



PHOTOS
BY
**Evaan
Kheraj**

Market Research

WHAT TO EAT, DRINK AND HAVE SNATCHED FROM YOUR HAND BY A SEAGULL
AT THE INCOMPARABLE GRANVILLE ISLAND PUBLIC MARKET. *BY THE EDITORS*



Given the number of out-of-towners who flock to Granville Island each summer, it would be easy to assume the community is a tourist trap—and it's certainly tempting to avoid the crowds during peak cruise ship season. But spend even a few minutes here, and you're quickly reminded that this is maybe the most special place in the city: a paradise of independent businesses and incredible food, and a neighbourhood that actually makes space for artists instead of turning their studios into condos. The star of the show, of course, is the Public Market, which has been a foodie institution since it opened its doors in July 1979 in the former B.C. Equipment Co. factory (before the word "foodie" was ever uttered). Butchers, bakers and candy-stick makers all share the floor, their display cases bursting with cheese, fresh pasta, spicy olives and doughnuts that inspire lines out the door. The smorgasbord can admittedly be intimidating—but that's where we come in. In the pages that follow, our editors and hungriest chef friends share the best of the best of the market: the must-try eats that make this magical part of the city all the more delicious. It's island time.



For a snack on a stick

CHICKEN SOUVLAKI FROM SPRIG

You've had a busy day touching everything on the shelves at South China Seas. You need a hit of protein, and Sprig delivers. While food-court Greek can often be hit or miss, the execution at this stall is top-notch. Skewers of chicken are freshly grilled and tender with just the right touch of char, and the accompanying pilaf, lemony potatoes, pita, grilled veggies and tzatziki is all generous and well-seasoned. Vegetarians will be impressed by the falafel here, too: moist and fluffy at once. \$23

GINGER MINT ORANGE JUICE FROM FRASER VALLEY JUICE AND SALAD

The stalls are overflowing with produce at Granville Island Market, but when you want to get as many fruits and vegetables into your body as quickly as possible, Fraser Valley Juice and Salad fires up the blender for you. The made-to-order ginger mint orange juice packs an invigorating wallop (helpful if you're feeling sluggish from either an oncoming cold or from eating too many sausage and cheese samples elsewhere in the market). From \$8.25

For fighting that cold

READER RECOMMENDED



"The custard cream beignets from La Bise bakery" — @yejOppar





For your best-bet breakfast

LOX AND CREAM CHEESE SANDWICH FROM SIEGEL'S

We're not going to judge you if you want to enjoy the Montreal-style bagels at Siegel's with just a good ol' schmear of feta-spinach cream cheese, but wild sockeye salmon lox is the move, sandwiched between two perfectly dense and chewy halves of an everything bagel, still warm from the wood-fired stove. \$13.95



For a burst of brine

HONEY MUSTARD PICKLES FROM HOBBS PICKLES

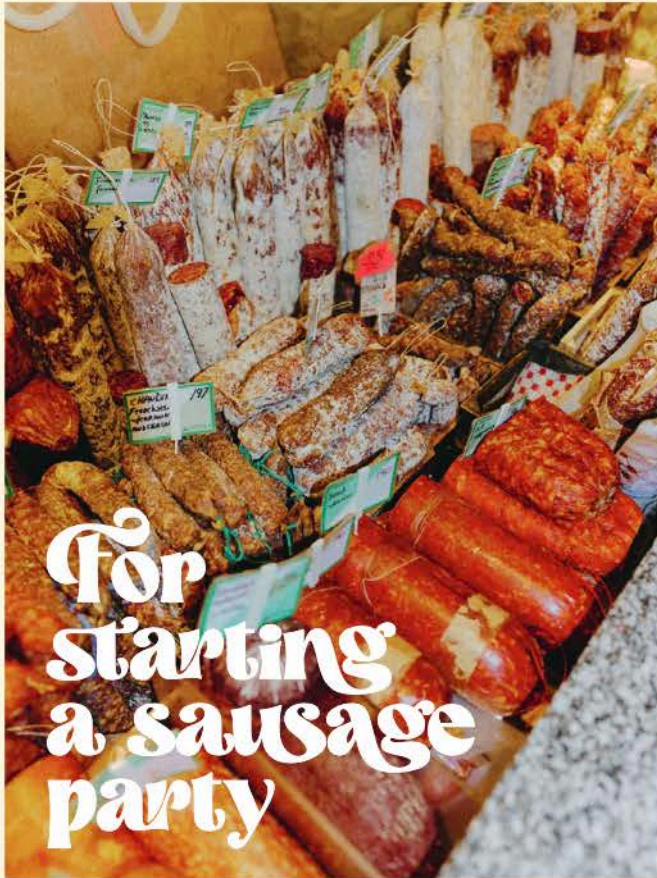
The pickleheads at Hobbs claim that some fans can polish off a whole container of their New York-style pickles in one sitting, but you have our permission to pace yourself. Snag a half-litre of the sliced honey mustard cukes. Yes, you can snack on them straight from the jar, but the crunchy, tangy-sweet coins are a great sidekick to many of the market's other wares—slap 'em on a charcuterie platter or a sandwich. \$13



