

• WINTER MENU •

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

• SHAREABLE •

- Chili Chicken** \$16
Crispy chicken in a sesame chili ginger sauce, creamy coleslaw, crispy wontons, green onion
- Chicken Wings** \$17
1lb - chili ginger sesame, hot, salt & pepper, honey garlic, BBQ, or lemon pepper, with crudité's and ranch
- Falafel with Tahini Dressing** \$16
Chickpea falafel, housemade hummus, tahini sauce
- Steak Tartar** \$24
Hand minced beef tenderloin, soft poached quail egg, dijon mustard aioli, crostini
- Scallops & Prawns** \$23
Grilled North Atlantic scallops and prawns, fennel ginger nage

• SOUP & SALAD •

Add chicken to any salad for \$6, shrimp \$9 or 3 scallops \$16

- Chef's Daily Soup** sm \$8 lg \$10
- Heirloom Salad** sm \$12 lg \$15
Heritage greens, cucumbers, heirloom tomatoes, dried apricots, crisp apples, red onion, carrots, peppers, and goat cheese, Okanagan cherry vinaigrette
- Caesar Salad** sm \$12 lg \$15
Wedges of artisanal romaine, crispy pancetta, parmesan, crostini, asiago caesar dressing, balsamic drizzle
- Kale & Tofu Salad** \$18
Kale, crispy fried tofu, cauliflower rice, black garlic, roast butternut squash, pumpkin seeds, dried cranberries, maple sesame dressing

• BETWEEN BREAD •

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

- Prime Rib Burger** \$19
Brioche bun, bacon, lettuce, tomato, pickled onions, cheddar cheese, housemade barbecue horseradish sauce
- Beef Dip** \$18
Pretzel bun, slow roasted striploin, jalapeno Monterey jack, crispy onions, horseradish, au jus
- Veal Parmesan** \$17
Breaded veal, crusty ciabatta, tomato sauce, mozzarella, arugula, pesto aioli
- Southern Fried Chicken Sandwich** \$18
Brioche bun, arugula, tomato, onion-jalapeno-bacon jam, cheddar cheese
- Spicy Moroccan Lamb Burger** \$22
Potato bun, housemade lamb patty, pickled pepper jam, goat cheese
burger patty contains gluten

• CASUAL FARE •

- English Style Fish & Chips** \$21
Battered haddock, fries, creamy coleslaw, lemon, dill tartar sauce
- Street Tacos** \$19
Flour tortilla, tangy coleslaw, mango salsa, guacamole, chipotle aioli
*Your choice of Chicken, Torpedo Shrimp, or Crispy Cod
- Lettuce Wraps** \$18
Chicken, iceberg lettuce, onions, peppers, sesame dressing, rice vermicelli
- Chana Masala** \$22
Chickpea stew with spicy tomato sauce and rice, papadum bread
- Steak & Frites** \$26
6oz striploin steak on garlic bread, crispy onions & pickles, mushroom arugula salad, balsamic drizzle, truffle aioli, fries
- Add shrimp \$9 Add 3 scallops \$20

• PIZZA •

Cauliflower gluten free crust available \$4

- Margherita** \$16
Basil, herbed marinara, bocconcini, cherry tomatoes, balsamic, mozzarella cheese
- Okanagan Harvest** \$19
Garlic cream sauce, mozzarella cheese, blue cheese, peppered beef tenderloin, caramelized onions, arugula, grilled apple
- Meatlovers** \$18
Herbed marinara, mozzarella, prosciutto, pepperoni, Italian sausage, red onion, mozzarella cheese
- California** \$19
Chipotle chicken, red pepper, red onion, avocado, herbed marinara, chipotle aioli, mozzarella cheese

• ENTRÉE •

- Sablefish Puttanesca** \$34
Potato rouille sablefish, olives, capers, heirloom cherry tomato, black garlic, basil crostini
- Lobster Bolognaise** \$32
Lobster, cream sauce, egg fettucini, garlic bread
- Chicken Breast Picatta** \$29
House made basil & sundried tomato gnocchi, rose sauce, garlic bread
- Braised Lamb Shank** \$36
Moroccan spiced shank, butternut squash risotto, spinach, tomato, lamb jus
- Bacon Wrapped Pork Tenderloin** \$34
Roast mushroom ravioli, spinach, truffle cafe au lait
- 10oz New York Striploin** \$44
Wild mushroom ragout, seasonal vegetable medley, Yukon gold & yam scalloped potatoes, rosemary port wine jus

• DESSERT •

- German Chocolate Almond Cake** \$9
- Housemade Carrot Cake** \$9
Dulce de Leche, toasted coconuts, cream cheese icing, orange brandy, whipped cream and caramel drizzle
- Creme Brulee** \$9

 Gluten Free  Vegan

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

Gulfstream
taste:sip:social Est. 2014

• WINES BY THE GLASS •

WHITE

	6oz	9oz	BTL
Heirloom White, Mission Hill, West Kelowna	\$8	\$12	\$30
Rielsing, Mt. Boucherie, West Kelowna	\$15	\$22	\$54
Sauvignon Blanc, Lake Breeze, Naramata	\$15	\$22	\$54
Pinot Gris, Kettle Valley, Naramata	\$12	\$18	\$45
Chardonnay, Quails Gate, West Kelowna	\$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
Cabernet Merlot, Mission Hill, West Kelowna	\$13	\$19	\$50
Cabernet Sauvignon, Kettle Valley, Naramata	\$12	\$18	\$45
Meritage - "Screaming Frenzy", The Hatch, West Kelowna	\$12	\$18	\$45

PINK

Cabernet Franc Rose, Hester Creek, West Kelowna	\$15	\$22	\$54
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• COCKTAILS (2OZ) •

Moscow Mule Absolut vodka, lime juice, ginger beer	\$10	Kelownafornia Chambord liqueur, peach schnapps, cranberry juice, pineapple juice, Hatch B-Secco sparkling wine	\$8
Manhattan Forty Creek rye, sweet vermouth, bitters	\$12	Blueberry Martini Stolinaya blueberry vodka, St.Germain elderflower liqueur, Hatch B-Secco sparkling wine	\$12
Negroni Empress gin, Campari, sweet vermouth	\$10	Spark Plug Absolut vanilla vodka, Bailey's Irish cream liqueur, espresso	\$12
"Barrel Aged" Old Fashioned Maker's Mark Bourbon, simple syrup, bitters	\$16	Mint to Be Empress gin, St.Germain elderflower liqueur, cranberry juice, lemon juice, club soda, Hatch B-Secco sparkling wine	\$12
		Black Bourbon Sour Maker's Mark bourbon, Creme de Cassis, lemon juice,	\$12

• MOCKTAILS •

Ginger Punch Orange juice, apple juice, ginger beer, lemonade	\$10	Spring Fields Faux-hito Lavender syrup, Amarena cherry juice, lime juice, soda, fresh mint	\$10
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• BEER •

DRAUGHT

	20oz
Lager, Jason Parkes Customs, West Kelowna	\$6
Amber Ale, Jason Parkes Customs, West Kelowna	\$7
Mosaic IPA, Copper Brewing, Kelowna	\$7
Milkshake Pale Ale, Kelowna Beer Institute	\$7
Blonde Ale, Britannia Brewing, Vancouver	\$7
Peach Cream Ale, Tin Whistle, Penticton	\$7
Stella Artois Premium Lager, Belgium	\$10
Apple Cider, Truck 59, West Kelowna	\$8

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
Copper IPA 473ml	\$8
Kelowna Brewing Co. Kolsch 473ml	\$8