

## Tapas

Single \$6 | Trio \$15 | Dozen \$58

Korean-Style Pork Sparerib (GF)

Chili-Garlic Prawns (GF)

Roasted Corn on the Cob with  
Miso Butter and Bacon (GF)

Roasted Garlic and Eggplant Bruschetta (VG)

Chorizo and Kale Stuffed Mushrooms

Spinach and Artichoke Empanadas (V)

Pecan Bacon Cheese Bites (GF)

Ajvar (Croatian Roast Vegetable Dip) (VG)  
(No crostini = gluten free)

Szechuan Beef Kebab (GF)

Thai Chicken Satay with Peanut Sauce (GF)

Roasted Red Pepper Hummus (GF/VG)  
with Naan (V)

Classic Shrimp Cocktail (GF)

## Boards

### *Charcuterie*

Small \$25 | Large \$42

Dried cherry whiskey chorizo sausage, wild boar salami, prosciutto, calabrese, featured local salumi, roasted pecans, smoked cheddar, assorted olives, pickled vegetables, bread and condiments.

### *Cheese*

Small \$24 | Large \$40

Applewood smoked cheddar, Okanagan chevre, St. Benedictin bleu, plain lune brie, Irish porter cheddar, dried fruit, bread and Hixon Falls Crackers.

### *Mixed*

Small \$22 | Large \$38

Irish porter cheddar, plain lune brie, applewood smoked cheddar, dried cherry whiskey chorizo and feature local salumi. Served with crostini and house-made pickled vegetables.

### *Seasonal Fruit and Vegetable*

Small \$12 | Large \$15

Fresh fruit and vegetables served with spiced pecans and smoked cheddar. Fruit only add \$3

## Soup and Salads

Soups served with house-baked crostinis

### *Daily Soup* \$9

Please ask your server for today's house-made creation.

***Roasted Red Pepper and Tomato*** \$9

***Spicy Pacific Seafood Chowder*** \$9

***Classic Caesar*** \$10 | \$14

Romaine, croutons, parmesan, and house-made dressing.

***Orchard Salad*** \$12 | \$16

Mixed greens topped with toasted almonds, strawberries, blueberries, grapes, apples, pumpkin seeds, dried cranberries and house-made herb vinaigrette. (VG/GF)

***Roasted Root Vegetable Salad*** \$12 | \$16

Mixed vegetables, spiced pecans, apples, radishes, and Boursin cheese over fresh greens with balsamic Dijon vinaigrette and garnished with fresh pea shoots. (V/GF)

***Watermelon Cucumber Salad*** \$16

With snap peas, feta, and pistachio topped with black-garlic vinaigrette. (V/GF) Add prosciutto \$4

## Sandwiches

Served until 4pm, with house-made slaw

***Creole Club Sandwich*** \$16

Roasted chicken, bacon, lettuce, tomato, and avocado on toasted sourdough bread with our signature spicy Cajun mayo.

***West Coast Smoked Brisket*** \$17

Montreal-style smoked brisket tucked in between marble rye bread with mozzarella and grainy mustard, served with a few gherkins.

***Roasted Vegetables on Naan*** \$15

Roasted vegetables, ajvar, hummus, avocado and sprouts folded between naan. (VG)

**Any sandwich with a soup or small salad** \$22

## **Naan Flatbread Pizza**

*Served with Chef's signature pickled vegetables*

### ***Margherita*** \$15

Tomato, mozzarella, bocconcini, basil, balsamic reduction and pesto. (V)

Pair with a dry or off-dry white – Cuvée Blanche

### ***Forager*** \$16.5

Portabella mushroom, caramelized onion, mozzarella, benedictin bleu, kale. (V)

Pair with sweet white or red – Bumbleberry

### ***Harvest*** \$16.5

Grape, mozzarella, brie, fresh herbs. (V)

Pair with a dry wine – Cuvée Blanche

### ***Carné*** \$17.5

A tomato sauce base with chorizo, bacon, smoked cheddar, finished with scallions and parmesan.

Pair with a sweet or off-dry red – Cassis Noir

### ***The Brooklyn*** \$17.5

Calabrese Salami, Wild Boar Salami, Mozzarella, and Parmesan. Garnished with Peppercornis and chopped Parsley.

Pair with a sweet or off-dry wine – Mirtillo

### **Accompaniments**

*Spice up your meal by adding any of the following:*

Baked Chicken Breast \$5 | \$8

Prawns 4 - \$8 | 6 - \$10

Avocado \$4

Garlic Toast \$3

Crostini \$3

Olives \$3 | \$4

Pickled Vegetables \$3 | \$4

Extra Cheese \$3

## **Entrée**

*Served after 4pm*

### ***Sicilian Pesto*** \$21

A blend of pistachio, parsley, roasted garlic, and sautéed wild mushrooms over casarecce pasta. Finished with parmesan and fresh cracked pepper. Served with garlic bread. (V)

*Add chicken \$8.5*

*Add Prawns 4 - \$8 | 6 - \$10*

Pair with a dry white - Cuvée Blanche

### ***Sausage and Mushroom Cannelloni*** \$24

Ricotta, Parmesan, Wild Mushrooms, Italian Sausage, and Fresh Spinach rolled in our house-made Spinach Semolina Pasta. Topped with Cheese and Baked to perfection in a Roasted Tomato Sauce.

Pair with sweet to off-dry red – Mirtillo

### ***South Indian Curry*** \$22

Our house-made south Indian style curry over mixed vegetables and rice. Served with naan. (V)

*Add chicken \$8.5*

*Add Prawns 4 - \$8 | 6 - \$10*

Pair with an off-dry white or rosé – Seduction

### ***Beef Tenderloin*** \$39

55-Degree Sous Vide Beef Tenderloin cooked to perfection. Served with Roasted Potatoes, Seasonal Vegetables and topped with a Black Garlic Compound Butter.

Pair with a dry red – Cassis Noir

### ***Arctic Char*** \$29

Pan-Seared Arctic Char with Roasted Cherry Tomatoes, Saffron Rice Pilaf and Seasonal Vegetables.

Pair with a dry white – Cuvée Blanche

*Groups of 10 or more are subject to an 18% service charge*

V – Vegetarian, VG – Vegan, GF – Gluten Free  
(Gluten free bread and flatbread available upon request)