

# Breakfast

Served until 2 pm daily

**Light Start** **\$10**  
Seasonal fruits with yogurt, honey and your choice of toast

**Smoked Salmon Bagel** **\$12**  
Smoked salmon piled on a cream cheese everything bagel topped with fried capers & red onion, served with a berry cup

**Daily Omelette** **\$12**  
3 egg omelet, ask your server what today's offering is, served with shredded hash browns and your choice of toast *available gluten and dairy free*

**Silver Start** **\$12**  
2 eggs any style, 3 strips of bacon or 2 maple breakfast sausage, served with shredded hash browns and your choice of toast *available gluten free*

Add an extra egg \$2

Add 3 strips of bacon \$3.50

Add 2 pieces of sausage \$3.50

Add a Rain Dog Bar jalapeno / cheddar sausage \$3.50

**Breakfast Burrito** **\$13**  
Eggs scrambled with locally made chorizo, peppers, onions & cheese with sriracha aioli in a cheddar flour tortilla, served with shredded hash browns & salsa *available dairy free*

**Bacon & Egg on Brioche** **\$10**  
Fried egg, 3 strips of bacon, cheese, tomato & mayo on a toasted brioche bun, served with shredded hash browns

**Lemon Poppyseed Loaf French Toast** **\$13**  
Served with raspberry sauce and whipped cream

## Kids Breakfast

**Bacon & Eggs** **\$9**  
One egg any style with 2 pieces of bacon, served with shredded hash browns and 1 piece of your choice of toast

**Pancakes** **\$9**  
Three fluffy buttermilk pancakes with raspberry sauce and whipped cream or maple syrup and butter

## Small Plates or Share

**Chicken Wings** \$16  
1½ pounds of your favorite flavor - hot, teriyaki, honey garlic, salt & pepper, BBQ, or dry cajun, served with ranch dressing  
*available gluten & dairy free*

**Nachos** \$15  
Fresh corn tortillas smothered with monterey jack & cheddar cheese, green onions, black olives, tomatoes & fresh jalapeno with a sour cream drizzle *gluten free*  
Add: guacamole \$2  
Beef \$3  
extra cheese \$3

**Vegetable & Chicken Gyoza** \$16  
Served with hoisin & sriracha *dairy free*

**Pork Shumai** \$17  
Steamed pork dumpling with chili oil for dipping *dairy free*

**Chicken Lettuce Wraps** \$17  
Chicken & vegetables topped with cucumber & peanuts, served with hoisin sauce

**Grilled Shrimp Cocktail** \$17  
Roasted garlic & red pepper grilled prawns with lemon & sriracha aioli *gluten & dairy free*

**Chicken Fingers** \$16  
Served with fries & sriracha aioli *dairy free*

**Steakhouse Ribs** \$15  
Charred lemon *dairy free*

**Cheese Garlic Fingers** \$13  
Served with marinara for dipping

### On the side

Fries: \$3  
Gravy: \$2  
Garlic Baguette (2): \$4  
Dipping Sauce: \$2

## Soup

Mushroom Soup                      Bowl \$9 Cup \$6  
*gluten free*

Daily Soup                              Bowl \$9 Cup \$6

## Salads

Caesar Salad                              ½ \$9    full \$13  
Crisp romaine, croutons & parmesan cheese  
tossed in Caesar dressing    *available gluten free*

House Garden Salad    ½ \$9    full \$13  
Heritage blend lettuce, strawberry vinaigrette,  
dried cranberry, candied pecans, pumpkin seeds  
& goat cheese    *gluten & dairy free*

Cobb Salad                                      \$17  
Butterleaf lettuce tossed in ranch & topped with  
grilled chicken, tomato, avocado, cucumber,  
gorgonzola, bacon, & hardboiled egg    *gluten free*

Steak Salad                                      \$21  
Mixed peppers, onions & tomatoes tossed with a  
soy vinaigrette. Finished with a 6 ounce sirloin,  
avocado, roasted red peppers & old cheddar  
crumble    *dairy free*

Apple & Fennel Salad    ½ \$9    full \$13  
Fennel, apple, cucumber & greens tossed with a  
strawberry vinaigrette. Finished with dried  
cranberries & a white old cheddar crumble  
*gluten free, can be dairy free*

Add:

