

INTERNATIONAL



SALT AND PEPPER CALAMARI

TOMATO CHILI JAM, CILANTRO, RED ONION, JALAPENO
16

ORGANIC STONE GROUND NACHOS

PEPPER JACK CHEESE, TOMATOES, JALAPENOS,
GREEN ONION, BLACK BEANS, JETSIDA SALSA
18
(ADD BEEF 8)

HOUSE MADE FALAFEL SLIDERS

WARM PITA, TAHINI, YOGURT, QUINOA TABOULI
14

GLOBE @ YVR SIGNATURE SALAD

SEARED ALBACORE TUNA, COLDWATER CRAB, HOUSE
HOT SMOKED SALMON SOBA NOODLES, PICKLED
VEGETABLES, MIXED GREENS TOASTED BLACK SESAME
MISO-YUZA VINAIGRETTE
26

FISH AND CHIPS

PACIFIC COD, FVA HONEY LAGER TEMPURA,
TARTAR, LEMON
20

BUTTER CHICKEN CURRY

GRILLED NAAN BREAD, BASMATI RICE, RAITA
25

CHARCUTERIE BOARD

SELECTION OF MEATS FROM GRANVILLE ISLAND OYAMA
SAUSAGE COMPANY, GHERKINS, OLIVES, PARMIGIANO-
REGGIANO
18 (SMALL) 24 (LARGE)

SPECIALTY PIZZAS

VEGETARIAN

MEDITERRANEAN VEGETABLES, FOREST MUSHROOMS,
ARTICHOKES, EXTRA-VIRGIN OLIVE OIL, ARUGULA,
PARMIGIANO-REGGIANO, AGED BALSAMIC
20

JETSIDA

DRIED CHORIZO, CARAMELIZED ONIONS, FOREST
MUSHROOMS, OLIVE TAPENADE, ROASTED PEPPERS,
SALTSPRING ISLAND GOAT CHEESE
23

DOMESTIC

SOUP OF THE DAY

OUR CHEF'S SEASONAL CREATION

10

GLOBE SIGNATURE WILD MUSHROOM SOUP

ENOKI MUSHROOMS, TRUFFLE CREAM

12



WEST COAST SEAFOOD CHOWDER

A BLEND OF AUTHENTICALLY LOCAL BC SEAFOOD

15

FRESH POTATO CHIPS

LOBSTER CRÈME FRAICHE, WAKAME SALT

16

CHICKEN DRUMETTES

BARBECUE, HONEY GARLIC OR HOT

16

PULLED PORK SLIDERS

SMOKED CHIPOTLE BARBECUE SAUCE,
APPLE-CABBAGE COLESLAW, BRIOCHE

16



CLASSIC CAESAR SALAD

HOUSE MADE ROASTED GARLIC DRESSING,
CRISP BACON BITS, FOCACCIA CROUTONS

14

ADD CHICKEN BREAST

8

ADD SPICY PRAWN SKEWER

9

SMOKED TURKEY CLUBHOUSE

HOUSE BRINED AND SMOKED TURKEY BREAST, AGED
CHEDDER CHEESE, CARAMELIZED ONION, BACON, MAPLE
GRAINY MUSTARD MAYO, AVOCADO PUREE,
CRANBERRY BREAD

21

JETSIDESIGNATURE BURGER

½ LB PURE BEEF PATTY, FVA SIGNATURE SEASONING
SPICE, DOUBLE-SMOKED BACON, AGED CHEDDAR,
CRISPY ONIONS

20



Ocean Wise

RECOMMENDED BY THE VANCOUVER AQUARIUM
AS AN OCEAN-FRIENDLY SEAFOOD CHOICE

DESSERT

MOLTEN S'MORES CAKE

HOUSE MADE MARSHMALLOW, TOASTED GRAHAM
CRACKERS, CHOCOLATE GANACHE CAKE,
DOLCE ICE CREAM

12

STICKY TOFFEE PUDDING

VANILLA GELATO & WARM TOFFEE SAUCE

12

WARM APPLE PIE

OKANAGAN APPLES, FVA HONEY ICE CREAM
AND ROSEMARY

12

CHAI SPICED ORGANIC CARROT CAKE

CREAM CHEESE ICING, ROASTED PINEAPPLE
SORBET

12

VANILLA CRÈME BRULEE

CRANBERRY-PISTACIO BISCOTTI, AND BERRIES

12

SELECTION OF BRITISH COLUMBIA CHEESES

SEASONAL CHUTNEY & BERRIES,
ASSORTED ARTISAN & HOUSE-BAKED BREAD

18

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE, OR SPECIAL
DIETARY RESTRICTION, PLEASE ADVISE YOUR SERVER