

# • WINTER MENU •

• IN ACCORDANCE WITH WORKSAFE BC SUGGESTED MEASURES IN MANAGING THE POTENTIAL IMPACT OF COVID-19, PLEASE HAVE ONE MEMBER OF YOUR PARTY TEXT THEIR NAME TO (250) 878-4703. YOUR PERSONAL INFORMATION WILL NOT BE SHARED FOR ANY OTHER PURPOSE •

## • SHAREABLE •

<b>Chili Chicken</b> .....	\$15
Crispy chicken in a sesame chili ginger sauce, creamy coleslaw, crispy wontons, green onion	
<b>Chicken Wings</b> .....	\$18
1lb - chili ginger sesame, salt & pepper, honey garlic, BBQ, sugar shack, or lemon pepper, with crudités and ranch	
<b>Greek Ribs</b> .....	\$15
pork short ribs, dry Greek rub, pita bread, and tzatziki	
<b>Crispy Cauliflower</b> .....	\$13
tempura cauliflower, with sesame chili sauce, cilantro and lime drizzle	

## • SOUP & SALAD •

Add chicken to any salad for \$5  
Add shrimp to any salad for \$8

<b>Chef's Daily Soup</b> .....	sm \$7 lg \$9
<b>Heirloom Salad</b> 🌱 .....	sm \$9 lg \$15
Heritage greens, cucumbers, heirloom tomatoes, dried apricots, crisp apples, red onion, carrots, peppers, and goat cheese, Okanagan cherry vinaigrette	
<b>Caesar Salad</b> .....	sm \$9 lg \$15
Wedges of artisanal romaine, crispy pancetta, parmesan, crostini, asiago caesar dressing, and balsamic drizzle	
<b>Wild Grains and Beet Salad</b> .....	\$17
Roasted beets, seven grains, baby kale, pineapple, feta, sunflower micro greens, red wine vinaigrette	

## • BETWEEN BREAD •

Accompanied by your choice of fries, heirloom salad, or soup  
Substitute caesar salad or yam fries for \$2  
Substitute a lettuce wrap or gluten free bun for \$2

<b>Prime Rib Burger</b> .....	\$18
Brioche bun, bacon, lettuce, tomato, pickled onions, cheddar cheese, and a housemade barbecue horseradish sauce	
<b>Beef Dip</b> .....	\$17
Pretzel bun, slow roasted prime rib, jalapeno Monterey jack, crispy onions, horseradish, au jus	
<b>Lobster Club</b> .....	\$20
Challah bread, tarragon lobster salad, bacon, lettuce, tomato, brandy mayonnaise	
<b>Southern Fried Chicken Sandwich</b> .....	\$17
Brioche bun, arugula, tomato, onion-jalapeno-bacon jam, cheddar cheese	

## • PIZZA •

Cauliflower gluten free crust available \$2

<b>Margherita</b> .....	\$16
Basil, herbed marinara, bocconcini, cherry tomatoes, balsamic	
<b>Okanagan Harvest</b> .....	\$18
Garlic cream sauce, mozzarella, blue cheese, peppered tenderloin, caramelized onions, arugula, grilled apple	
<b>Meatlovers</b> .....	\$18
Herbed marinara, mozzarella, prosciutto, pepperoni, Italian sausage, red onion	

## • CASUAL FARE •

<b>English Style Fish &amp; Chips</b> .....	\$19
Battered haddock, fries, creamy coleslaw, lemon, dill tartar sauce	
<b>Coconut Thai Curry Bowl</b> 🌱 🥥 .....	\$18
Rice noodles, bok choy, broccolini, onions, carrots, peppers, coconut thai curry sauce, spicy chili drizzle * Add Chicken \$5 or Shrimp \$8	
<b>Street Tacos</b> .....	\$18
Flour tortilla, tangy coleslaw, mango salsa, avocado, chipotle aioli *Your choice of Chicken, Torpedo Shrimp, or Crispy Cod	
<b>Roasted Mushroom Ravioli</b> .....	\$23
Spinach-cream sauce, crispy onions, truffle gouda, parmesan, with a garlic focaccia * Add Chicken \$5 or Shrimp \$8	
<b>Lobster Mac &amp; Cheese</b> .....	\$27
Three cheese-brandy cream sauce, parmesan & panko crusted, with a garlic focaccia	
<b>Steak &amp; Frites</b> .....	\$24
6oz striploin steak on garlic bread, crispy onions & pickles, mushroom arugula salad, balsamic drizzle, truffle aioli, and fries	