Grilled chicken thigh                      \$5

Pan roasted salmon                        \$6

Shrimp skewer (5 pieces)                \$8

# Handheld

choice of fries, cup of soup, garden or caesar salad  
gluten free buns / bread is available

## The Double \$18

Two 3 ounce chuck patties with American cheese, burger sauce, lettuce, tomato, onion & pickle

Add for \$3 each:   Extra patty  
                              Bacon  
                              Cheese  
                              Fresh jalapenos  
                              Fried egg

## Prime Rib Beef Dip \$18

Thinly sliced prime rib with onions, piled high on a pretzel baguette, served with au jus

## Lobster Croissant ½ \$9 Full \$16

## Fish & Chips   1 piece \$12   2 piece \$17

Crispy battered cod with house made coleslaw & tartar sauce, with charred lemon

## Steak Sandwich \$21

6 ounce sirloin cooked to order with a garlic baguette & your choice of fries, caesar or garden salad, mashed potatoes & gravy, or cup of soup

Add:   Garlic mushrooms - \$5  
          Shrimp skewer (5 pieces) - \$8  
          Brandy Peppercorn sauce - \$3

## Classic Clubhouse \$17

Triple decker! Grilled chicken with bacon, lettuce, tomato, cheddar & swiss cheese, served on white or brown bread

## Veggie Burger \$16

The "Know" meat patty. All natural local vegetable patty with onions, pickles, tomato, lettuce, jalapeño monterey jack cheese & burger sauce.

## Smoked Duck Tacos \$17

Smoked duck breast with cucumber, green onion, hoisin & napa cabbage with sriracha aioli

## Wrap of the Week \$16

Ask your server for this weeks offering

# From the Stone

*We use house made pizza dough and sauce*

	8"	12"
<b>BBQ Chicken Pizza</b>	<b>\$16</b>	<b>\$19</b>

Rene's ranch, bbq sauce, chicken, bacon, red onion, cheddar & monterey jack cheese, fresh tomato

	\$15	\$18
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**Doctor Zhivago**  
Roasted red peppers, red onion, roasted mushrooms, goat cheese, & fresh tomato

	\$16	\$19
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**Wicked Sweet Meaty Meat**  
Pepperoni, ham, chorizo, taco beef, short rib & bacon

	\$16	\$19
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**Sombrero**  
Meat sauce, taco beef, chorizo sausage, red onion, fresh tomato, cheddar & monterey jack cheese, sour cream drizzle

<b>Have It Your Way!</b>	<b>\$12</b>	<b>\$14</b>
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*available gluten free in 12 inch only*

All pizzas come with mozzarella cheese

## *Choose your base:*

house made pizza sauce  
meat sauce  
ranch

## *Toppings*

8 inch \$1 each  
12 inch \$2 each

mozzarella cheese  
monterey jack cheese  
goat cheese  
gorgonzola cheese

roasted chicken  
bacon  
pepperoni  
ham  
chorizo  
taco beef  
short rib

green peppers  
red peppers  
roasted red peppers  
red onion  
black olives  
fresh jalapenos  
fresh tomato  
mushrooms  
pineapple

# Entrees

available after 5 pm

**Beef or Chicken Stirfry**      \$19  
Tender sliced beef or chicken over roasted spiced broccoli, cabbage, onions & water chestnuts. Served over sticky rice, finished with cucumber, hoisin & roasted peanuts  
*dairy free*

**Crispy Skin Salmon**      \$22  
Served with mashed potatoes, seasonal vegetables, beurre blanc & charred lemon  
*gluten free*

**Beef Short Rib**      \$22  
Served with mashed potatoes, seasonal vegetables & gravy  
*can be gluten free*

**Grilled Shrimp**      \$25  
10 grilled shrimp served with seasonal grilled vegetables & sticky rice  
*gluten free, can be dairy free*

**Stuffed Poblano Peppers**      \$17  
Stuffed with a vegetable mix, served in pomodoro with sticky rice  
*gluten & dairy free - Vegan*

