

Breakfast

Served until 3 pm daily

Light Start **\$10**
Seasonal fruits with yogurt, honey & 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 omelette, ask your server what today's offering is, served with shredded hash browns & your choice of toast *available gluten & dairy free*

Silver Start **\$12**
2 eggs any style, 3 strips of bacon or 2 maple breakfast sausage, served with shredded hash browns & 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 jalapeño / 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

Silver Stack **\$13**
5 fluffy pancakes served with raspberry sauce & whipped cream or maple syrup & butter

Kids Breakfast

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

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

Chili Chicken Bites **\$16**
Tender chicken tossed with sweet chili & mixed peppers. Finished with green onion & crispy chow mein noodles *dairy free*

Smoked Duck Tacos **\$17**
Smoked duck breast, cucumber, green onion, hoisin & napa cabbage with sriracha aioli

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*

Pork Soup Dumplings **\$16**
6 steamed pork dumplings with a chili oil dipping sauce *dairy free*

Chicken Chipotle Tacos **\$17**
Pulled roast chicken, fresh jalapeño, tomato, shredded butterleaf & sour cream drizzle

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 blue cheese dressing
& topped with roasted chicken, tomato,
avocado, cucumber, gorgonzola, bacon &
hardboiled egg *gluten free*

Steak Salad \$22
Mixed peppers, onions & tomatoes tossed with
sesame hoisin 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 breast \$6

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 jalapeños
 Fried egg

Cajun Chicken Burger \$18

Grilled cajun chicken breast, avocado, american cheddar, chipotle aioli, lettuce & tomato

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! Roasted 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.

Thai Chicken Noodle Wrap \$16

Roasted chicken, rice noodles & fresh vegetables tossed with a soy vinaigrette & wrapped in a spinach tortilla.

From the Stone

We use house made pizza dough & sauce

	8"	12"
Butter Chicken Pizza	\$16	\$19
Tandoori chicken & red onion finished with butter chicken sauce drizzle & fresh herbs		

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

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

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

Have It Your Way!	\$12	\$14
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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

tandoori chicken

roast chicken

bacon

pepperoni

ham

chorizo

taco beef

short rib

green peppers

red peppers

roasted red peppers

red onion

black olives

fresh jalapeños

fresh tomato

mushrooms

pineapple

Entrees

available after 5 pm

Beef or Chicken Stir-fry \$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*

Butter Chicken \$19

Served with coconut basmati rice & grilled naan *gluten free*

Liver & Onions \$19

Served with mashed potatoes, seasonal vegetables, bacon & gravy *gluten free*

Baked Veal Lasagna \$22

Three cheese lasagna 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 & 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 & 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
Podere Il Nespole 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 Brunello 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 Sauve 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
Veauve Clicquot Yellow Label France	\$89

Cocktails

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

Alexander Keith's

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

Zero Issues Nemesis

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

Seasonal Tap - Wild Rose Wred

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

Import

Stella Artois - Belgium Pilsner

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

Cider

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

Scotch

1 oz 2 oz

-----Islay-----

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

-----Speyside-----

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

-----Highland-----

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

-----Lowland-----

Glenkinchie 12yr	15	26.25
Medium, Fruity & Grassy with Oaky Finish		

-----Island-----

Talisker 10yr	18	31.50
Peaty, Black Pepper Brine. Long Embers, Malt Finish.		