




# • ALL DAY MENU •



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

## • SHAREABLE •

<b>Chili Chicken</b> .....	\$16
Crispy chicken in a sesame chili ginger sauce, creamy coleslaw, crispy wontons, green onion	
<b>Chicken Wings</b> .....	\$18
1lb - chili ginger sesame, hot, salt & pepper, honey garlic, BBQ, or lemon pepper, with crudité's and ranch	
<b>Beef Bulgogi</b>  .....	\$18
3 skewers of Korean style beef tenderloin, pickled ginger, black garlic aioli	
<b>Chips &amp; Dips</b>  .....	\$16
Housemade chips, salsa, guacamole, parmesan dip	
<b>Vegetable Spring Rolls</b>  .....	\$15
served with thai sauce	
<b>Duck Spring Rolls</b> .....	\$18
housemade, served with thai sauce	
<b>Wild Mushroom Flatbread</b> .....	\$16
Wild mushrooms, alfredo sauce, truffle	
<b>Scallops &amp; Prawns</b>  .....	\$23
Grilled North Atlantic scallops and prawns, fennel ginger nage	

## • SOUP & SALAD •

Add chicken to any salad for \$7, shrimp \$9 or scallops \$16

<b>Chef's Daily Soup</b> .....	sm \$8 lg \$10
<b>Heirloom Salad</b>   .....	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>Grilled Vegetable Orzo Bowl</b> .....	\$18
Orzo pasta, grilled peppers, zucchini, portobella mushrooms, olives, red onions, spinach, almonds, feta cheese, romesco sauce	

## • PIZZA •


Cauliflower gluten free crust available \$4 

<b>Margherita</b> .....	\$18
Basil, herbed marinara, bocconcini, cherry tomatoes, balsamic, mozzarella cheese	
<b>Okanagan Harvest</b> .....	\$21
Garlic cream sauce, mozzarella cheese, blue cheese, peppered beef tenderloin, caramelized onions, arugula, grilled apple	
<b>Canadiana</b> .....	\$22
Bacon, pepperoni, mushrooms, sausage, capicola, herbed marinara, mozzarella cheese	
<b>California</b> .....	\$21
Chipotle chicken, red pepper, red onion, avocado, herbed marinara, chipotle aioli, mozzarella cheese	

## • 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 

<b>Prime Rib Burger</b> .....	\$21
Brioche bun, bacon, lettuce, tomato, pickled onions, cheddar cheese, housemade barbecue horseradish sauce	
<b>Beef Dip</b> .....	\$21
Pretzel bun, slow roasted striploin, jalapeno Monterey jack, crispy onions, horseradish, au jus	
<b>Capicola Grilled Cheese</b> .....	\$18
Cheese bread, onion-jalapeno-bacon jam, tomato, spicy capicola	
<b>Lobster Club</b> .....	\$22
Multigrain croissant, bacon, tomato, lettuce, brandy-tarragon lobster mix	
<b>Southern Fried Chicken Sandwich</b> .....	\$18
Brioche bun, arugula, tomato, onion-jalapeno-bacon jam, cheddar cheese	
<b>Spicy Moroccan Lamb Burger</b> .....	\$22
Potato bun, housemade lamb patty, pickled pepper jam, goat cheese *burger patty contains gluten*	
<b>Street Tacos</b> .....	\$20
Flour tortilla, tangy coleslaw, mango salsa, guacamole, chipotle aioli *Your choice of Chicken, Torpedo Shrimp, or Crispy Cod	

## • CASUAL FARE •

<b>English Style Fish &amp; Chips</b> .....	\$22
Battered haddock, fries, creamy coleslaw, lemon, dill tartar sauce	
<b>Vegan Umami Stir Fry</b>  .....	\$22
Udon noodles, bok choy, carrots, onions, peppers Add: Chicken \$7, Shrimp \$9, Vegan tofu-ball \$6 or Pork \$6	
<b>Lettuce Wraps</b>  .....	\$18
Chicken, iceberg lettuce, onions, peppers, sesame dressing, rice vermicelli *Vegan option available* 	
<b>Steak &amp; Frites</b> .....	\$26
6oz striploin steak on garlic bread, crispy onions & pickles, mushroom arugula salad, balsamic drizzle, truffle aioli, fries	
Add shrimp \$9	Add scallops \$16

## • ENTRÉE •

<b>Miso-Chili Glazed Arctic Char</b>  .....	\$36
Seafood risotto, grilled bok choy, taro root chips, spicy tomato jam	
<b>Housemade Fettuccini Bolognaise</b> .....	\$28
Fresh fettuccini pasta, Boursin cheese, meat sauce, cherry tomato, garlic bread *Vegan option available* 	
<b>Butter Chicken</b> .....	\$29
Steamed rice, housemade butter chicken sauce, mango chutney, grilled paratha bread	
<b>8oz Butterfly Pork Tenderloin</b>  .....	\$36
Corn-potato-chorizo hash, grilled seasonal vegetables, acho pepper aioli	
<b>5oz Surf &amp; Turf</b>  .....	\$46
Grass-fed beef tenderloin, trio of prawns, scallion mashed potatoes, lobster foyot	

## • DESSERT •

<b>Lemon Streusel Cake with Lavender-Lemon Icecream</b> .....	\$10
<b>Housemade Carrot Cake</b> .....	\$10
Dulce de Leche, toasted coconuts, cream cheese icing, orange brandy, whipped cream and caramel drizzle	
<b>Tuscan Tiramisu</b> .....	\$10

 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
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
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) •

### Classic

Dark and Stormy	\$10
Havana Club Rum, lime juice, ginger beer	
Manhattan	\$12
Forty Creek rye, sweet vermouth, bitters	
Negroni	\$10
Empress gin, Campari, sweet vermouth	
"Barrel Aged" Old Fashioned	\$16
Maker's Mark bourbon, simple syrup, bitters	

### Signature

Kelownafornia	\$10
Peach Schnapps, Chambord, pineapple juice, cranberry juice, Hatch B-Secco sparkling wine	
Black Bourbon Sour	\$12
Maker's Mark bourbon, Creme de Cassis, lemon juice, simple syrup, egg white, Amarena cherry	
Mint To Be	\$12
Empress Gin, St. Germain Elderflower liqueur, cranberry juice, lemon juice, club soda, fresh mint	
Blueberry Martini	\$12
Stolichnaya Blueberry Vodka, St. Germain Elderflower liqueur, hibiscus simple syrup, Hatch B-Secco sparkling wine	
Spark Plug	\$10
Absolut Vanilla vodka, Baileys, Espresso	

## • MOCKTAILS •

Ginger Punch	\$8	Spring Fields Faux-hito	\$8
Orange juice, apple juice, ginger beer, lemonade		Lavender syrup, Amarena cherry juice, lime juice, soda, fresh mint	

## • 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
Raspberry-Hibiscus Cider, Truck 59, West Kelowna	\$8

### BOTTLES & CANS

Michelob Ultra 330ml	\$6
Kokanee/Budweiser 330ml	\$6
Bud Light/Coors Light 330ml	\$6
Corona 330ml	\$7
Heineken 330ml	\$7
Guinness 440ml	\$8
Heineken 0.0 330ml	\$6
Kelowna Brewing Co. Kolsch 473ml	\$8
Copper House IPA 473ml	\$8