**Liver & Onions**      \$19  
Served with mashed potatoes, seasonal vegetables, bacon & gravy      *gluten free*

**Rigatoni Bolognese**      \$18  
Veal meat sauce

**Farfalle Alfredo**      \$18  
With pulled roasted chicken

**Bucatini Valentino**      \$18  
Bacon, onion & peas in a rosé sauce

*All pastas served with garlic baguette*

## Dessert

Sorbet \$5.00

Made in house. Ask you server for todays  
flavours *gluten & dairy free*

Flourless Chocolate Almond Torte \$9.50

served with strawberries & whipped cream  
*gluten free*

Red Velvet Cake \$9.50

Very Berry Cheesecake \$9.50

*gluten free*

Sticky Toffee Pudding \$9.50

served with vanilla ice cream

## After Dinner

Baileys and Coffee \$5

Blueberry Tea \$7

Hot Toddy \$7

Irish Coffee \$7



**NESPRESSO®**

Ristretto short \$2

Espresso shot \$2

Lungo long \$2

Cappuccino cup \$3

Cappuccino bowl \$6

Latte cup \$3

Latte bowl \$6

Iced Coffee \$3.50

## Kids 12 and under

Pizza \$12  
pepperoni, 3 cheese or Hawaiian

Fingers & Fries \$12

Cheeseburger \$12

Pasta Alfredo \$12  
garlic baguette

All kid's meals include a scoop of Vanilla Ice  
Cream with either Raspberry or Chocolate Sauce

## Reds by the Glass

	6oz	9oz	Bottle
Almos Malbec #1 Argentina	\$9	\$12.50	\$33
Carmen Grand Reserva Cabernet Sauvignon Chile, 2015	\$9	\$12.50	\$33
Fontella Chianti DOCG Italy	\$9	\$12.50	\$33
Cortes de Cima Courela blend Portugal	\$10	\$13.5	\$35
Donna Laura Bromosia Chianti Classico Tuscany	\$11	\$14.5	\$36
Primitivo San Gregorio Zinfandel Italy	\$12	\$15.5	\$37
Columbia Valley Merlot Washington	\$13	\$16.5	\$39

## Whites by the Glass

	6oz	9oz	Bottle
Zenato Pinot Grigio Italy, 2017	\$9	\$12.50	\$33
Mosel Dry Riesling Germany	\$9	\$12.50	\$33
Chatelain Desjacques Sauv/Blanc France, 2017	\$9	\$12.50	\$33
Monjardin Unoaked Chardonnay Spain	\$9	\$12.50	\$33
Proemio Chardonnay Mendoza, Argentina	\$10	\$13.5	\$35
Hugel Gentil Blen Alsace France	\$11	\$14.5	\$36
Ambrosi Vouvray Chenin Blanc Loire France	\$11	\$14.5	\$36
Feudi San Gregorio Falanghina Italy	\$12	\$15.5	\$38

## Rose by the Glass

Joya Rose Portugal	\$9	\$12.50	\$33
<i>Minimal skin contact</i>			



## Bottle Reds

La Crema Pinot Noir California, 2016	\$53
Poderi Il Nespoli Sangiovese Italy	\$38
Donna Laura Bromosia Chianti Classico Italy, 2016	\$36
Navardia Crianza Rioja Spain	\$43
J.Lohr Seven Oaks Cab Sav California, 2016	\$46
NK'Mip Qwam QWNT Merlot Osoyoos, BC	\$46
Feudi San Gregorio Primitivo Italy, 2017	\$37
Red Rooster Meritage Okanagan, BC	\$47
Michael David Petite Petit California, 2016	\$45
Flechas de los Andres Gran Malbec Mendoza Argentina	\$47
Oak Ridge Ancient Vines Zinfandel California, 2014	\$50
Francis Coppala Diamond Claret California	\$50
Zenato Amarone Italy, 2015	\$68
Clarendelle Saint Emilion Bordeaux France	\$60
Ponzi Classico Pinot Noir Willamette California	\$70
Altesino Brunell di Montalcino DOCG Italy	\$75
Orin Swift Palermo Cabernet Napa California	\$110
Rainwater Cabernet Napa California	\$100

## Bottle Whites

Sain Cells Tinte Clochette Blanc Languedoc France	\$39
The Dot Apple Gruner Veltliner Austria	\$41
Chateau Fuisse Macon Villages Chardonnay Macon France	\$44
Craggy Range Sauvignon Blanc New Zealand	\$45
Rimapere Sauv Blanc Marlborough New Zealand	\$53

