

## CHEESES

- Smoked White Cheddar (*Local*)
- Blue Stilton (*England*)
- Pepper + Herb Goat Cheese (*Okanagan*)
- Triple cream Brie (*Local*)
- Vegan White Cheddar (*Scotland*)

## CHARCUTERIE

- Bresaola (*Salted + cured lean beef*)
- Capicola (*Dry cured pork shoulder*)
- Prosciutto (*30-month aged, dry cured Italian ham*)
- Sopressa Vaneta (*Italian aged salami*)
- Salmon Lox (*House made*)

MIX + MATCH + SHARE

[3 ITEMS \$14]

[6 ITEMS \$24]



## TACOS + BITES



- Pulled Pork Lechon Tacos **GF 8**
- Seafood Tacos **GF 8**
- Beef Asada Taco **GF 8**
- Poblano + Corn Taco **GF + V 8**
- Prawn Ceviche Tostadas **GF 9**
- Ancho Rubbed Wings **GF 12**
- Maple Sriracha Wings **GF 12**
- Guacamole + Salsas **GF + V 8**
- Guajillo Mushrooms **GF + V 5**
- Brussels Sprouts + Bacon **GF 6**
- Basil Pesto Potatoes **GF 5**
- Halibut Bites **GF 9**
- Pulled Chicken Sliders **9**
- Tuna Tostadas **GF 9**
- Coconut Prawns **GF 13**
- Waffle Chips **GF + V 5**
- Devilled Eggs **GF 6**
- Candied Beets **GF + V 5**
- Tuna Poke **GF 14**
- Mixed Olives **GF + V 4**



## SOUP + SALAD



### TORTILLA SOUP **8.5**

Pulled chicken, avocado, sour cream, feta, cilantro, lime w/ crispy tortilla strips **GF**

### TOMATO + BASIL SOUP (*Hot or Chilled*) **8**

Crispy basil, grana padano cracker, sour cream **GF + V**

### KALE + CASHEW SALAD **11**

Baby kale, golden beets, red cabbage, rainbow carrots, brussels sprouts, cashews, dried cranberries. Sundried tomato vinaigrette **GF**

### CHICKEN TACO SALAD **12**

Pulled chicken, black beans, corn, red pepper, radish fried jalapenos, pico de gallo, crispy tortilla chips. Chipotle lime vinaigrette **GF**

### GARDEN SALAD **8**

Iceberg lettuce, arugula, carrot, radish, cucumber, zucchini, fresh herbs (dill, cilantro, basil, mint). Lemon vinaigrette **GF + V**

### GRILLED CAESAR **10**

Lightly charred romaine heart, house croutons, shaved parmesan. Creamy caesar dressing



## MAINS



Add guajillo mushrooms to any main **2.5**

### SEAFOOD LINGUINE ARRABIATA **19**

Ancho Prawns, scallops, mussels, basil, zesty tomato sauce

*Gluten free linguini available upon request*

### CHEESEBURGER (*Chicken or Beef*) **16**

Choice of smoked white cheddar, brie, stilton or vegan cheddar. Your choice of waffle potato chips, wedge home fries or garden salad

### AAA NEW YORK STRIPLOIN **19**

6 oz with seasonal vegetables, basil pesto potatoes and chimichurri **GF**

### RAVIOLI PUTTENESCA **18**

Goat cheese, arugula, garlic, tomatoes, olives, capers

### VEGGIE BURGER **15**

Mixed mushroom patty, lettuce, tomato, mayo, mustard, pickle on brioche. Your choice of waffle potato chips, wedge home fries or garden salad.

*Make it vegan! Dairy-free cheese and mayo available upon request*

### BONE-IN ANGUS RIBEYE **43**

14 oz with seasonal vegetables, basil pesto potatoes

### BEEF DIP **14**

Caramelized onion, fried leeks, horseradish mayo on baguette. Your choice of waffle potato chips, wedge home fries or garden salad

### ANCHO CRUSTED HALIBUT BURGER **15**

Avocado, pickled red onion, cucumber and tartar on brioche. Your choice of waffle potato chips, wedge home fries or garden salad

