant extracts, shaken with a healthy measure of Cuban white rum infused with natural coconut extracts, fresh pineapple and fresh lime juices, served up with a pineapple wedge.

#### Tequila Sunrise

Premium reposado tequila shaken with fresh squeezed orange juice, a touch of fresh lime juice and a dash of real pomegranate grenadine, served on the rocks with an orange slice.

#### 'Sloe Gin' Fizz

Due to the fact you can get neither sloe berries nor sloe gin here in BC, we made our own Canadiana alternative, 'Saskatoon berry gin', shaken with fresh lemon juice, strained over ice, topped with club soda and garnished with a lemon twist.

#### Manhattan

Okay, so this cocktail doesn't really fit the profile as it's always stood as a timeless classic, but it does balance the list out nicely. 100% Canadian rye whisky stirred over ice with Italian red vermouth and bitters, served up and garnished with a brandied guinette cherry.

## SIDES

<b>Side Salad</b>	4
<b>Warm Israeli Couscous Salad</b>	6
<b>Albacore Tuna</b>	4
<b>Cup of Soup</b>	3
<b>Grilled Asparagus</b>	7
<b>Flatbread</b>	4
<b>Mash</b>	4
<b>Fries</b>	4



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

It's always our goal to use sustainable seafood and humanely raised meats.

For groups of 8 or more a 17% gratuity will be added.

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