**For a
flavour
bomb**

**SPICY SICILIAN
OLIVES FROM
ZARA'S DELI**

Olives aren't to everyone's taste. That's fine. Go hang out at the Nut Merchant while we're being dazzled by the overflowing bowls of beautifully briny green, brown and black gems in the Zara's Deli display case. The best of the lot are the spicy Sicilian olives—hot, meaty, tangy and pretty to boot, speckled with pepper flakes. \$4.39/100 g



**For
starting
a sausage
party**

**ELK JUNIPER
SMOKED
SALAMI FROM
OYAMA**

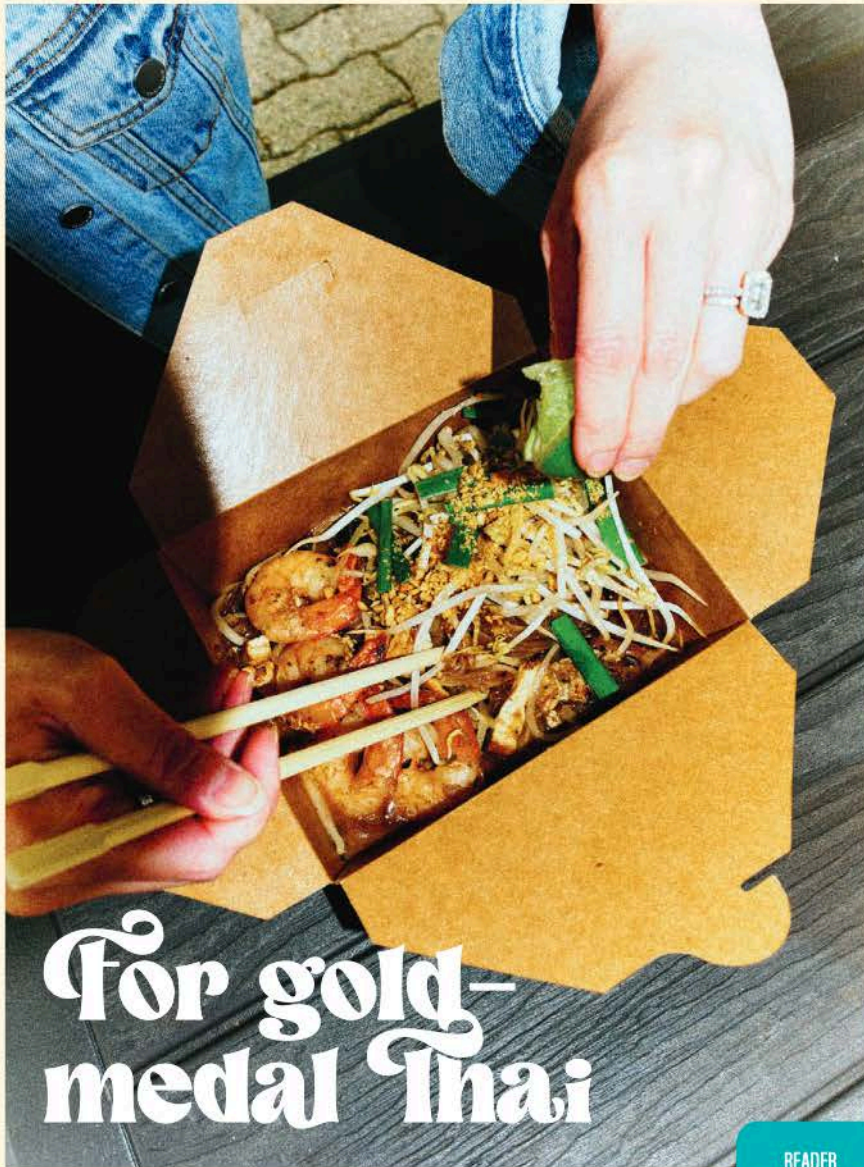
John and Christine van der Lieck have been the sausage king and queen of Granville Island since setting up shop here in 2001, and they make more than 400 different products over the year—so you're forgiven if you find yourself experiencing analysis paralysis once you take a number at their deli counter. The elk juniper salami is earthy and infinitely snackable, but if you're looking for something with a little more heat, the rioja chorizo is spicy, garlicky and smoky. *Elk salami*, \$7.19/100 g; *rioja chorizo*, \$5.19/100 g



