

• 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, house-made 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	
5oz Surf & Turf	\$46
Grass-fed beef tenderloin, trio of prawns, scallion mashed potatoes, lobster foyot	

• 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

BTL

Heirloom White, Mission Hill, West Kelowna	\$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, Cassini, Oliver	\$50
Cabernet Franc, Tinhorn Creek, Oliver	\$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
Kelowna Brewing Co. Kolsch 440ml	\$8
Jason Parkes Customs Lager 440ml	\$8
Jason Parkes Customs Honey Lager 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		