



Starter Harvest Greens or Caesar Salad 6⁷⁵

Feature Soup 7⁷⁵
made daily using only the freshest ingredients served with grilled baguette

Channa~Dusted Calamari 16⁷⁵
crispy fennel and red onion, pickled green beans, lemon tzatziki

Charcuterie 27⁵⁰
local artisan cheeses and cured meats, tapenades and preserves, dried fruits and nuts, raincoast crisps and crostini

Asian Shrimp & Vegetable Purses 16²⁵
bite-sized dumplings, sesame cucumber slaw, sweet chili plum sauce, sesame aioli

Chicken Wings a dozen crispy wings, 16⁷⁵
choice of hot, honey garlic, lime salt & cracked black pepper or whiskey BBQ

Dry Garlic Ribs crisp button bones, 16²⁵
lime salt and cracked black pepper

Nacho Grande 23⁵⁰
'all the fixins', blend of cheeses, house-made tortilla chips served with fresh salsa, guacamole and sour cream **add nacho beef 3⁷⁵**

FALL FEATURES

Wild Mushroom & Ribeye Ravioli 26⁹⁵
sautéed red onions, mushrooms, & prime rib, rich demi cream sauce, parmesan reggianno, toasted garlic baguette

Prime Rib Poutine 16⁹⁵
slow-roasted prime rib, kennebec fries, cheese curds, scallion and roma tomato, peppercorn demi

Sweet & Spicy Bacon Burger 19⁹⁵
hand-pressed certified angus beef burger grilled pineapple & jalapeno relish, smokey bacon, mozzarella cheese, teriyaki sauce, warm brioche bun -choice of side-

Fall Quinoa Salad 16⁹⁵
roasted apple and fall root vegetables, arugula, grape tomato, okanagan goat cheese, oregano vinaigrette, toasted pumpkin seeds, crispy sage
grilled chicken 6.5 seared salmon or prawns 7.5

PRIME RIB NIGHTS

Friday and Saturday nights starting at 5pm
Reservations highly recommended

PASTA NIGHT

Every Sunday evening after 5pm
our culinary team will create two unique pasta entrees to tantalize your taste buds for only **19²⁵**

DRINK FEATURES

Monday	5
Wards apple or ginger-apple cider	
Tuesday	5
mugs of red truck draft beer	
Wednesday	8 ⁵⁰
Featured martinis	
classic absolute vodka or beefeater gin, Manhattan, harvest appletini, cherry bellini, or Lemon Crush	
Thursday	9
glass of sangria	
red & white wine, brandy, cranberry, soda, seasonal fruits	
Friday	Market Price
featured wine by the glass	
Saturday	8 ⁵⁰
Okanagan spirits kir's	
sparkling wine with cherry, raspberry or classic black current liqueur	
Sunday	
Mimosa (orange, pineapple, grapefruit)	6 ⁷⁵
Double Absolute Lime Caesar	8 ⁷⁵

BURGERS & SANDWICHES

Cheddar Burger 18⁵⁰

hand-pressed certified angus beef burger, aged cheddar, whiskey BBQ sauce, lettuce, tomato, pickled red onions, horseradish aioli, warm brioche bun

The "Masa" Burger 20⁵⁰

hand-pressed certified angus burger, sautéed mushrooms, bacon, caramelized onion, melted swiss, lettuce, tomato, pickled red onions, horseradish aioli, warm brioche bun

Turkey & Bacon Club 18²⁵

slow roasted turkey, bacon, herb-marinated tomato, baby arugula, cranberry mayo, toasted ciabatta

Vegan Burger 17⁷⁵

"beyond" burger patty, grilled zucchini relish, blackberry ketchup, pickled red onion, arugula, vegan pretzel bun

Guinness Bacon 18⁷⁵

Chicken Burger
guinness cheddar, bacon, caramelized onion, lettuce, tomato, pickled red onions, grainy dijon mayo, warm brioche bun

Harvest Steak Sandwich 21⁷⁵

grilled flat iron, onion marmalade, herb-roasted roma tomato, baby arugula, toasted garlic baguette

burgers and sandwiches served with choice of:

tuscan greens, caesar salad, soup or house cut kennebec fries

opt for yam fries or poutine 3⁷⁵

opt for gluten free bread 2

MAINS

Harvest Greens 14²⁵

tuscan greens, carrot curls, grape tomatoes, red onion, sliced cucumber, okanagan goat cheese, crisp wonton, tomato vinaigrette
add grilled chicken or prawns 7²⁵ or salmon 9²⁵

Artisan Flatbread 18⁵⁰

wine-poached anjou pear, double-cream brie, blueberry preserve, arugula and tomato

Mediterranean Tagliatelle 20⁵⁰

basil pesto aglio e olio, kalamata olive, artichoke hearts, sundried tomato, red onion, shaved parmesan, toasted garlic baguette
add grilled chicken or prawns 7²⁵ or salmon 9²⁵

Harvest Caesar Salad 14²⁵

hearts of romaine, smoked bacon, crispy capers, sundried tomato, herb croutons, shaved romano asiago
add grilled chicken or prawns 7²⁵ or salmon 9²⁵

Panini Provencal 18⁹⁵

grilled chicken breast, kalamata olive tapenade, tomato-caper relish, red onion, roasted red pepper, arugula and mozzarella cheese
-choice of side-

Fish 'n' Chips 19²⁵

red truck pilsner battered cod loin, tartar sauce, apple-cabbage slaw, fresh lemon, house cut kennebec fries

AFTER 5

Lamb Shank 34

beer braised lamb, yukon gold potato and bacon terrine, apple date chutney, stout jus

Striploin 38

coffee-rubbed certified angus strip, roasted baby potato and spinach lyonnaise, blackberry demi-glaze, warm cambozola

Seaside Feature Market Price

Fresh from the coast, seasonally inspired chef's creation

Scallop & Prawn Linguine 32

pan-seared scallops & prawns, basil pesto cream, bacon, tomato & scallion, shaved romano asiago, toasted garlic baguette