**For a
satisfying
sando**

**PROSCIUTTO
SANDWICH
FROM
L'ÉPICERIE**

The rotisserie is the star of the show at chef David Izquierdo's French takeout counter, but though the tender pork hock and roast chicken legs are extremely delicious (ditto the wild mushroom soup), they're not exactly "walkin' around" fare. For a handheld taste of Paris, only an expertly made baguette sandwich will do, and this one's stuffed with ribbons of prosciutto. While you're there, stock up on gourmet heat-and-eat frozen goods like duck leg in orange sauce or French cassoulet. \$17.80



For gold-medal Thai

READER
RECOMMENDED

PAD THAI PRAWNS FROM SEN PAD THAI

Chef Angus An—*Vanmag's* 2025 Chef of the Year—may be best known for Maenam, his upscale Thai spot on West 4th, but the man isn't afraid to get casual. His Sen Pad Thai serves up Thailand's most well-known dishes and absolutely knocks each familiar favourite out of the park. If you thought you couldn't be wowed by pad Thai, you haven't ordered it here, where each noodle and plump prawn is perfectly cooked and coated in Sen's signature tamarind sauce. (Chef An is also a co-owner of Popina Canteen, a seafood shack—that happens to have excellent cream puffs, too—with a killer patio, located just outside the market.) \$22

"Stock Market is known for soup, but I would go there for breakfast when I worked there. I was never an oatmeal person but they made me one that was so good."—@hinagarms

"If you're not starting with a sample at Hobbs Pickles, what are you even doing with your life?"—@ash_macey

The Sweet Stuff

If you come to the market, you have to get a little treat. We don't make the rules. For a bit of something sweet, here's what we grab.



PASSIONFRUIT CANELÉ FROM LA BIÈSE

A tapestry of texture: crispy outsides, yolky interiors and a dollop of tangy passionfruit curd on top. \$5.25



SALTED CARAMEL BITES FROM CHOCOLATAS

Bite-sized chocolate balls with just the perfect touch of saltiness. \$8



GIN FIZZ MACARONS FROM BON MACARON

The pretty little sandwich cookie is made with gin by Granville Island's own Liberty Distillery. \$7 for three



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For over 85 years, Kawartha Dairy has been proudly family owned and operated in a small lakeside town in Ontario. We pride ourselves on making our ice cream the traditional way with fresh milk and fresh cream from 100% Canadian farms just like our founders, Jack and Ila Crowe did. We look forward to making great family memories with you.

