

# • ALL DAY MENU •

For take-out and room service please call us at (250) 807-7427 to place an order.

## • SHAREABLE •

<b>Vegetable Spring Rolls</b> .....	\$15
Sweet chilli sauce	
<b>Pakora</b> <sup>GF</sup> <sup>V</sup> .....	\$16
Indian fritter, onion, potato, cauliflower, spinach, mango chutney	
<b>Chili Chicken</b> .....	\$18
Crispy chicken in a sesame chili ginger sauce, creamy coleslaw, crispy wontons, green onion	
<b>Beef Bulgogi</b> <sup>GF</sup> .....	\$18
3 skewers of Korean style beef tenderloin, pickled ginger, black garlic aioli	
<b>Duck Spring Rolls</b> .....	\$18
House made, sweet chilli sauce	
<b>Chicken Wings</b> .....	\$19
1lb - Your choice of chili ginger sesame, hot, salt & pepper, honey garlic, BBQ, or lemon pepper with crudités and ranch	
<b>Scallops &amp; Prawns</b> .....	\$24
Grilled North Atlantic scallops and prawns, fennel ginger nage	

## • SOUP & SALAD •

Add to salad chicken \$7, beef bulgogi \$7, tofu \$5,  
shrimp \$9 or scallops \$16

<b>Chef's Daily Soup</b> .....	sm \$8	lg \$10
<b>Heirloom Salad</b> <sup>GF</sup> <sup>V</sup> .....	sm \$12	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 \$12	lg \$15
Wedges of artisanal romaine, crispy pancetta, parmesan, crostini, asiago Caesar dressing, balsamic drizzle		
<b>Winter Salad</b> <sup>GF</sup> <sup>V</sup> .....	\$18	
Roasted beets, kale, candied walnuts, pumpkin seeds, feta cheese, cranberry, poached pear, sherry dressing		

## • PIZZA •

Cauliflower gluten free crust available \$4

<b>Funghi</b> .....	\$20
Truffle alfredo, wild mushrooms, grilled red onions, balsamic, mozzarella cheese	
<b>Okanagan Harvest</b> .....	\$24
Peppered beef tenderloin, garlic cream sauce, blue cheese, caramelized onions, arugula, grilled apple, mozzarella cheese	
<b>Canadiana</b> .....	\$22
Bacon, pepperoni, mushrooms, sausage, capicola, herbed marinara, mozzarella cheese	
<b>California</b> .....	\$22
Chipotle chicken, red pepper, red onion, avocado, herbed marinara, chipotle aioli, mozzarella cheese	

## • BETWEEN BREAD •

<b>Reuben Panini Sandwich</b> .....	\$19
Montreal smoked meat, rye bread, sauerkraut, Swiss cheese, Louie sauce	
<b>Southern Fried Chicken Sandwich</b> .....	\$19
Brioche bun, arugula, tomato, onion-jalapeno-bacon jam, cheddar cheese	
<b>Street Tacos</b> .....	\$20
Flour tortilla, tangy coleslaw, mango salsa, guacamole, chipotle aioli *Your choice of Chicken, Torpedo Shrimp, or Crispy Cod	
<b>Prime Rib Burger</b> .....	\$21
Brioche bun, bacon, lettuce, tomato, pickled onions, cheddar cheese, Louie sauce	
<b>Beef Dip</b> .....	\$21
Pretzel bun, slow roasted striploin, jalapeno Monterey jack, crispy onions, horseradish, au jus	
<b>BBQ Thai Pulled Pork</b> .....	\$22
Thai pulled pork on steamed bao buns, pickled onion, coleslaw	
<b>Spicy Moroccan Lamb Burger</b> .....	\$22
Potato bun, house made lamb patty, pickled pepper jam, goat cheese *Burger patty contains gluten*	

Accompanied by your choice of fries, heirloom salad or soup

Substitute Caesar salad or yam fries for \$3

Substitute a lettuce wrap or gluten free bun for \$3

## • CASUAL FARE •

<b>Steak &amp; Frites</b> .....	\$28
6oz striploin steak on garlic bread, crispy onions, pickles, mushrooms, arugula salad, balsamic drizzle, truffle aioli, fries	
<b>Tuna Poke Bowl</b> <sup>GF</sup> .....	\$22
Diced Ahi Tuna, wild rice blend, soybean, pickled cucumber, avocado, daikon, ginger cilantro crema	
<b>English Style Fish &amp; Chips</b> .....	\$22
Battered haddock, fries, creamy coleslaw, lemon, dill tartar sauce	
<b>Pad Thai</b> <sup>GF</sup> <sup>V</sup> .....	\$22
Pancit noodles, tamarin pad Thai sauce, peanuts, green onions, cilantro	

## • ENTRÉE •

<b>Beef Goulash</b> <sup>GF</sup> .....	\$28
Braised Wagyu beef cheek, mashed potato, winter vegetables	
<b>Chicken Roulade</b> <sup>GF</sup> .....	\$29
Chicken breast stuffed with chorizo and boursin, celery root mashed potato and café au lait sauce	
<b>Jambalaya Penne</b> .....	\$30
Penne pasta, shrimp, chicken, chorizo, pepper, onion, Cajun cream sauce, garlic bread	
<b>Halibut and Salmon Duo</b> <sup>GF</sup> .....	\$36
Stuffed napa cabbage timbale, asparagus, squash, shitake mushroom, jasmine rice, fennel-ginger sauce	
<b>8 Hour Braised Lamb</b> <sup>GF</sup> .....	\$36
Sliced lamb shoulder, Moroccan chickpea ratatouille	
<b>7oz Fillet Mignon</b> <sup>GF</sup> .....	\$46
Grass-fed beef tenderloin wrapped in bacon, portobello mushroom, truffle mashed	

