


• TAKE-OUT MENU •

• For take-out and room service please call us at (250) 807-7427 or visit our website 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
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
hickpeas, bell peppers, onion, tomato, lemon-cilantro vinaigrette	
Grilled Calamari & Octopus Salad	\$22
Arugula, tomato, bell peppers, onion, grilled lemon, red wine vinaigrette	

• PIZZA •

Cauliflower gluten free crust available \$2

Margherita	\$16
Basil, herbed marinara, bocconcini, cherry tomatoes, balsamic	
Okanagan Harvest	\$19
Garlic cream sauce, mozzarella, blue cheese, peppered tenderloin, caramelized onions, arugula, grilled apple	
Meatlovers	\$18
Herbed marinara, mozzarella, prosciutto, pepperoni, Italian sausage, red onion	
California	\$19
Chipotle chicken, red pepper, red onion, avocado, herbed marinara, chipotle aioli	
Pulled Pork	\$18
Red onion, bell peppers, pulled pork, three cheese blend	

• 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
Rosemary ciabatta 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
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, avocado, 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 cheese	
Steak & Frites	\$26
6oz striploin steak on garlic bread, crispy onions & pickles, mushroom arugula salad, balsamic drizzle, truffle aioli, and fries	
Add shrimp \$6	

• ENTRÉE •

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



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

• DESSERT •

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

• WINE BY THE BOTTLE •

WHITE

- Heirloom White, Mission Hill, West Kelowna \$30
- Rielsing, "Maria's Block", Kitsch, Kelowna \$54
- Sauvignon Blanc, Lake Breeze, Naramata \$54
- Pinot Gris, Hillside, Naramata \$45
- Chardonnay, Meyer, Okanagan Falls \$54
- Gewurztraminer, 50th Parallel, Lake Country \$45

RED

- Heirloom Red, Mission Hill, West Kelowna \$30
- Pinot Noir, Cassini, Oliver \$50
- Cabernet Franc, Tinhorn Creek, Oliver \$50
- Cabernet Merlot, Mission Hill, West Kelowna \$50
- Malbec, Moon Curser, Osoyoos \$54
- Meritage - "Screaming Frenzy", The Hatch, West Kelowna \$45

PINK

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

• ALCOHOL •

BOTTLES

- Budweiser 330ml \$6
- Bud Light 330ml \$6
- Coors Light 330ml \$6
- Michelob Ultra 330ml \$6
- Corona 330ml \$7
- Heineken 330ml \$7
- Seasonal Cider, Upside Cider, Kelowna \$8

CANS

- Lager, Big Bear Brewery 355ml \$6
- IPA, Copper Brewing 355ml \$7
- Guinness 440ml \$8
- Hazy Guava Pale Ale, Tin Whistle Brewing 473ml . \$10
- White Claw 355ml \$6
- Black Fly LoCal Vodka Cooler 355ml \$9
- Merlot, Castoro de Oro, Oliver 250ml \$15
- Heart of Gold, Castoro de Oro, Oliver 250ml \$15

• NON - ALCOHOLIC •

- Cappuccino \$4.50
- Latte \$4.50
- Espresso \$3.50
- Hot Chocolate \$3.50
- Pop \$4.50
- Juice \$4.50