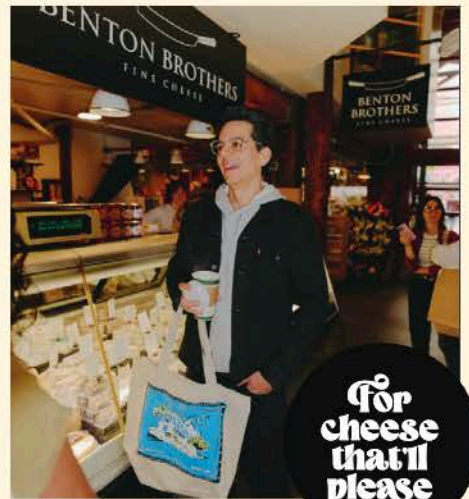




For
bite-sized
seafood

CANDIED SALMON FROM SEAFOOD CITY

Consider the crew behind the family-run fish counter to be your seafood concierges and put your dinner-party decisions in their capable hands. But if you need something to snack on as they help you choose between halibut and amberjack, get a bag of the irresistible candied salmon bites: salty-sweet nuggets that are a true taste of the Pacific Northwest. *\$7.60/100 g*



For
cheese
that'll
please

RIOPELLE DE L'ISLE QUEBEC CHEESE FROM BENTON BROTHERS

These cheese nerds stock 200 different kinds of cheese at any given time, and are thrilled to chat with you about any of them (or even give samples if you ask nicely). The soft, triple-cream Riopelle de l'Isle is a brie-lover's dream come true, with a beautifully bloomy rind and mild hints of mushroom and butter. Snag a baguette from Terra Breads and some prosciutto from Oyama and you've got yourself a picnic. *\$7.50/100 g*



For a
taste of
Germany

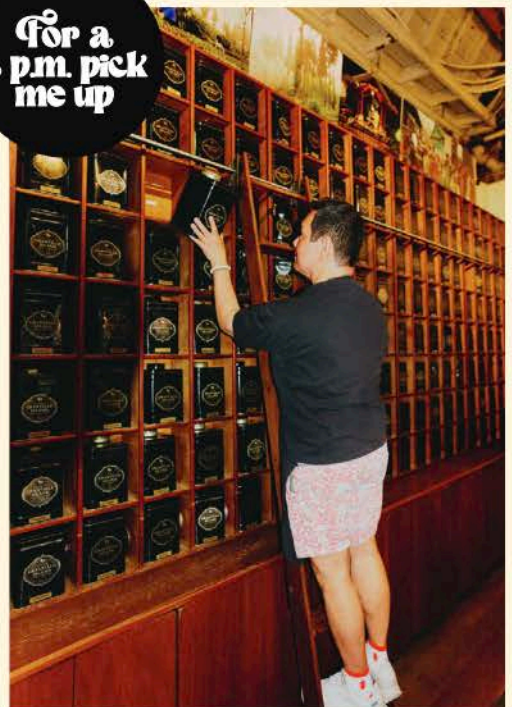
PEROGIES AND A SPICY BRATWURST FROM KAISERECK

Serving suggestion: add a tall boy of Kölsch to your order of mini potato-and-onion perogies and hot, plump pork bratwurst (with German sauerkraut, natch) and take everything out to eat on the back patio as you watch the Aquabuses roll in and out of the dock. A warm salted pretzel with beer cheese dip wouldn't be a bad addition if you're still hungry. *\$18*

HOT CHAI FROM GRANVILLE ISLAND TEA CO.

We know that there's milk powder and sugar in Granville Island Tea Co.'s authentic masala chai mix—but the other spices in the fragrant hot tea are a trade secret. Oh well: at least that gives you something to ponder as you sip and watch the staff zip around shelves stacked with bulk tea tins on their rolling ladder to fulfill customer orders. *\$4.15 per cup*

For a
3 p.m. pick
me up



For a hit of home baking

A SCRUMPET FROM MUFFIN GRANNY

Though crepes are a popular offering from this long-time bakery (a tenant here since opening day in '79!), order one of Granny's "scrumpets." The palm-sized treats are an original creation that occupies the conceptual space between a scone and an English muffin. Both the sweet and savoury options are tender and biscuity and best enjoyed slathered with butter—cheese is a classic but apricot and almond pairs beautifully with a morning coffee, too. \$3.75



