

Starters & Bites

Starter Harvest Greens or Caesar Salad 6⁷⁵

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

Crab and Salmon Croquette 17⁵⁰
panko crusted seafood, cucumber coriander salsa, spicy mango coulis

Channa~dusted Calamari 16^c
crispy fennel and red onion, pickled green beans, lemon tzatziki

Charcuterie 24⁷⁵
local artisan cheeses and cured meats, tapenades and preserves, dried fruits and nuts

Asian Shrimp & Vegetable Purse 16²⁵
bite sized dumplings, sesame ginger slaw, sweet chili plum sauce

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

Hummus & Tzatziki 16⁷⁵
duo of hummus, tzatziki, marinated olives, charred lemon, grilled naan bread

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

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

Spring Features

Ahi Tuna Poke Bites
Sashimi-grade ahi tuna, sesame cucumber asazuke, crispy wonton

Chef's Salad
Tuscan greens, julienned cured ham, turkey, bacon, tomato, cucumber, egg, monterey jack & cheddar cheese, caramelized onion dressing

Philly Cheesesteak
slow roasted CAB beef, melted swiss cheese, sautéed onion and bell pepper, horseradish aioli

Shanghai Noodle Bowl
*(vegetable, prawn, or chicken)
spring vegetables, ginger soy glaze, chopped egg, shanghai noodles, green pea shoots, toasted peanuts, fresh lime*

Drink Features

Monday 5
Wards apple or ginger-apple cider

Tuesday 5
Mugs of Red Truck draft beer

Wednesday 8⁵⁰
*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 9
*Sparkling wine cocktail
Ok Spirits Kir's
sparkling wine with Cherry, Raspberry or Classic Black current liqueur*

Sunday
*Mimosa (orange, pineapple, grapefruit) 6⁷⁵
Double Absolute Lime Caesar 8⁷⁵*

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

Sandwiches & Burgers

Prime Rib Burger 17 <i>house-made CAB burger, pickled red onions, lettuce, tomato, horseradish aioli, warm brioche bun</i>	Turkey & Bacon Club 18 ²⁵ <i>slow roasted turkey, herb marinated tomato, arugula, cranberry mayo, toasted ciabatta</i>
Cheddar Burger 18 ⁵⁰ <i>hand-pressed CAB burger, aged cheddar, whiskey BBQ sauce, pickled red onions, lettuce, tomato, horseradish aioli.</i>	Saigon Sub 17 ⁷⁵ <i>local pork loin roast, sesame- soy cucumber slaw, fresh cilantro, stoneground dijon aioli</i>
Guinness Bacon 18 ⁷⁵ Chicken Burger <i>guinness cheddar, smokey bacon, mayo, caramelized red onion, lettuce, tomato, warm brioche bun</i>	Harvest Steak Sandwich 21 ⁷⁵ <i>grilled flat iron, onion marmalade, herb roasted roma tomato, arugula, toasted garlic baguette</i>
The 'Masa' Burger 20 ⁵⁰ <i>hand-pressed CAB burger, sautéed mushrooms, smokey bacon, caramelized onion jam, melted swiss, lettuce, tomato, pickled red onions, horseradish aioli, warm brioche bun</i>	Portabella Vegan Burger 17 ⁷⁵ <i>marinated portabella mushroom, grilled zucchini, blackberry ketchup, pickled red onion, arugula, vegan pretzel bun</i>

**All sandwiches and burgers 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

Entrees

Harvest Greens 14 ²⁵ <i>tuscan greens, carrot curls, grape tomatoes, red onion, sliced cucumber, okanagan goat cheese, crisp wonton, tomato vinaigrette</i> Add grilled chicken, prawns 7²⁵ Salmon 9²⁵	Harvest Caesar Salad 14 ²⁵ <i>hearts of romaine, smoked bacon, crispy capers, sundried tomato, herb croutons, shaved romano asiago</i> Add grilled chicken, prawns 7²⁵ Salmon 9²⁵
Artisan Flatbread 18 ⁵⁰ <i>duck confit, dark cherry chutney, arugula, okanagan goat cheese</i>	Buddha Bowl 17 ⁵⁰ <i>herbed quinoa, grilled vegetables, crispy masala chick peas, wild arugula, herb-roasted roma tomato, lemon yogurt, cilantro</i> Add grilled chicken, prawns 7²⁵ Salmon 9²⁵
Mediterranean Tagliatelle 20 ⁵⁰ <i>basil pesto aglio e olio, kalamata olive, artichoke hearts, sundried tomato, red onion, shaved parmesan, toasted garlic baguette</i> Add grilled chicken, prawns 7²⁵ Salmon 9²⁵	Fish'n' Chips 18 ⁹⁵ <i>red truck pilsner battered cod loin, tartar sauce apple cabbage slaw, fresh lemon, house cut kennebec fries</i>

After 5

Striploin <i>coffee-rubbed 8oz CAB striploin, roasted smashed potatoes, blackberry demi-glace</i>	Seaside Feature <i>Fresh from the coast, seasonally inspired.</i>
Braised Shortrib <i>beer-braised CAB shortrib, wild mushroom barley risotto, stout jus</i>	Scallop & Prawn Linguine <i>pan-seared scallops & prawns, basil pesto cream, smoked bacon, tomato & scallion, shaved romano asiago, toasted garlic baguette</i>

Coming Soon!