## • DESSERT •

<b>Cheese Cake with Espresso Chocolate Anglaise</b> .....	\$10	<b>House Made Carrot Cake</b> .....	\$10
<b>Crème Brule of the Day</b> <sup>GF</sup> .....	\$10		

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

<sup>GF</sup> Gluten Free Dish

<sup>V</sup> Vegan Dish

**Gulfstream**  
taste:sip:social Est. 2014

## • WINES BY THE GLASS •

WHITE	6oz	9oz	BTL
Heirloom White, Mission Hill, West Kelowna .....	\$8	\$12	\$30
Riesling, Mt. Boucherie, West Kelowna .....	\$15	\$22	\$54
Sauvignon Blanc, Lake Breeze, Naramata .....	\$15	\$22	\$54
Pinot Gris, Privato, Kamloops .....	\$12	\$18	\$45
Chardonnay, Quails Gate, West Kelowna .....	\$15	\$22	\$54
<b>RED</b>			
Heirloom Red, Mission Hill, West Kelowna .....	\$8	\$12	\$30
Cabernet Franc, Monte Creek, Kamloops .....	\$13	\$19	\$50
Cabernet Merlot, Mission Hill, West Kelowna .....	\$13	\$19	\$50
Cabernet Sauvignon, Kettle Valley, Naramata .....	\$12	\$18	\$45
Pinot Noir, 50th Parallel, Lake Country .....	\$13	\$19	\$50
Meritage - "Screaming Frenzy", The Hatch, West Kelowna .....	\$12	\$18	\$45
Malbec, Moon Curser, Osoyoos .....	\$15	\$22	\$60
<b>Rose</b>			
Cabernet Franc Rose, Hester Creek, Oliver .....	\$15	\$22	\$54

## • COCKTAILS (20Z) •

### Classic

<b>Dark and Stormy</b> .....	\$10
Havana Club Rum, lime juice, ginger beer	
<b>Manhattan</b> .....	\$12
Forty Creek rye, sweet vermouth, bitters	
<b>Negroni</b> .....	\$14
Empress gin, Campari, sweet vermouth	
<b>Espresso Martini</b> .....	\$15
Absolut Vanilla Vodka, Kahula, Frangelico, Espresso	
<b>"Barrel Aged" Old Fashioned</b> .....	\$16
Maker's Mark bourbon, simple syrup, bitters	

### Signature

<b>Kelownafornia</b> .....	\$12
Peach Schnapps, Chambord, pineapple juice, cranberry juice, Hatch B-Secco sparkling wine	
<b>Elderflower Martini</b> .....	\$14
Sheringham Kazuki Gin, St Germaine liqueur, dry vermouth, grapefruit juice	
<b>Autumn Harvest</b> .....	\$15
De Vine Honey Shine Amber Rum, Chai tea syrup, lemon juice, Cider	
<b>Chai Gin Sour</b> .....	\$16
Sheringham Kazuki Gin, Chai tea syrup, egg white, lime juice	

## • 0% Beverages •

<b>Heineken 0.0</b> 330ml .....	\$6	<b>One for the Road Brewing Stone Sofa Kolsch</b> 473ml .....	\$5
<b>Ginger Punch</b> .....	\$8	<b>Berry Faux-hito</b> .....	\$8
Orange juice, apple juice, ginger beer, lemonade		Raspberry syrup, cranberry juice, lime juice, soda, fresh mint	
<b>Cranberry Cucumber Gin &amp; Tonic</b> .....	\$8		
Lumette zero proof gin, cucumber, cranberry juice, tonic			

## • BEER •

### DRAUGHT

<b>Lager, Jason Parkes Customs, West Kelowna</b> .....	\$8
<b>Amber Ale, Jason Parkes Customs, West Kelowna</b> .....	\$9
<b>Mosaic IPA, Copper Brewing, Kelowna</b> .....	\$9
<b>Seasonal Tap, Kelowna Beer Institute</b> .....	\$9
<b>Blonde Ale, Britannia Brewing, Vancouver</b> .....	\$9
<b>Black Widow Dark Ale, Tin Whistle, Penticton</b> .....	\$9
<b>Stella Artois Premium Lager, Belgium</b> .....	\$10
<b>14oz Cider, Soma Cider, Kelowna</b> .....	\$11

### BOTTLES & CANS

<b>Michelob Ultra</b> 330ml .....	\$6
<b>Kokanee/Budweiser</b> 330ml .....	\$6
<b>Bud Light/Coors Light</b> 330ml .....	\$6
<b>Corona / Heineken</b> 330ml .....	\$7
<b>Guinness</b> 440ml .....	\$8
<b>Kelowna Brewing Co. Kolsch</b> 473ml .....	\$8
<b>Copper House IPA</b> 473ml .....	\$8
<b>Tin Whistle Prickly Pear Sour</b> 473ml .....	\$8