For a veg-forward lunch

GOLDEN TEMPLE SOUP FROM CHAU VEGGIE EXPRESS

Chau brands its menu as "cozy Vietnamese," and one slurp of the lightly curried coconut-turmeric broth that makes this Golden Temple soup and you'll see (er, taste) why. It's a hearty hug of a dish, and comes packed with organic tofu, chunks of yam, mushrooms and tons of rice noodles that deliver more of the elixir-like stock with every spoonful. \$18

The Sweet Stuff

Continued from page 36



CHURRO DOUGHNUTS FROM LEE'S

Nothing wrong with a pink sprinkle doughnut, but this cinnamon-dusted old-fashioned is the sophisticate's choice. \$3.75



JAPANESE CREAM PUFFS FROM STUART'S

Like biting into a (very messy) cloud—one filled with light-as-air pastry cream. \$7.30



VEGAN PEANUT BUTTER ALMOND SQUARE FROM LAURELLE'S

They've got that made-by-grandma charm: "love" is in the ingredient list for sure. Rich, decadent and happily gluten-free. \$5

CHEF'S KISS

With every variety of "monger" you can imagine here, it's no wonder Vancouver chefs are drawn in by Granville Island's charms. Chef **Martin Vargas** (Alimentaria Mexicana), chef **Alex Chen** (Boulevard, Wild Blue) and host and food columnist **Shiva Reddy** (*Not Your Butter Chicken*; CBC Radio) hit the market with our team to introduce us to their favourite suppliers, do a little shopping and make a few doughnuts along the way.



READER
RECOMMENDED

"Montreal smoked meat on an everything bagel from **Siegel's**"
—@thecorkshew

Chen found fish and friendship at Seafood City. "Brian at Seafood City—he and I have been talking since I was an apprentice. He saw me grow up. We talk about food, we talk about our families." Reddy found her favourite fish there, too. "They'll take the time to walk you through everything. Starting with 'what are you making' and then they make recommendations, like, 'oh, you need mackerel!'"



Oyama made Vargas's dreams come true.
"Patés, sausages, bacon, everything is so good. One of the staples at the restaurant is green chorizo with crispy potatoes. We wanted to do it ourselves but casing sausages takes so much time, so we just came here with a recipe and now they make it for us and it's amazing. We've been using it since day one."





Vargas has a doughnut hack when he visits Lee's. "They don't have a peanut butter and jelly doughnut but you can get a peanut butter doughnut and ask for it with strawberry jam and crushed peanuts on top."

At **La Bise**, Reddy found herself bonding over baked goods. "I love the origin story behind the canelé. Wine makers would use egg whites to filter their wines, and would donate the egg yolks to the orphanage, where nuns would then make canelés. I got obsessed with canelés, and then learned about La Bise through the grape vine. Nicole Scriabin, the founder, worked for the Food Network internationally until she had to come back to Vancouver to care for her mom who had dementia. Canelés became an escape for her. She is definitely one of the best!"



READER
RECOMMENDED

"Kaiserek is the only place with schnitzel in like, the whole city. They fired me and I still love them." —@adampates





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Vargas makes purple French toast with a special loaf from [Terra Breads](#). "They have a walnut sourdough loaf. I cut it in half and it was purple. I thought I accidentally bought a blueberry loaf or something, but they told me, no, it's an enzyme process with the yeast that turns the dough purple. It's absolutely delicious and makes the best French toast."



Chen knows how to throw together a picnic. "I love all the Alpine cheeses they have at [Benton](#). For a picnic I'd grab those, some pickles from [Hobbs](#), a little marmalade, some spiced nuts, whatever focaccia they have at [Terra](#). And seasonal fruit, of course."

SHOP LIKE A CHEF //



Vargas always finds what he needs at **Armando's**. "Mexican food is about beef tongue and salsa verde, bone marrow with a piece of skirt steak. Armando's always has the offcuts I want. They're so nice and so polite, and if they don't have something they'll go and source it for you."



