

Breakfast

Served until 3 pm daily

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

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*

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

Daily Omelette **\$13**
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*

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

Silver Stack **\$10**
4 fluffy pancakes with butter and Camps maple syrup

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 Camps maple syrup and butter



HAPPY HOUR



WEDNESDAY TO SATURDAY
3 TO 6 PM

HOUSE WINE 6oz \$5.50

RED & WHITE 9oz \$9.00

CHATELAIN SAUVIGNON BLANC

MANOS CHARDONNAY

ZENATO PINOT GRIGIO

ALAMOS MALBEC

CARMEN CABERNET

FONTELLA CHIANTI

JOYA ROSE

50TH ANNIVERSARY 6oz \$5.00

RED & WHITE 9oz \$8.00

PITCH

DRAFT BEER 14oz LOCAL \$4.00
IMPORT \$5.00

HIGHBALLS 1 oz
\$4.50

SMALL PLATES

Indi Chos \$10
Loaded nachos for one with salsa & sour cream

Basket of Micks Chips \$6
House made potato chips

Smoked Wings \$10
In house smoked

Pork Soup Dumplings \$10
6 steamed pork dumplings

Haute Cuisine Brisket Sliders \$10
Smoked brisket, charred napa cabbage, roasted garlic aioli, brioche bun

BEER



Domestic Beer

Big Rock Traditional	\$7.75	Kokanee	\$6.50
Bud	\$6.50	Molson Ultra	\$6.50
Bud Light	\$6.50	Sleeman Honey Brown	\$7.75
Bud Light Lime	\$6.50	Village Blonde	\$7.75
Canadian	\$6.50	Village Blacksmith	\$7.75
Coors Light	\$6.50	Wild Rose Velvet Fog	\$7.75
Keith's	\$6.50	Wild Rose IPA	\$7.75
		Wild Rose Wraspberry	\$7.75

Imported Beer

Corona	\$8.00
Guinness	\$8.00
Heineken	\$8.00
Kronenbourg Blanc	\$8.00
Kronenbourg Fruit	\$8.00

Gluten Free Beer

Whistler Forager	\$8.00
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Non-Alcoholic Beer

Heineken Zero	\$5.50
Bud Prohibition	\$5.50

Draught Beer

Local	Sleeve	Pint	Pitcher
50 th Anniversary Ale	\$5.25	\$6.75	\$19.00
Zero Issue IPA	\$7.00	\$10.00	\$25.00
Half Hitch Shotgun	\$6.50	\$9.50	\$23.00
Coors Light Light Ale	\$6.50	\$9.50	\$23.00
Alexander Keith's	\$6.50	\$9.50	\$23.00
Wild Rose Wred	\$6.50	\$9.50	\$23.00

Import

Stella Artois Belgium Pilsner	\$7.50	\$10.50	\$26.00
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Cider & Flavored Beer

Strongbow	\$8.00
Steigl Radler	\$9.00
Okanagan Springs Pear or Apple	\$7.50

2021 Hello Spring Menu

Small Plates or Share

Chicken Wings \$17
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 Belly Bao \$14
Grilled pork belly, steamed bao, hoisin, cucumber, green onion *dairy free*

Lobster & Spinach Dip \$16
Served hot with your choice of baguette, tortilla chips or grilled naan *available gluten & dairy free*

Nachos \$18
Monterey Jack & cheddar cheeses, fresh jalapeño, olives, tomatoes, green onion, drizzled with crème fraiche *available gluten & dairy free*

add chicken, beef or guacamole \$3



Soup & Salads

Silver Springs Mushroom Soup Bowl \$9 Cup \$6

Cous Cous Power Bowl \$18
Roasted garlic cous cous, grilled chicken breast, avocado, soft egg, cucumber, tomato, toasted cashew, watermelon radish, chickpeas

Tuna and Radish Salad \$20
Ahi tuna, daikon, watermelon radish, pickled onion, cashew, citrus vinaigrette *gluten & dairy free*

Fig & Spinach Salad \$15
Mission figs, spinach, prosciutto crisp, shaved padano, maple onion vinaigrette *gluten & available dairy free*

