## FEATURED WINES

| | btl | 270ml | 180ml |
|---|---|---|---|
| **Ogier Ventoux AOC Rouge**<br>Medium-bodied and expressive with ripe red berries, black cherry and subtle spice, balanced by smooth tannins and a fresh Rhône finish. | 48 | 18 | 12 |
| **Ogier Ventoux AOC Rose**<br>Fresh and dry with notes of strawberry, watermelon and citrus, lifted by delicate floral and mineral hints; crisp, refreshing and perfectly balanced. | 48 | 18 | 12 |
| **Laroche Mas La Chevaliere Pinot Noir**<br>Medium-bodied with bright cherry and raspberry notes, subtle earthy undertones and silky tannins, finishing fresh and refined. | 58 | 22 | 15 |
| **Laroche Mas La Chevaliere Chardonnay**<br>Crisp and elegant with notes of green apple, citrus and white peach, balanced by bright acidity and a clean, mineral-driven finish. | 58 | 22 | 15 |

| | btl |
|---|---|
| **Chateau Noaillac Cru Bourgeois**<br>Classic Médoc Bordeaux blend with layers of blackcurrant, plum and cedar, framed by polished tannins and a long, elegant finish. | 69 |
| **Clos de L'Oratoire Chateauneuf des Papes**<br>Full-bodied and complex with ripe black fruit, Provençal herbs and warm spice, supported by silky tannins and a long, powerful finish. | 126 |
| **Laroche St.Martin Chablis AOC**<br>Bright and mineral-driven with notes of green apple, lemon zest, and flinty undertones, finishing crisp and refreshing. | 94 |
| **Hugel Classic Pinot Noir 802413**<br>Medium-bodied with vibrant red cherry, raspberry, and subtle spice, complemented by soft tannins and a silky, elegant finish. | 84 |

### THOMAS ALVA EDISON

1847-1931

Born in 1847 in Milan, Ohio, Thomas Alva Edison came from a Canadian family first established in Nova Scotia by John Edison. Edison became one of North America's most famous inventors, known for creating the phonograph, the incandescent light bulb, and the motion picture camera. He held over 1,093 patents and established the first industrial research laboratory at Menlo Park, New Jersey, significantly influencing modern technology before his death.

Alva takes its name from Thomas Alva Edison - Alva meaning brightness, and exalted one. The late 1800s, also known as the Gilded Age, was a time of industrial progress, bold ideas, and elegant craftsmanship. It was an era where innovation met opulence – when gaslight gave way to electric light, and ornate detailing coexisted with the raw beauty of early industrial materials.

ALVA

by murrieta's

DINNER

## SOUP & SALAD

**Artisan Greens - 16** vg gf
shaved carrots, fennel, butternut squash, spiced cashews, maple vinaigrette

**Cardini Romaine - 19**
baby gem romaine, guanciale crisps, duck fat bread crumb, grana padano

**Harvest Salad - 24** v gf
beets, parsnips, carrots, dukkah, burrata, maple vinaigrette

**Canadian Seafood Bisque - 34** gf
Nova Scotia lobster, dungeness crab, scallop

## APPETIZERS

**Roasted Garlic Pan Bread - 9** v
fresh baked and finished with roasted garlic butter

**Mushroom Toast - 21** v
saint angel brie, herb roasted mushrooms, grilled sourdough, porcini foam

**Fried Camembert - 19** v
apple parsnip purée, apple compote, frisée

**Floating Stone Ranch Beef Tartare - 24** gf
FSR beef tallow rosti, pickled mushroom, smoked sunchoke purée

**Hunter's Charcuterie - 29**
elk sausage, smoked duck breast, air dried bison, pickled vegetables, bannock, mustard, compote