Chen sources global essentials at **South China Seas**. "I grab taco shells and dry chilies when I want to make tacos. The Mexican ingredients remind me of the cooks I worked so closely with at the Beverly Hills Hotel in L.A."



For a moment of zen, Reddy heads to **Benton Brothers**. "The cheese counter is a great place to slow down in the market. They will take the time to make sure that you get to try the cheeses you're curious about. One of my favourite things to grab from Benton is actually their butter! I love that they have such a range, from cow to goat's milk, butter coming from France and a range across Canada. One of my faves is St. Bridgid's from Ontario."

READER
RECOMMENDED



"French onion pot pie from **À La Mode!** Charred onion stock, stretchy mozza, puff pastry, it's the best"—@therealdealxo

WHERE THE PROS GO FOR LUNCH



"As we were opening the restaurant, every lunch we'd go, okay, let's go to **Kaisereck**. They have the patio, they sell German beer, it's amazing."

—Chef Martin Vargas



"If I'm starving, I go to **Oyama** first. I grab a snacking sausage and some prosciutto to fend off the hanger. Then I do a 180 and grab a little salmon lox bagel from **Siegel's**, extra toasted with lots of pickles!"

—Sommelier Shiva Reddy



"I've been coming here since I was 13, and when I came with my mom and dad, we would all get fish and chips. Now, I head for **Sen Pad Thai**."

—Chef Alex Chen

TREASURE ISLAND

You can't just shop for snacks all day (sorry). In between bites, here's where our editors like to shop and play.



BANQUET WORKSHOP

1249 Cartwright St.

I'm embarrassed to admit I wasn't aware of Banquet Workshop's lovely studio space until a friend showed me one of their excellent "Chips & Dip" tote bags. Stock up on gorgeous hand-screened cards in a riot of colours, lovely table linens patterned with frogs and butterflies and, of course, those excellent tote bags, including an iconic seagull-emblazoned Granville Island souvenir.

—Anicka Quin, VP of content



ARTISAN SAKE MAKER

1339 Rails spur Alley

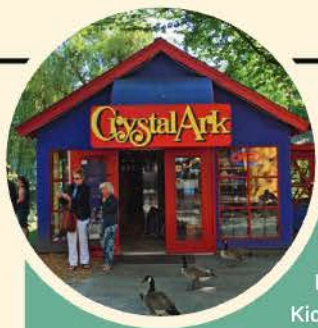
It's very on-brand for me, as a Japanese-Canadian, to have a special place in my heart for Artisan Sake Maker. Founder Masa Shiroki has been using traditional Japanese methods and 100-percent Canadian ingredients to make this sweet, strong drink for nearly 20 years. It's a unique celebration of mixed heritage (and tastings start at only \$8, which any culture can get behind).—Alyssa Hirose, contributing editor

VANCOUVER STUDIO GLASS

1440 Old Bridge St.

From quirky sculptures to functional vessels, this glass studio features the work of local Canadian artists. You can pop into the little gallery to shop and browse, and if catching a glimpse of the glass-blowing studio piques your interest, they also offer beginner classes. I took the Object class, which was super fun and not scary at all, and made a little catch-all bowl for my jewellery. Pro tip: Book the class in the cooler months because it's hot in there! —Rebekah Ho, digital manager





THE CRYSTAL ARK

3-1496 Cartwright St.

I'd never really stepped inside the little shack kitty-corner to the Kids Market until recently; it always felt too small and crowded and too likely for me to break things. But crystal person or not (I'm not), it's a gem! There are beautiful stones that claim impossible healing powers and even a little section in the open air where you can frolic shoeless in the rocks (mildly painful but weirdly delightful). Don't miss the chance to look at pretty stones and find that one special cosmic rock to cure what ails you (way cheaper than therapy... and cuter!).