## Bottle Rose

Feudi Di San Gregorio Rosato Italy, 2017	\$38
Planeta Rose Italy, 2018 <i>Minimal skin contact</i>	\$38

## Sparkling

Masottina Treviso Prosecco Italy	\$34
Canella Prosecco (200ml) Italy	\$14
Louis Bouillot Rosé Cremant France	\$38
Veuve Clicquot Yellow Label France	\$89

## Cocktails

<b>Aperol Spritz</b>	<b>\$6.00</b>
aperol, prosecco, soda water	
<b>Caesar</b>	<b>\$8.00</b>
your choice of vodka or gin	
<b>Cosmopolitan</b>	<b>\$11.00</b>
vodka, cointreau, cranberry juice, lemon juice	
<b>Cuba Libre</b>	<b>\$6.50</b>
dark rum, cola, lime juice	
<b>Fuzzy Peach</b>	<b>\$9.50</b>
vodka, peach schnapps, OJ	
<b>Giribaldi</b>	<b>\$6.00</b>
Campari, OJ, soda, gingerale	
<b>John Daly</b>	<b>\$9.00</b>
vodka, lemon juice, iced tea	
<b>Long Island Iced Tea</b>	<b>\$11.00</b>
white liquors, cola, lime juice	
<b>Manhattan</b>	<b>\$13.00</b>
Gentleman Jack, vermouth, dash of bitters	
<b>Martini</b>	<b>\$13.00</b>
your choice of vodka or gin premium martini \$11	
<b>Mojito</b>	<b>\$9.00</b>
white rum, sugar, lime juice, soda water, mint	
<b>Moscow Mule</b>	<b>\$9.00</b>
vodka, ginger beer, lime & bitters, ginger ale	
<b>Old Fashioned</b>	<b>\$10.00</b>
Gentleman Jack, brown sugar, dash of bitters	
<b>Paralyzer</b>	<b>\$10.00</b>
vodka, kahlua, milk, pepsi	
<b>Peach Bellini Veneto</b>	<b>\$8.00</b>
peach schnapps, peach nectar, prosecco	
<b>Rob Roy</b>	<b>\$9.00</b>
scotch & vermouth over ice, dash of bitters	
<b>Rusty Nail</b>	<b>\$12.00</b>
scotch & drambuie over ice	
<b>Screwdriver</b>	<b>\$7.50</b>
classic vodka & OJ	
<b>Shaken Margarita</b>	<b>\$11.00</b>
classic margarita over ice in a salted rim glass premium margarita \$11	
<b>The Ocho</b>	
<i>Jim Reich Recommended!</i>	<b>\$18.50</b>
1800 Anejo, GM, lime juice, simple syrup	
<b>Tom Collins</b>	<b>\$9.00</b>
gin, lemon juice, soda, sugar	
<b>White Russian</b>	<b>\$10.00</b>
vodka, kahlua, milk	

## Craft Cocktails

Canada's Cup \$10.00  
sweet vermouth, gin, bourbon, orange bitters,  
ginger beer

Spiked Thyme Lemonade \$10.00  
citrus vodka, lemon- thyme simple syrup, fresh  
lemon juice, fresh thyme - add blue curacao for  
colour- your call 😊

Rosemary Bourbon Sour \$9.50  
bourbon, rosemary simple syrup, lemon juice

## Mocktails

Arnold Palmer \$2.50  
½ & ½ Lemonade & Iced Tea

Roy Rogers \$4.00  
Pepsi & Grenadine

Shirley Temple \$4.00  
Orange Juice, 7- Up, Grenadine

## Domestic Bottles

Big Rock Traditional	\$7.75
Bud	\$6.25
Bud Light	\$6.25
Bud Light Lime	\$6.25
Canadian	\$6.25
Canadian 67	\$6.25
Coors Light	\$6.25
Keiths	\$6.25
Kokanee	\$6.25
Royal Jamaican Ginger Beer	\$9.50
Sleemans Honey Brown	\$7.75
Village Blonde	\$7.50
Village Blacksmith	\$7.50
Wild Rose IPA	\$7.75
Wild Rose Wrasp	\$7.75
Wild Rose Velvet Fogg	\$7.75