### ROAST LAMB SHANK **22**

Roast roma tomato, seasonal vegetables, basil pesto potatoes **GF**

### CATCH OF THE DAY **MP**

Your Server will describe

### ROTISSERIE CHICKEN **19**

Roast roma tomato, seasonal vegetables, and basil pesto potatoes **GF**

**GF** GLUTEN FREE  
**V** VEGETARIAN

*Ask us about our vegan options!*

# WINE + BEER

## WINE BY THE GLASS

### WHITE

WAYNE GRETZKY **Chardonnay** BC 7 | 10.5 | 28  
CONFINI **Pinot Grigio** Italy 8 | 12 | 32  
GEHRINGER BROTHERS **Riesling** BC 8 | 12 | 32  
PAUL MAS **Viognier** France 7 | 10.5 | 28  
RED ROOSTER **Gewurtztraminer** BC 8 | 12 | 32  
BURROWING OWL **Pinot Gris** BC 10 | 15 | 40  
MEYER FAMILY **Chardonnay** BC 10 | 15 | 40  
ADOBE **Sauvignon Blanc** **Organic** Chile 9 | 13.5 | 36

### SPARKLING

VILLA SANDI **Prosecco** Italy 9 | 36

### ROSE

JOIE FARMS **Rose** BC 11 | 16.5 | 44

### RED

PETER LEHMANN CLANCY'S **Cab/Shiraz/Mer** AUS 9 | 13.5 | 36  
SPIERHEAD **Pinot Noir** BC 12 | 18 | 48  
QUAIL'S GATE **Merlot** BC 11 | 16.5 | 44  
PETIRROJO **Cabernet Sauvignon** Chile 7 | 10.5 | 28  
PASCUAL TOSO RESERVE **Cab Sauv** ARG 11 | 16.5 | 44  
ALFREDO 2<sup>ND</sup> PASS **Shiraz** AUS 10 | 15 | 40  
DIRTY LAUNDRY **Kay-Syrah** BC 11 | 16.5 | 44  
BODEGA NORTON LO TENGO **Malbec** ARG 7 | 10.5 | 28  
BODEGAS FERNANDO CASTRO **Tempranillo** Spain 7 | 10.5 | 28

## BOTTLED BEER

STEAM WHISTLE 6.5  
ROLLING ROCK 6.5  
CORONA 6.5  
BUDWEISER 6  
COORS LITE 6  
KOKANEE 6  
STEINLAGER 6.5  
STELLA 6.5  
GLUTENBERG **IPA** or **Lager** 473 ml **GF** 8  
FOUR WINDS JUXTAPOSE 650 ml 13

## ON TAP

BC TREE FRUITS **Apple Cider** 16oz 8  
PARALLEL 49 WOBBLYPop **Pale Ale** 19 oz 8  
GUINNESS **Stout** 19 oz 9  
FOUR WINDS NECTAROUS **Dry Hopped Sour** 19 oz 8  
HOYNE HELIOS **Lager** 19 oz 8  
DRIFTWOOD FARMHAND **Saison** 19 oz 8  
SEASONAL TAP 19 oz 8  
FOUR WINDS **IPA** 19 oz 8

## WINE BY THE BOTTLE

### WHITE

KIM CRAWFORD **Sauvignon Blanc** NZ 44  
LITTLE ENGINE **Sauvignon Blanc** BC 59  
DOMAINE HUBERT BROCHARD **Sancerre** France 59  
LIBERTY SCHOOL **Chardonnay** CA 49  
FERRARI-CARANO **Chardonnay** CA 75  
SPIERHEAD **Pinot Gris** BC 39  
CAYMUS 'Conundrum' CA 54  
JOIE FARMS **A Noble Blend** BC 45  
FONTANAFREDDA **Gavi** Italy 45

### RED WINES

ROCCA DELLE MACIE **Chianti** Italy 39  
SANDHILL **Syrah** BC 44  
LOUIS JADOT BOURGOGNE **Pinot Noir** France 62  
DUCK POND **Pinot Noir** ORE 67  
CHATEAU STE. MICHELLE 'INDIAN WELLS' **Merlot** WA 56  
FONTANAFREDDA **Barbera** Italy 45  
HESS SELECT **Cabernet Sauvignon** CA 54  
DUCKHORN DECOY **Cabernet Sauvignon** CA 75  
WIRRA WIRRA 'CHURCH BLOCK' **Cab/Shiraz/Mer** AUS 49  
TOMMASI **Amarone** Italy 119  
ALEXANDER VALLEY 'REDEMPTION' **Zinfandel** CA 65  
BLACK HILLS **Nota Bene** BC 109

### SPARKLING

SEGURA VIUDAS **Brut Rose** SPAIN 33  
MUMM NAPA **Brut Prestige** CA 56  
VEUVE CLICQUOT **Champagne** France 139

Weekend Branch

COMING SOON!