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

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

Add:
Grilled chicken breast \$6 - Crispy skin salmon \$8 - Shrimp skewer (5 pieces) \$8

For The Kids

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

Cauliflower (not so chicken) Butter Tacos \$14
Tandoori cauliflower, coconut rice, crème fraiche, cucumber

Olives & Hummus \$13
Warm, marinated olives, hummus, grilled naan *available gluten & dairy free*

Shrimp Tacos \$16
Grilled pineapple pico, fresh jalapeño, shredded butterleaf lettuce, crème fraiche *available dairy free*

Baked Tomato Soup \$12
Chef Fil's tomato soup, herbed croutons, aged white cheddar. Baked until golden brown

On the side
Fries \$3
Gravy \$2
Garlic Baguette (2) \$4
Dipping Sauce \$1

From the Stone

We use house made pizza dough & sauce

	8"	12"
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, jalapeño sour cream drizzle		

Aloha Brah!	\$12	\$16
Classic Hawaiian		

Have It Your Way!

available gluten free in 12 inch only \$12 \$14
All pizzas come with mozzarella cheese

Choose your base:
Pizza sauce, Bolognese, or 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
bacon	fresh jalapeños
pepperoni	fresh tomato
ham	mushrooms
chorizo	pineapple
taco beef	
short rib	

2021 Hello Spring Menu

Sandwiches & Such

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

Chicken Club \$17
Grilled chicken breast, bacon, swiss, cheddar, avocado, lettuce, tomato, roasted garlic aioli, charred ciabatta bun

Bacon Mushroom Burger \$18
Thick 100% Canadian chuck beef patty, American cheese, bacon, garlic mushrooms, pickles, onion, lettuce, tomato, Silver Springs sauce
Add for \$3 each: Extra patty, Bacon
Add for \$1.50 each: Cheese, Fresh jalapeños, Fried egg

French Dip \$18
Thinly sliced prime rib, pretzel baguette, au jus

Fish & Chips 1 piece \$12 2 piece \$17
Crispy battered haddock loin, coleslaw, tartar sauce, charred lemon

Steak Sandwich \$21
6 ounce sirloin cooked to order, garlic baguette
Your choice of: fries, caesar or garden salad, mashed potatoes & gravy, or cup of soup
Add: Garlic mushrooms - \$4 Shrimp skewer (5 pieces) - \$8

Chicken Souvlaki \$17
Marinated chicken, tzatziki, onion, lettuce, tomato, naan

Veggie Burger \$17
Know vegetable patty, avocado, lettuce, roasted garlic aioli, aged white cheddar

After 5

Milk Fed Veal Chop \$55
12 ounce chop, toasted orzo, seasonal grilled vegetables, sour cherry demi glaze

Eddies Spaghetti \$19
Hand rolled meatballs, pomodoro, padano, garlic baguette

Crispy Skin Salmon \$22
Barley risotto, seasonal grilled vegetables, beurre blanc, charred lemon

Richardsons Rib Eye \$40
12 ounce AAA Angus, mashed potatoes, gravy, roasted mushrooms, grilled napa cabbage

Chicken Karaage \$19
Calrose, cucumber, napa cabbage, cashews, sous vide egg

The Shorty \$19
Braised short rib, chimichurri, mashed potatoes, seasonal vegetables, gravy *available gluten & dairy free*

Liver & Onions \$18
Veal liver, caramelized onions, seasonal vegetables, bacon, mashed potatoes *available gluten & dairy free*

Yummy Endings

Crème Brûlée \$12.00
Ask your server for today's flavour

Flourless Chocolate Almond Torte \$9.50
whipped cream *gluten free*

Sticky Toffee Pudding \$9.50
vanilla ice cream

Selected Silver Springs Sorbet \$7.00
3 scoops. Ask your server for today's selection *gluten & dairy free*

Yummier Endings

Baileys & Coffee	\$8	Ristretto short	\$2
Blueberry Tea	\$7	Espresso shot	\$2
Hot Toddy	\$7	Lungo long	\$2
Irish Coffee	\$7	Cappuccino cup	\$3
		Cappuccino bowl	\$6
		Latte cup	\$3
		Latte bowl	\$6
		Iced Coffee	\$3.50

