

# • 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 \$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
- 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, "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
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) •

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	
Old Fashioned	\$12
Jim Beam bourbon, simple syrup, bitters	

Ol' Pal Al	\$8
Forty Creek rye, Campari, dry vermouth, Stella Artois	
Toasty & Cozy	\$10
Captain Morgan's Spiced Rum, Amaretto, Bailey's Irish Liqueur, Okanagan Spirits drunken cherry	
Mezcalita	\$10
Sombra Mezcal, Olmeca Tequila, Triple Sec, lime juice, orange juice, simple syrup,	
Espresso Martini	\$12
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		