

• TAKEOUT 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	\$18
1lb - chili ginger sesame, hot, salt & pepper, honey garlic, BBQ, or lemon pepper, with crudités and ranch	
Beef Bulgogi 🌾.....	\$18
3 skewers of Korean style beef tenderloin, pickled ginger, black garlic aioli	
Chips & Dips 🌾.....	\$16
Housemade chips, salsa, guacamole, parmesan dip	
Vegetable Spring Rolls 🌱.....	\$15
served with thai sauce	
Duck Spring Rolls	\$18
housemade, served with thai sauce	
Wild Mushroom Flatbread	\$16
Wild mushrooms, alfredo sauce, truffle	
Scallops & Prawns 🌾.....	\$23
Grilled North Atlantic scallops and prawns, fennel ginger nage	

• SOUP & SALAD •

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

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	
Grilled Vegetable Orzo Bowl	\$18
Orzo pasta, grilled peppers, zucchini, portobella mushrooms, olives, red onions, spinach, almonds, feta cheese, romesco sauce	

• PIZZA •

Cauliflower gluten free crust available **\$4** 🌾

Margherita	\$18
Basil, herbed marinara, bocconcini, cherry tomatoes, balsamic, mozzarella cheese	
Okanagan Harvest	\$21
Garlic cream sauce, mozzarella cheese, blue cheese, peppered beef tenderloin, caramelized onions, arugula, grilled apple	
Canadiana	\$22
Bacon, mushrooms, sausage, capicola, herbed marinara, mozzarella cheese	
California	\$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** 🌾

Prime Rib Burger	\$21
Brioche bun, bacon, lettuce, tomato, pickled onions, cheddar cheese, housemade barbecue horseradish sauce	
Beef Dip	\$21
Pretzel bun, slow roasted striploin, jalapeno Monterey jack, crispy onions, horseradish, au jus	
Capicola Grilled Cheese	\$18
Cheese bread, onion-jalapeno-bacon jam, tomato, spicy capicola	
Lobster Club	\$22
Multigrain croissant, bacon, tomato, lettuce, brandy-tarragon lobster mix	
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	\$22
Battered haddock, fries, creamy coleslaw, lemon, dill tartar sauce	
Street Tacos	\$20
Flour tortilla, tangy coleslaw, mango salsa, guacamole, chipotle aioli *Your choice of Chicken, Torpedo Shrimp, or Crispy Cod	
Vegan Umami Stir Fry 🌱.....	\$22
Udon noodles, bok choy, carrots, onions, peppers Add: Chicken \$7, Shrimp \$9, Tofu \$6 or Pork \$6	
Lettuce Wraps 🌾.....	\$18
Chicken, iceberg lettuce, onions, peppers, sesame dressing, rice vermicelli *Vegan option available* 🌱	
Steak & Frites	\$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 •

Miso-Chili Glazed Arctic Char 🌾.....	\$36
Seafood risotto, grilled bok choy, tarot root chips, spicy tomato jam	
Housemade Spaghetti Bolognese	\$28
Fresh spaghetti pasta, boursin cheese, meat sauce, cherry tomato, garlic bread *Vegan option available* 🌱	
Butter Chicken	\$29
Steamed rice, housemade butter chicken sauce, mango chutney, grilled paratha bread	
8oz Butterfly Pork Tenderloin 🌾.....	\$36
Corn-potato-chorizo hash, grilled seasonal vegetables, acho pepper aioli	

• DESSERT •

Lemon Struesel Cake with Lavender-Lemon Icecream	\$10
Housemade Carrot Cake	\$10
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

• WINE •

WHITE

Heirloom White, Mission Hill, West Kelowna	BTL	\$30
Rielsing, Mt. Boucherie, West Kelowna		\$54
Sauvignon Blanc, Lake Breeze, Naramata		\$54
Pinot Gris, Kettle Valley, Naramata		\$45
Chardonnay, Quails Gate, West Kelowna		\$54
Gewurztraminer, 50th Parallel, Lake Country		\$45

RED

Heirloom Red, Mission Hill, West Kelowna	\$30
Pinot Noir, 50th Parallel, Lake Country	\$50
Cabernet Franc, Monte Creek, Kamloops	\$50
Cabernet Merlot, Mission Hill, West Kelowna	\$50
Cabernet Sauvignon, Kettle Valley, Naramata	\$45
Meritage - "Screaming Frenzy", The Hatch, West Kelowna	\$45

PINK

Cabernet Franc Rose, Hester Creek, West Kelowna	\$54
Pinot Noir Rose, 50th Parallel, Lake Country	\$54

• ALCOHOL •

BOTTLES

Coors Light 330ml	\$6
Kokanee 330ml	\$6
Budweiser 330ml	\$6
Bud Light 330ml	\$6
Corona 330ml	\$7
Heineken 330ml	\$7

CANS

Michelob Ultra 330ml	\$6
Guinness 440ml	\$8
Copper House IPA 330ml	\$8
Tin Whistle Prickly Pear Sour 440ml	\$8
Kelowna Brewing Co. Kolsch 440ml	\$8
50th Parallel Gewurztraminer 250ml	\$11
50th Parallel Pinot Gris 250ml	\$11
50th Parallel Rose 250ml	\$11

• NON-ALCOLHOLIC •

Coffee	\$3.50	Pop	\$4.50
Cappucino	\$4.50	Juice	\$4.50
Latte	\$4.50	Heineken 0.0% 330ml	\$6
Espresso	\$3.50	One For The Road Kolsch 0.5% 473ml	\$7
Hot Chocolate	\$3.50		