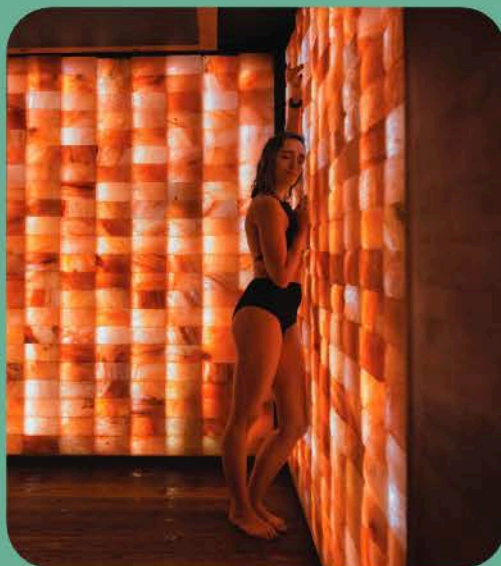
—Kerri Donaldson, assistant editor

CIRCLE WELLNESS SPA

1297 Johnston St.

If you don't know about Circle Wellness by now—well, you obviously haven't been reading this magazine, because we've mentioned it in at least two other issues over the last 24 months. Shame on you. Reflect on your mistake inside your private circuit spa suite, built inside a shipping container and outfitted with a sensory-deprivation salt sauna.

—Stacey McLachlan, editor-in-chief



PAPER-YA

9-1666 Johnston St.

A well-organized stationery store is my kind of retail therapy. Perusing Paper-Ya's printed, patterned and embossed treasures is as soothing as it is inspiring, and buying a cute notebook and a pen you love might just motivate you to finally start the bullet journal you've been dreaming of since 2013.—Stesha Ho, art director



MORE SPOTS TO KILL TIME BETWEEN MEALS

1 Nooroongji Books

A multicultural indie bookstore with beautiful tome sourced from around the world.

nooroongji.ca



2 Granville Island Water Park

The giant (and free!) yellow waterslide is open through the summer for a quick thrill ride on a hot day.

falsecreekcc.ca



3 Opus Art Supplies

Inspired to paint a still life after seeing those towers of berries at the Four Seasons stall? Find all the gear you need here.

opusartsupplies.com



4 Allison Wonderland

The longtime Vancouver designer opened the doors to her "slow fashion" boutique last fall; browse patterned jumpsuits and summery dresses made here. allisonwonderland.ca



5 Kaboodles

The go-to for birthday party gifts and a curated selection of kid-approved playthings, from Lego castles to cat-shaped watercolour crayons to crystal-growing kits.

kaboodlestore.com



PATIO PARTY

Granville Island is only 37 acres, but the number of top-tier patios here is higher than in most 'hoods. Here's where to soak up the sun (and a drink or two) on your next visit.



ALIMENTARIA MEXICANA

1596 Johnston St.

The sunny streetside patio here is festive, peppered with straw umbrellas and painted in lively colours. The margaritas keep those festive vibes going. alimentariamexicana.com



POPINA CANTEEN

1691 Johnston St.

A shipping container houses a kitchen that whips up perfectly crispy cod burgers; enjoy yours with a chilled sparkling wine from Joie on the covered waterfront patio under the string lights. popinacanteen.com



TAP AND BARREL BRIDGES

1696 Duranleau St.

Tap and Barrel took over the space once occupied by the iconic Bridges restaurant a few years back, but retained key menu items... and, more importantly, the giant, excellent patio. tapandbarrel.com



DOCKSIDE

1253 Johnston St.

At the back of the Granville Island Hotel, you'll find lounge chairs, fire pits and a happy hour that runs from 2:30 p.m. to 6 p.m. We'll toast to that. docksidevancouver.com



SANDBAR

102-1535 Johnston St.

The patio at Sandbar is covered and the floor is heated, so even if it's a drizzly day, you've still got access to a gorgeous view and the ocean breeze. vancouverdine.com/sandbar

COMING SOON

As if Granville Island didn't have enough treats and treasures to explore, a new wave of businesses is about to enter the arena. A former parking garage has recently been converted into a restaurant and patio complex called **Chain and Forge**, which should be filled with new tenants by next summer. One early confirmed lessee? Chef Nutch Phanthoupheng, owner of Richmond's award-winning Thai restaurant **Baan Lao**. *TM*