MASA’S AT HOME
TAKE AWAY MENU (11AM-8PM)
~CALL 250-862-3177 TO PLACE YOUR ORDER~
(PLEASE ALLOW 25 MINUTES TO PICK UP YOUR ORDER AT THE FRONT DOORS)

TURKEY CHOWDER 7.25
SERVED WITH POTATO SCALLION ROLL

CAESAR SALAD 14.25  HALF 8
BACON BITS, CRISPY CAPERS, SUNDRIED TOMATO, HERBED CROUTONS, SHAVED PARMESAN
ADD CHICKEN OR PRAWNS 7.50

HARVEST TUSCAN GREENS 14.25  HALF 8
CRUMBLED GOAT CHEESE, PUMPKIN SEEDS, CARROT CURLS, RED PEPPERS,
SHAVED RED ONION, ROASTED TOMATO VINAIGRETTE
ADD CHICKEN OR PRAWNS 7.50

VEGAN ASIAN NOODLE SALAD 14.25
FRESH & CRUNCHY RICE STICK NOODLES, BROCCOLI MANGO SLAW,
TOASTED ALMOND, SESAME CILANTRO VINAIGRETTE
ADD CHICKEN OR PRAWNS 7.50

MEDITERRANEAN TAGLIATELLE 20.25
BASIL PESTO AGLIO E OLIO, KALAMATA OLIVE, RED ONION, ARTICHOKE HEARTS,
SUNDRIED TOMATO, SHAVED PARMESAN, GARLIC BAGUETTE
ADD CHICKEN OR PRAWNS 7.50

SHANGHAI NOODLE BOWL 19.50
(VEGETABLE, PRAWN, OR CHICKEN)
SPRING VEGETABLES, GINGER SOY GLAZE, CHOPPED EGG,
SHANGHAI NOODLES, TOASTED PEANUTS, FRESH LIME & CILANTRO

TURKEY BACON CLUB 18.25
HOUSE—ROASTED TURKEY BREAST, LOCAL CRISP BACON, HERBED FIELD TOMATO,
TUSCAN LETTUCE, CRANBERRY MAYO, TOASTED BAGUETTE

PRIME RIB OR CHICKEN BURGER 16.75
HAND PRESSED PATTY, PICKLED RED ONION, FIELD TOMATO, LETTUCE,
BLACK PEPPER MAYO, WARM BRIOCHE
ADD AGED CHEDDAR OR BACON 2.75

VEGAN BURGER 16.75
PICKLED RED ONION, FIELD TOMATO, LETTUCE, BLACKBERRY KETCHUP, WARM BRIOCHE

SAIGON SUB 17.25
ROASTED BC PORK LOIN, STONEGROUND DIJON AIOLI, SESAME-SOY CUCUMBER SLAW,
PICKLED DAikon & RED ONION, FRESH CILANTRO
(ALL BURGERS/SANDWICHES COME WITH CHOICE OF KENNEBEC FRIES, GREENS OR CAESAR SALAD)

WINGS 16.75
RED HOT, HONEY GARLIC, WHISKEY BBQ, SWEET CHILI, LIME SALT & PEPPER

CHICKEN TENDERS & FRIES 14.25
HONEY MUSTARD OR CHILI PLUM SAUCE
Masa’s At Home Nightly Features After 5 PM

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Thursday
**Masa’s Meatloaf** 17.75
Yukon gold whipped potato, sautéed vegetables, peppercorn gravy, scallion roll
**Add starter greens or Caesar salad** 8

Friday
**Prime Rib Night** 34.95
Yukon gold whipped potato, sautéed vegetables, red wine jus, yorkshire pudding
**Add starter greens or Caesar salad** 8

Saturday
**BBQ Chicken & Ribs** 26.75
Dry rub thigh and leg, whiskey BBQ sauced ribs, roasted baby potato, sautéed vegetables, baked beans, coleslaw, scallion roll
**Add starter greens or Caesar salad** 8

Sunday
**Masa’s Lasagna** 19.75
Certified angus meat sauce, blend of ricotta, mozzarella and parmesan cheeses, garlic baquette, choice of greens or Caesar salad
**Vegetarian Lasagna available**

**Salmon entree available nightly upon request** 26.75

Dessert 7.75
**Flourless Chocolate Torte**
Dark ganache, raspberry coulis

**New York Cheesecake**
Graham crumb crust, triple-berry compote, whipped cream

~Don’t forget to check out our take away wine list ~
## Take Away Wine List

### White

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HESTER CREEK</strong> Pinot Gris</td>
<td>Oliver</td>
<td>23</td>
</tr>
<tr>
<td><strong>SAND HILL</strong> Pinot Blanc</td>
<td>Kelowna</td>
<td>24</td>
</tr>
<tr>
<td><strong>QUAILS GATE</strong> Gewurztraminer</td>
<td>West Kelowna</td>
<td>27</td>
</tr>
<tr>
<td><strong>THE VIEW</strong> Ehrenfelser</td>
<td>East Kelowna</td>
<td>27</td>
</tr>
<tr>
<td><strong>Bench 1775</strong> Sauvignon Blanc</td>
<td>Naramata Bench</td>
<td>29</td>
</tr>
<tr>
<td><strong>DA SILVA</strong> Chenin/Viognier</td>
<td>Oliver</td>
<td>30</td>
</tr>
<tr>
<td><strong>MISSION HILL</strong> Reserve Pinot gris</td>
<td>West Kelowna</td>
<td>32</td>
</tr>
<tr>
<td><strong>Mt BOUCHERIE</strong> Reserve Chardonnay</td>
<td>West Kelowna</td>
<td>33</td>
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### Rose

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>50TH PARALLEL</strong> Pinot Noir Rose</td>
<td>Lake Country</td>
<td>28</td>
</tr>
<tr>
<td><strong>MIRABEL</strong> Pinot Noir Rose</td>
<td>East Kelowna</td>
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### Red

<table>
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<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>HESTER CREEK</strong> Cab/Merlot</td>
<td>Oliver</td>
<td>23</td>
</tr>
<tr>
<td><strong>CEDAR CREEK</strong> Merlot</td>
<td>Kelowna</td>
<td>26</td>
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<tr>
<td><strong>MOON CURSER</strong> Broder Vines</td>
<td>Osoyoos</td>
<td>28</td>
</tr>
<tr>
<td><strong>Mt BOUCHERIE</strong> Merlot</td>
<td>West Kelowna</td>
<td>31</td>
</tr>
<tr>
<td><strong>CLOS DU LOLEIL</strong> 'Celestiale' Bordeaux 2017</td>
<td>Similkameen</td>
<td>32</td>
</tr>
<tr>
<td><strong>ORIFINO</strong> Syrah</td>
<td>Cawston</td>
<td>34</td>
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<tr>
<td><strong>SUN ROCK</strong> Cabernet Sauvignon</td>
<td>Oliver</td>
<td>38</td>
</tr>
<tr>
<td><strong>50TH PARALLEL</strong> Pinot Noir</td>
<td>Lake Country</td>
<td>38</td>
</tr>
<tr>
<td><strong>COVERT FARMS</strong> Reserve Cabernet Sauv</td>
<td>Oliver</td>
<td>62</td>
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