FEATURED WINES

	btl	270ml	180ml
Ogier Ventoux AOC Rouge 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 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 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 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 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 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 Bright and mineral-driven with notes of green apple, lemon zest, and flinty undertones, finishing crisp and refreshing.	94
Hugel Classic Pinot Noir 802413 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

LUNCH

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

Cobb Salad - 26 gf
goat cheese, pork jowl, charred corn, cherry tomato, corn vinaigrette

Seafood Bread Bowl - 24
shrimp, scallop, mussels, clams, fresh chive, vegetable velouté

Featured Soup - 10
soups and garnishes made daily

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 - 26 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, fruit compote

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

ENTRÉES

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

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

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

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

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
Harvest Vegetables
Side Mushrooms

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

HANDHELDS

Served with Beef Tallow Fries or Soup or Salad
Gluten free options available

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

6oz Lamb Burger - 26
sour cherry relish, arugula, brie, garlic aioli, sesame milk bun

Fried Chicken - 22
Montreal steak spice glaze, pickled slaw, pickles, sweet pepper aioli, sesame milk bun

Crispy Haddock - 24
tempura beer batter, shredded lettuce, pickled red onion, remoulade, sesame milk bun

Montreal Smoked Meat - 28
pickle, mustard, house rye bread

Picanha Steak Sandwich - 26
caramelized onion, arugula, chimichurri, garlic aioli, house sourdough

PIZZAS

Gluten free options available

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

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

Roasted Beet - 22 v
whipped chive ricotta, beets, goat cheese, dukkah, dill yogurt

PRAIRIE PASTAS

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

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