**Blackened Scallop - 32** gf
pork jowl, pickled fresno, lemon butter spinach, squash purée

**Dungeness Crab Dip - 23**
smoked sunchoke crema, preserved lemon, duck fat bread crumb, grilled sourdough

**BC Mussels - 27**
spruce garlic cream, dehydrated fennel, house sourdough, sumac oil

**Oysters - (6) 24 / (12) 46** gf
lemon, house mignonette, fresh horseradish,

## ENTRÉES

**Harvest Chicken Farci - 39** gf
mushroom & goat cheese stuffed supreme, roasted squash, harvest hash, parsnip purée, fermented apple jus

**Dry Aged Duck Duo - 43** gf
parsnips, sunchokes, beets, squash purée, pressed duck confit, saskatoon duck jus

**Alberta Pork Chop - 37** gf
apple purée, wild mushrooms, spinach, roasted fingerling potato, bourbon jus

**Lamb Rack - 68** gf
roasted carrots, crispy fingerlings, beets, charred onion purée, rosehip juniper honey

**Alberta FSR Beef Cheek - 51** gf
creamy polenta, charred leeks, beets, roasted carrots, birch glaze

**Chargrilled Leeks - 29** vg gf
beluga lentils, dukkah, romesco, chimichurri, grilled cauliflower, vegan demi glaze

**7oz FSR Wagyu Burger - 31**
smoked bacon, gouda, grilled onion, romaine, tomato, pickles, house burger aioli, sesame milk bun

### FLOATING STONE RANCH

*Minimum 30 days aged and served with chargrilled vegetables*

**Picanha 9oz - 46**
**Striploin 12oz - 53**
**Tenderloin 8oz - 61**
**Ribeye 14oz - 63**

FLOATING STONE RANCH

### ACCOMPANIMENTS

**Proteins**
Prawns (5) - 10 | Scallops (3) - 14 | Lobster Tail - 34

**Side Dishes - 10**
Roasted Fingerlings
Smoked Butter Mash
Beef Tallow Fries
Cacio e Pepe Risotto
Harvest Vegetables
Side Mushrooms

**Side Sauces - 7**
Madeira Jus
Bourbon Jus
Whipped Garlic Herb Butter
Tri-peppercorn Sauce
Blue Cheese Sauce

## COASTAL SEAFOOD

**Grilled BC Chinook Salmon - 36** gf
beluga lentils, baby turnips, green beans, roasted fennel, sunchoke velouté, scallion oil

**Roasted BC Sablefish - 45** gf
smoked squash risotto, roasted swiss chard, maple glaze

**Lobster Gnocchi - 39**
snap peas, pickled fresnos, micro green salad, lobster cream sauce

**Seafood Tower for 2 - 41** gf
oysters, house mignonette, prawn cocktail, weekly crudo, shucked mussels & clams

**Seafood Tower for 4 - 100** gf
oysters, house mignonette, prawn cocktail, weekly crudo, crab claw, lobster tail

## PRAIRIE PASTAS

**Three Sisters Agnolotti - 31** v
butternut squash, green beans, sweet corn velouté

**Mushroom Tagliolini - 28** v
alder smoked cremini mushrooms, swiss chard, chaga butter sauce, leek fumet

**Bison Pappardelle - 30**
braised ragu, sundried tomato, caramelized onion, burrata, sage pangrattato

## PIZZAS

*Gluten free options available*

**Pepperoni - 23**
San Marzano tomato, mozzarella, calabrian chili honey

**Smoked Duck - 28**
smoked sunchoke purée, mozzarella, caramelized onion, baby kale, saskatoon gastrique

**Spicy Shrimp - 25**
'nduja tomato sauce, cherry tomato, roasted red pepper, green onion

**Roasted Beet - 22** v
whipped herb ricotta, beets, goat cheese, dukkah, yogurt drizzle

**Please advise your server of any food allergies & intolerances**

**Prices subject to GST Parties of 8 or more are subject to 20% gratuity**

**vg - vegan, v - vegetarian, gf - gluten free | Fall 2026**