

• SUMMER 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, salt & pepper, honey garlic, BBQ, sugar shack, or lemon pepper, with crudités and ranch	
Tuna Poke 	\$20
Diced tuna on yam chips, guacamole, citrus poke sauce	
Dry Ribs	\$16
Pork short ribs, mango salsa	
Truffle Gouda Poutine 	\$14
Add Chicken \$5 Beef \$7 Pulled Pork \$5	
Nachos 	\$19
Add Chicken \$5 Beef \$7 Pulled Pork \$5 Guacamole \$3	

• SOUP & SALAD •

Add chicken to any salad for \$5 or shrimp \$6

Chef's Daily Soup	sm \$8 lg \$10
Heirloom Salad 	sm \$10 lg \$15
Heritage greens, cucumbers, heirloom tomatoes, dried apricots, crisp apples, red onion, carrots, peppers, and goat cheese, Okanagan cherry vinaigrette	
Caesar Salad	sm \$10 lg \$15
Wedges of artisanal romaine, crispy pancetta, parmesan, crostini, asiago caesar dressing, balsamic drizzle	
Harissa Spiced Chickpea Salad  	\$16
Chickpeas, bell peppers, onion, tomato, lemon-cilantro vinaigrette	
Grilled Calamari & Octopus Salad 	\$22
Arugula, tomato, bell peppers, onion, grilled lemon, olives red wine vinaigrette	

• PIZZA •


Cauliflower gluten free crust available \$2 

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, mozzarell cheese	
Pizza Bianca	\$18
Alfredo sauce, grilled chicken, spinach, caramelized onions, mozzarella cheese	

• BETWEEN BREAD •


Accompanied by your choice of fries, heirloom salad, or soup

Substitute caesar salad or yam fries for \$2





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 prime rib, jalapeno Monterey jack, crispy onions, horseradish, au jus	
Truffle Mushroom Burger	\$20
Brioche bun, beef patty, mushroom, Swiss cheese, truffle aioli, lettuce, tomato	
Pork & Beef Burger	\$19
Brioche bun, beef patty, pulled pork, chipotle aioli, sauerkraut, pickled onion, lettuce	
Southern Fried Chicken Sandwich	\$18
Brioche bun, arugula, tomato, onion-jalapeno-bacon jam, cheddar cheese	
Spicy Moroccan Lamb Burger	\$20
Brioche bun, Lamb patty, potato bun, pickled pepper jam, goat cheese	

• CASUAL FARE •

English Style Fish & Chips	\$20
Battered haddock, fries, creamy coleslaw, lemon, dill tartar sauce	
Street Tacos	\$18
Flour tortilla, tangy coleslaw, mango salsa, guacamole, chipotle aioli	
*Your choice of Chicken, Torpedo Shrimp, or Crispy Cod	
Penne Jambalaya	\$25
Chicken, shrimp, chorizo sausage, bell peppers, onions, cajun rose sauce, garlic foccacia	
Eggplant & Zucchini Parmigiano 	\$24
Layers of grilled vegetables topped with house basil-tomato sauce, baked with grana-padano and mozzarella cheeses, garlic bread	
Steak & Frites	\$26
6oz striploin steak on garlic bread, crispy onions & pickles, mushroom arugula salad, balsamic drizzle, truffle aioli, fries	
Add shrimp \$6	

• ENTRÉE •

Tandoori Steelhead Salmon 	\$30
Basmati rice, cucumber raita, papadum bread	
Stuffed Chicken Breast 	\$26
Spinach, goat cheese, roast peppers, summer risotto, tomato coulis	
8oz Manhattan Cut Striploin 	\$38
Potato rosti, chimichuri, crispy onions, grilled vegetables	
Double Smoked Pork Chop 	\$30
Okanagan peach & apple chutney, grilled vegetables, corn-potato-chorizo hash, smoked pepper coulis	

• DESSERT •

Chocolate Truffle Mousse with Okanagan Cherries ...	\$8	Ice Cream Stuffed Crepes with Blueberry Compote	\$9
Housemade Carrot Cake	\$9		
Dulce de Leche, toasted coconuts, cream cheese icing, orange brandy, whipped cream and caramel drizzle			



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

• WINES BY THE GLASS •

WHITE

	6oz	9oz	BTL
Heirloom White, Mission Hill, West Kelowna	\$8	\$12	\$30
Rielsing, "Maria's Block", Kitsch, Kelowna	\$15	\$22	\$54
Sauvignon Blanc, Lake Breeze, Naramata	\$15	\$22	\$54
Pinot Gris, Hillside, 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
Meritage - "Screaming Frenzy", The Hatch, West Kelowna	\$12	\$18	\$45

PINK

Cabernet Franc Rose, Hester Creek, Oliver	\$15	\$22	\$54
Malbec Rose - "Quench", Origin Wines, Penticton	\$12	\$18	\$45

• COCKTAILS (2OZ) •

Moscow Mule Absolut Vodka, lime juice, ginger beer	\$12	Kelownafornia peach schnapps, chambord raspberry liqueur, pineapple juice, cranberry juice, sparkling wine	\$12
Manhattan Forty Creek rye, sweet vermouth, bitters	\$12	Okanagan Sangria Brandy, red or white wine, peach schnapps, selection of fresh fruit juices, sliced apples	\$11
Negroni Beefeater gin, Campari, sweet vermouth	\$12	Summer Cider Martini Beefeater Gin, Upside Tropical Pear cider, simple syrup, fresh apple	\$12
Old Fashioned Jim Beam bourbon, simple syrup, bitters	\$12	Pink Paradise Absolut Grapefruit vodka, peach schnapps, simple syrup, 7-up	\$11
Caribbean Pink Lemonade Absolut vodka, Malibu rum, lemonade, cranberry juice, soda	\$11		

• BEER •

DRAUGHT

Lager, Big Bear Brewery, Kelowna	\$6
Amber Ale, Big Bear Brewery, Kelowna	\$7
Hazy Pale Ale, Copper Brewing, Kelowna	\$7
Californian Common, Kelowna Brewing Co.	\$7
Blonde Ale, Britannia Brewing, Vancouver	\$7
Peach-Cream Ale, Tin Whistle, Penticton	\$7
Stella Artois Premium Lager, Belgium	\$10
Peach Bourbon Cider, Upside Cider, 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
Hazy Guava Pale Ale, Tin Whistle Brewing 473ml	\$10

• 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		