Reds by Glass & Bottle

	6oz	9oz	Bottle
Silver Springs Pitch Red 50 th Anniversary Portugal	\$8.50	\$12	\$32
Alamos Malbec Mendoza, Argentina	\$9.50	\$13	\$34
Carmen Grand Reserva Cabernet Sauvignon Maipo, Chile	\$9.50	\$13	\$34
Fontella Chianti DOCG Tuscany, Italy	\$9.50	\$13	\$34
Cortes de Cima Courela blend Alentejo, Portugal	\$10.50	\$14	\$36
Donna Laura Bromosia Chianti Classico Tuscany, Italy	\$11.50	\$15	\$37
De Fournier Pinot Noir Loire, France	\$12.50	\$16	\$38

Whites by Glass & Bottle

	6oz	9oz	Bottle
Silver Springs Pitch White 50 th Anniversary Portugal	\$8.50	\$12	\$32
Zenato Pinot Grigio Italy	\$9.50	\$13	\$34
Chatelain Desjacques Sauvignon Blanc Loire, France	\$9.50	\$13	\$34
Manos Negras Chardonnay Argentina	\$9.50	\$13	\$34
Scaia Bianco Tenuta Garganega Chardonnay Italy	\$10.50	\$14	\$36
CedarCreek Estates Gewürztraminer Okanagan, B.C.	\$11.50	\$15	\$37
Hugel Gentil Blend Alsace France	\$11.50	\$15	\$37
Ambrosie Vouvray Chenin Blanc Loire, France	\$11.50	\$15	\$37

Rose by the Glass & Bottle

	6oz	9oz	Bottle
Joya Rose Lisbo,a Portugal	\$9.50	\$13	\$34
CedarCreek Pinot Noir Rose Okanagan, B.C.	\$11.50	\$15	\$37

Sparkling

Masottina Treviso Prosecco Italy	\$35
Canella Prosecco (200ml) Italy	\$14
Drusian Rose Mari Spumante Rosato Italy	\$38
Veuve Clicquot Yellow Label France	\$95

Bottle Reds

Columbia Valley Merlot Columbia Valley, Washington	\$40
Navardia Crianza Rioja, Organic Rioja, Spain	\$44
Three Fingered Jack Old Vine Zinfandel Lodi, California	\$44
Michael David Petite Petit Lodi, California	\$45
NK'Mip Qwam QWNT Merlot Osoyoos, BC	\$46
J.Lohr Seven Oaks Cab Sav Paso Robles, California	\$47
Red Rooster Rare Bird Meritage Okanagan, BC	\$48
Flechas de los Andres Gran Malbec Mendoza, Argentina	\$49
Oak Ridge Ancient Vines Zinfandel Lodi, California	\$50
Francis Coppola Diamond Claret (Bordeaux) Napa, California	\$52
La Crema Pinot Noir Sonoma, California	\$55
Clarendelle Saint Emilion Bordeaux Saint Emilion, France	\$65
Zenato Amarone Sant' Ambrogio, Italy	\$70
Altesino Brunello di Montalcino DOCG Montalcino, Italy	\$75
Freemark Abbey Merlot Napa, California	\$76
Rainwater Cabernet Napa California	\$100
Orin Swift Palermo Cabernet Napa California	\$110

Bottle Whites

Saint Cells Tinte Clochette Blanc Languedoc, France	\$39
Chateau Fuisse Macon Villages Chardonnay Macon, France	\$46
Craggy Range Sauvignon Blanc Marlborough, New Zealand	\$46
Rimapere Sauve Blanc Marlborough Marlborough, New Zealand	\$55