## • ENTRÉE •

<b>Beef Stroganoff</b> .....	\$28
Braised rib and shank with housemade dijon spätzle, mushrooms, onions, sour cream drizzle	
<b>Chicken a la Greco</b> 🌱 .....	\$24
Saganaki cheese crusted chicken breast, ouzo cream sauce, lemon roasted potatoes, olives, sundried tomatoes, roasted winter vegetables	
<b>10oz Angus Striploin</b> 🌱 .....	\$40
Foie gras pâté, red wine jus, mushrooms, truffle stuffed potato skin, roasted winter vegetables	
<b>BC Steelhead Salmon</b> 🌱 .....	\$28
Sticky rice, curry cauliflower nage, and a spicy shrimp & scallop cake	

## • DESSERT •

<b>Flourless Chocolate Torte</b> 🌱 .....	\$8	<b>Crème Brûlée</b> .....	\$8
Housemade berry compote, whipped cream, candied orange and pineapple		Chef inspired flavored crème brûlée	
<b>Housemade Carrot Cake</b> .....	\$9		
Dulce de Leche, toasted coconuts, cream cheese icing, orange brandy, whipped cream and caramel drizzle			



Although items are physically Gluten Free, please communicate with your server if you have a severe allergy or are celiac.

## • WINES BY THE GLASS •

### WHITE

	6oz	9oz	BTL
Heirloom White, Mission Hill, West Kelowna	\$8	\$12	\$30
Rielsing, "Maria's Block", Kitsch, Kelowna	\$15	\$22	\$54
Sauvignon Blanc, Lake Breeze, Naramata	\$14	\$20	\$52
Pinot Gris, Haywire, Summerland	\$12	\$18	\$45
Chardonnay, Meyer, Okanagan Falls	\$15	\$22	\$54

### RED

Heirloom Red, Mission Hill, West Kelowna	\$8	\$12	\$30
Pinot Noir, Cassini, Oliver	\$13	\$19	\$50
Cabernet Franc, Tinhorn Creek, Oliver	\$13	\$19	\$50
Syrah Viognier, Hester Creek, Oliver	\$13	\$19	\$50
Malbec, Moon Curser, Osoyoos	\$15	\$22	\$54
Meritage - "Screaming Frenzy", the Hatch, West Kelowna	\$12	\$18	\$45

### PINK

Regatta Rose, Quail's Gate, West Kelowna	\$12	\$18	\$45
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## • COCKTAILS (2OZ) •

Moscow Mule Skeyy Vodka, lime juice, ginger beer	\$12	Autum Sunset Cucumber vodka, aperol, ginger beer, fresh lime juice	\$12
Manhattan Forty Creek rye, sweet vermouth, bitters	\$12	Cinnamon Whiskey sour fourty creek whiskey, cinnamon simple syrup, fresh squeezed lemon	\$12
Negroni Bombay gin, Campari, sweet vermouth	\$12	Harvest Apple Sangria Orange brandy, red wine, apple juice, cinnamon simple syrup, fresh apples	\$12
Old Fashioned Jim Beam bourbon, simple syrup, bitters	\$12	Apple cider Martini Bombay Gin, apple cider, simple syrup, fresh apple	\$12

## • BEER •

### DRAUGHT

Lager, Big Bear Brewery, Kelowna	\$6
Amber Ale, Big Bear Brewery, Kelowna	\$7
IPA, Big Bear Brewery, Kelowna	\$7
Coors Light Lager, Calgary	\$7
Seasonal Cider, Upside Cider, Kelowna	\$8
1516 Lager, Okanagan Springs, Vernon	\$8
Java The Hut Coffee Milk Stout, Fernie	\$8
Stella Artois Premium Lager, Belgium	\$10

### BOTTLES & CANS

Coors Light 330ml	\$6
Michelob Ultra 330ml	\$6
Kokanee 330ml	\$6
Budweiser/Bud Light 330ml	\$6
Corona 330ml	\$7
Heineken 330ml	\$7
Guinness 440ml	\$8
Seasonal Granville 440ml	\$8

## • WARMERS (1.5 oz) AND SPECIALTY COFFEES •

Monty Cristo: Kahlua, Grand Marnier	\$8	Cappuccino	\$4.50
Bailey's and Coffee	\$8	Latte	\$4.50
B52: Kahlua, Bailey's, Grand Marnier	\$8	Espresso	\$3.50
Nutty Irishman: Frangelico, Bailey's	\$8	Hot Chocolate	\$3.50
Blueberry Tea: Tea, Amaretto, Grand Marnier	\$8		