


• 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 crudités 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 \$20

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

 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, "Esther's Block", Kitsch, Kelowna	\$15	\$22	\$54
Sauvignon Blanc, Lake Breeze, Naramata	\$15	\$22	\$54
Pinot Gris, Kettle Valley, Naramata	\$12	\$18	\$45
Chardonnay, Meyer, Okanagan Falls	\$15	\$22	\$54
Gewurztraminer, 50th Parallel, Lake Country	\$12	\$18	\$45

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
Malbec, Moon Curser, Osoyoos	\$15	\$22	\$54
Cabernet Sauvignon, Kettle Valley, Naramata	\$12	\$18	\$45
Meritage - "Screaming Frenzy", The Hatch, West Kelowna	\$12	\$18	\$45

PINK

Regatta Rose, Quail's Gate, West Kelowna	\$15	\$22	\$54
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• COCKTAILS (20Z) •

Dark and Stormy	\$10	Ol' Pal Al	\$8
Havana Club Rum, lime juice, ginger beer		Forty Creek rye, Campari, dry vermouth, Stella Artois	
Manhattan	\$12	Toasty & Cozy	\$10
Forty Creek rye, sweet vermouth, bitters		Captain Morgan's Spiced Rum, Amaretto, Bailey's Irish Liqueur, Okanagan Spirits drunken cherry	
Negroni	\$10	Mezcalita	\$10
Empress gin, Campari, sweet vermouth		Sombra Mezcal, Olmeca Tequila, Triple Sec, lime juice, orange juice, simple syrup,	
Old Fashioned	\$12	Espresso Martini	\$12
Jim Beam bourbon, simple syrup, bitters		Absolut vodka, Kahlua, espresso, cream	

• BEER •

DRAUGHT

	20oz
Lager, Big Bear Brewery, Kelowna	\$6
Amber Ale, Big Bear Brewery, Kelowna	\$7
Mosaic IPA, Copper Brewing, Kelowna	\$7
Black IPA, BNA Brewing, Kelowna	\$7
Blonde Ale, Britannia Brewing, Vancouver	\$7
Chocolate Cherry Porter, Tin Whistle, Penticton	\$7
Stella Artois Premium Lager, Belgium	\$10
Rum Raisin 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

• 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		