Bottle Rose

Joya Rose Lisbo,a Portugal	\$34
CedarCreek Pinot Noir Rose Okanagan, B.C.	\$37

Cocktails

Black Forest Martini 2oz Chocolate vodka, galliano, cherry whiskey	\$9.00
Blue Lagoon 2oz Vodka, blue curacao, lemonade	\$8.50
Caesar 1oz Your choice of vodka or gin	\$9.00
Cosmopolitan 3oz Vodka, triple sec, cranberry juice, lemon juice	\$11.50
Cuba Libre 1oz Dark rum, cola, lime juice	\$7.50
Dark n Stormy 1oz Kraken rum, ginger beer	\$8.50
The Fairfield 1.5oz Bourbon, peach schnapps, lemonade, peach juice	\$8.50
French Martini 2oz Vodka, Chambord Pineapple Juice	\$12.50
Fuzzy Peach 2oz Vodka, peach schnapps, OJ	\$9.50
John Daly 2.25oz Vodka, Triple Sec, lemon juice, iced tea	\$8.50
Long Island Iced Tea 2oz White liquors, cola, lime juice	\$11.00
Manhattan 3oz Gentleman Jack, vermouth, dash of bitters	\$13.50
Martini 3oz Your choice of vodka or gin	\$13.50
Premium Martini	\$16.50
The Masters Azalea 1.5oz Gin, pineapple juice, lemon juice, grenadine	\$9.50
Moscow Mule 1.5oz Vodka, ginger beer, lime & bitters, ginger ale	\$9.50
Mojito 1oz White rum, sugar, lime juice, soda water, mint	\$9.50
Negroni 3oz Gin, Campari, red vermouth	\$10.50
Old Fashioned 1.5oz Gentleman Jack, brown sugar, dash of bitters	\$10.50
Paralyzer 2oz Vodka, kahlua, milk, pepsi	\$10.50
Rob Roy 2.5oz Scotch & sweet vermouth, ice, dash of bitters	\$11.50
Rusty Nail 2oz Scotch & drambuie over ice	\$12.50
Sidecar 1.75oz Maker's Mark, triple sec, lemon juice	\$10.50
Shaken Margarita 2oz Over ice in a salted rim glass	\$11.50
Premium margarita	\$13.50
Tom Collins 1.5oz Gin, lemon juice, soda, sugar	\$9.00
Whiskey Sour 2oz Bourbon, lemon juice, simple syrup	\$11.50
White Russian 2oz Vodka, Kahlua, milk	\$10.50

Scotch

	1 oz	2 oz
<i>-----Islay-----</i>		
Caol Ila 12yr Light to medium with a sweet smokiness	\$15.00	\$26.25
Lagavulin 16yr Thick & rich. Malt, sherry & fruity. Long peaty & spicy finish	\$22.00	\$38.50
<i>-----Speyside-----</i>		
Cragganmore 12yr Rich & spicy with a sherried backbone	\$15.50	\$27.00
Glenfiddich 12yr Light & easy drinking	\$9.50	\$16.50
Glenlivet 12yr Buttery with vanilla, oaky spice & malt	\$11.00	\$19.25
Glenrothes Select Reserve Malty, sweet with gingerbread & honey. Chocolate finish	\$11.50	\$20.00
Glenrothes Vintage Reserve Red berries, nutty, fruit cake apple skin	\$11.00	\$19.25
<i>-----Highland-----</i>		
Glenmorangie LaSanta 12yr Tart raspberry, marmalade, toasted nuts, brown sugar	\$14.50	\$25.25
Glenmorangie Nectar d'or 12yr Silky, syrupy, vanilla & toasted brown sugar oak finish	\$17.00	\$29.75
Glenmorangie Quinta Ruban 12yr Sweet & thick. Juicy berries, barley sugar & cereal	\$16.50	\$28.75
Highland Park Viking Honor 12yr Grilled orange, toast, green tea, peppery & wood finish	\$12.00	\$21.00
Oban 14yr Thick & full. Citrus, smoke, seaweed. Fruity, oak finish	\$21.00	\$36.75
Dalwhinnie 15yr Medium, fruity, gentle smoke	\$17.00	\$30.00
Tomatin 15yr Soft & creamy. Fruit, malt, caramel & citrus. Soft finish	\$17.50	\$30.50
Tullibardine 1993 Vintage Full and soft. Toasty cereal, toffee, cut grass. Vanilla finish.	\$10.50	\$18.25
<i>-----Lowland-----</i>		
Glenkinchie 12yr Medium, fruity & grassy with an oaky finish	\$15.00	\$26.25
<i>-----Island-----</i>		
Talisker 10yr Peaty, black pepper brine. Long embers, malt finish	\$18.00	\$31.50