

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

Pork Shumai \$17

Steamed pork dumpling with chili oil for dipping
dairy free

Sausages for the Apocalypse \$11

All ingredients are 100% local. 2 Rain Dog Bar jalapeno cheddar sausages with mustard, comes with a pickle & a grilled jalapeno
dairy free

Chicken Fingers \$16

Served with fries & sriracha aioli
dairy free

Bruschetta \$10

Neapolitan style with buttered baguette

On the side

Fries: \$3

Gravy: \$2

Garlic Baguette (2): \$4

Dipping Sauce: \$2

Soup

Bowl \$9 Cup \$6

Roasted butternut squash *gluten free*
Daily soup

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

Beet Salad \$13

Roasted beets, onion vinaigrette, gorgonzola, compressed arugula, lemon oil
gluten free

Warm Goat Cheese & Spinach Salad \$14

Bacon, red onion, balsamic
dairy free

Add:

Grilled chicken breast \$6

Pan roasted salmon \$6

Shrimp skewer (5 pieces) \$8

Sandwiches & Such

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

Lobster Roll \$16

Lobster stuffed into a garlic toasted brioche roll
with tomato & butterleaf lettuce

Open Faced Smoked Turkey \$16

24 hour in house brined & smoked turkey breast
on toasted ciabatta & smothered in turkey gravy

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

Prime Rib Beef Dip \$18

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

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

Crispy battered cod with house made coleslaw,
tartar sauce & 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

From the Stone

We use house made pizza dough & sauce

	8"	12"
The Spicy Hog	\$16	\$19
Chorizo, capicola ham, bacon & jalapeño on a spicy sauce		
Doctor Zhivago	\$15	\$18
Roasted red peppers, red onion, roasted mushrooms, goat cheese, & fresh tomato		
BBQ Chicken	\$16	\$19
Chicken, bacon, red onion, gorgonzola, bbq drizzle & fresh tomato on a ranch base		
Bacon Cheeseburger	\$16	\$19
Beef, bacon, mixed cheese, fresh tomato & burger sauce		

Have It Your Way! \$12 \$14

available gluten free in 12 inch only

All pizzas come with mozzarella cheese

Choose your base:

house made pizza sauce

spicy tomato sauce

ranch

Toppings

8 inch \$1 each

12 inch \$2 each

mozzarella cheese	green peppers
monterey jack cheese	red peppers
goat cheese	roasted red peppers
gorgonzola cheese	red onion
	black olives
roast chicken	fresh jalapeños
bacon	fresh tomato
pepperoni	mushrooms
ham	pineapple
chorizo	
taco beef	
short rib	
capicola ham	

Entrees

available after 4 pm

Alberta Rack of Lamb \$35

Potato pave, butternut squash puree, port demi glaze

dairy free

Beef & Mushroom Pie \$21

Tender beef & mushrooms in pastry topped with grilled asparagus

Short Rib Pappardelle \$21

Short rib tossed with pappardelle & cream, finished with truffle oil & served with garlic baguette

gluten free pasta available

Grilled Shrimp \$25

10 grilled shrimp served with seasonal grilled vegetables & sticky rice

gluten free & dairy free

Poached Cod \$21

Atlantic cod served over baby roasted potatoes & seasonal vegetables. Finished with arugula, lemon oil & charred lemon

gluten free

Dessert

Flourless Chocolate Almond Torte \$9.50
Served with strawberries & whipped cream
gluten free

Chefs Cheesecake \$9.50
Ask your server for this weeks flavor

Sticky Toffee Pudding \$9.50
Served with vanilla ice cream

After Dinner

Baileys & Coffee \$8
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
Manos Negras Chardonnay Argentina	\$9	\$12.50	\$33
Proemio Chardonnay Mendoza, Argentina	\$10	\$13.5	\$35
Hugel Gentil Blend Alsace France	\$11	\$14.5	\$36
Ambrosie 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 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
Veuve 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, triple sec, 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	\$11.00
Your choice of vodka or gin premium martini \$13	
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 & sweet vermouth, ice, dash of bitters	
Rusty Nail	\$12.00
Scotch & drambuie over ice	
Screwdriver	\$7.50
Classic vodka & OJ	
Shaken Margarita	\$11.00
Over ice in a salted rim glass premium margarita \$13	
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
OJ, 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
Coors Light	\$6.25
Keiths	\$6.25
Kokanee	\$6.25
Molson Ultra	\$6.25
Sleemans Honey Brown	\$7.75
Village Blonde	\$7.50
Village Blacksmith	\$7.50
Wild Rose IPA	\$7.75
Wild Rose Velvet Fogg	\$7.75

Imported Beer

Corona	\$8.00
Guinness	\$8.00
Heineken	\$8.00
Kronenbourg Blanc	\$8.00
Kronenbourg Rouge	\$8.00
Stella	\$8.09

Gluten Free Beer

Corona	\$8.00
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Non-Alcoholic Beer

Heineken 0.0	\$5.50
Bud Zero	\$5.50

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 Wedding

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

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 an oaky finish		

-----Island-----

Talisker 10yr	18	31.50
Peaty, black pepper brine. Long embers, malt finish.		