## Imported Beer

Carlsburg	\$8.00
Corona	\$8.00
Guinness	\$8.00
Heineken	\$8.00
Kronenberg Blanc	\$8.00
Kronenberg Rouge	\$8.00
Stella	\$8.09

## Gluten Free Beer

Omission Pale Ale	\$9.50
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## Non-Alcoholic Beer

Heineken	\$5.50
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# Draught Beer

## Local

### Coors Light - Light Ale

14oz Sleeve	\$6.00
20oz Pint	\$9.00
Pitcher	\$22.00

### Half Hitch Prairie Ale

14oz Sleeve	\$4.50
20oz Pint	\$6.00
Pitcher	\$17.00

### Half Hitch Shotgun

14oz Sleeve	\$6.50
20oz Pint	\$9.00
Pitcher	\$24.00

### Village Wit

14oz Sleeve	\$6.00
20oz Pint	\$9.00
Pitcher	\$22.00

### Zero Issues Nemisis

14oz Sleeve	\$6.50
20oz Pint	\$9.00
Pitcher	\$24.00

Seasonal Tap ~ ask your server

## Import

### Stella Artois - Belgium Pilsner

14oz Sleeve	\$7.00
20oz Pint	\$ 10.00
Pitcher	\$25.00

## Cider

Strongbow	\$7.50
Steigl Raddler	\$8.00
Okanagan Springs	\$7.50
Pear or Apple	

# Scotch

1 oz    2 oz

## -----Islay-----

<b>Caol Ila 12yr</b>	<b>15</b>	<b>26.25</b>
Light to Medium with a Sweet Smokiness		
<b>Lagavulin 16yr</b>	<b>22</b>	<b>38.50</b>
Thick & rich. Malt, Sherry & Fruity. Long Peaty & Spicy Finish		

## -----Speyside-----

<b>Cragganmore 12yr</b>	<b>15.50</b>	<b>27</b>
Rich & Spicy with a Sherried Backbone		
<b>Glenfiddich 12yr</b>	<b>9.5</b>	<b>16.50</b>
Light And Easy Drinking		
<b>Glenlivet 12yr</b>	<b>11</b>	<b>19.25</b>
Buttery with Vanilla, Oaky Spice & Malt		
<b>Glenrothes Select Reserve</b>	<b>11.5</b>	<b>20</b>
Malty, Sweet with Gingerbread & Honey. Chocolate Finish		
<b>Glenrothes Vintage Reserve</b>	<b>11</b>	<b>19.25</b>
Red Berries, Nutty, Fruit Cake Apple Skin		

## -----Highland-----

<b>Glenmorangie LaSanta 12yr</b>	<b>14.5</b>	<b>25.25</b>
Tart Raspberry, Marmalade, Toasted Nuts, Brown Sugar		
<b>Glenmorangie Nectar d'or 12yr</b>	<b>17</b>	<b>29.75</b>
Silky, Syrupy, Vanilla & Toasted Brown Sugar Oak Finish		
<b>Glenmorangie Quinta Ruban 12yr</b>	<b>16.5</b>	<b>28.75</b>
Sweet & Thick. Juicy Berries, Barley Sugar & Cereal		
<b>Highland Park Viking Honor 12yr</b>	<b>12</b>	<b>21</b>
Grilled Orange, Toast, Green Tea, Peppery & wood Finish		
<b>Oban 14yr</b>	<b>21</b>	<b>36.75</b>
Thick & Full. Citrus, Smoke, Seaweed. Fruity, Oak Finish		
<b>Dalwhinnie 15yr</b>	<b>17</b>	<b>30</b>
Medium, Fruity, Gentle Smoke		
<b>Tomatin 15yr</b>	<b>17.5</b>	<b>30.50</b>
Soft & Creamy. Fruit & Malt. Caramel & Citrus. Soft Finish		
<b>Tullibardine 1993 Vintage</b>	<b>10.5</b>	<b>18.25</b>
Full yet Soft. Toasty Cereal, Toffee, Cut Grass. Vanilla Finish.		

## -----Lowland-----

<b>Glenkinchie 12yr</b>	<b>15</b>	<b>26.25</b>
Medium, Fruity & Grassy with Oaky Finish		

## -----Island-----

<b>Talisker 10yr</b>	<b>18</b>	<b>31.50</b>
Peaty, Black Pepper Brine. Long Embers, Malt Finish.		