

## Small Plates or Share

Mussels	\$16
1½ pounds of fresh PEI mussels, Italian sausage, white wine & herb broth, garlic baguette <i>available gluten &amp; dairy free</i>	
Mick's Chips	\$9
Sriracha aioli for dipping <i>dairy &amp; gluten free</i>	
Baked Brie	\$15
Soft brie, spiced pumpkin seed crumble, preserves, buttered crostini	
<i>Full jar of preserves to take home</i>	\$4
Bread & Spread	\$15
Grilled ciabatta, whipped feta & goat cheese, candied pistachio	
Chicken Wings	\$17
1½ pounds, ranch for dipping	
Hot, teriyaki, honey garlic, salt & pepper, BBQ or dry cajun <i>available gluten &amp; dairy free</i>	
Warm Lobster & Spinach Dip	\$16
With your choice of baguette, tortilla chips or grilled naan <i>available gluten free</i>	
Nachos	½ \$9
Monterey jack & cheddar cheese, fresh jalapeño, olive, tomato, green onion, crème fraiche	Full \$18
<i>gluten free</i>	
<i>Add chicken, beef or guacamole</i>	\$3
<i>On the side</i>	
Fries	\$3
Gravy	\$2
Garlic Baguette (2)	\$4
Dipping Sauce	\$2

## Soups, Bowls & Salads

Silver Springs Mushroom Soup or  
Soup of the Day      Cup \$6      Bowl \$9  
*gluten free*

Ramen      \$18

Spiced miso & peanut broth,  
grilled nappa cabbage, corn,  
roasted mushrooms, green onion,  
grilled pork belly, ramen egg

*Available vegetarian*      \$15

Chicken Stirfry      \$19

Chicken, vegetables, house made stirfry sauce,  
cucumbers & cashews. Served over calrose rice  
or tossed with noodles

*dairy free*

*Available vegetarian*      \$15

Beef Stroganoff      \$19

Beef, onions, egg noodles,  
crème fraiche, dill

Ginger Beef Salad      ½      \$9

Mixed greens, cucumbers, carrots,  
red onion, sesame hoisin dressing,  
ginger beef, roasted cashews

*Available vegetarian*      ½      \$6  
Full      \$10

Lentil & Bacon Salad      ½      \$9

Green lentils, bacon,  
roasted squash, tomato, arugula,  
maple onion vinaigrette, charred lemon  
*gluten & dairy free*

Caesar Salad      ½      \$9

Crisp romaine, croutons,  
parmesan cheese, Chef's caesar  
dressing

*available gluten & dairy free*

House Garden Salad      ½      \$9

Full      \$13

Heritage blend lettuce,  
dried cranberries, candied pecans,  
pumpkin seeds, goat cheese,  
strawberry vinaigrette

*gluten & dairy free*

*Add:*

Grilled chicken breast      \$6

Crispy skin salmon      \$8

## Handhelds & More

**Classic BLT** \$14  
Bacon, tomato, lettuce, your choice of whole wheat or white Texas bread

**Clubhouse** \$18  
Grilled chicken, bacon, tomato, lettuce, American cheddar cheese, mayo, sourdough

**Veggie Burger** \$16  
"Know" vegetable patty, arugula, tomato, white cheddar

**The Double** \$18  
Two 3 ounce chuck patties, American cheese, burger sauce, lettuce, tomato, onion, pickle

Add for \$3 each:

Extra patty ~ Bacon

Add for \$1.50 each:

Cheese ~ Fresh jalapeños ~ Fried egg

**Fish Tacos** \$15  
2 haddock tacos, avocado, spicy slaw  
*Available vegetarian* \$12

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

The above come with your choice of:

Fries, Cup of Soup, Garden Salad or Caesar Salad

Yam Fries +\$2

gluten free buns / bread is available

**Beef Quesadilla** \$16  
Taco beef, corn, green onion, tomato, cheese, sour cream, salsa, tortilla chips  
*Available vegetarian* \$12

**Fish & Chips** 1 piece \$12  
Battered haddock loin, coleslaw, 2 piece \$17  
tartar sauce, charred lemon  
*dairy free*

## From the Stone

*We use house made pizza dough & sauce*

	8"	12"
Doctor Zhivago	\$15	\$18

Roasted red peppers, roasted mushrooms, red onion, goat cheese, fresh tomato

Wicked Sweet Meaty Meat	\$16	\$19
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Pepperoni, ham, Italian sausage, short rib, bacon

BBQ Chicken	\$16	\$19
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Ranch base, pulled roasted chicken, red onion, bacon, fresh tomato, monteray jack & cheddar cheese, BBQ sauce drizzle

The "Pacino"	\$16	\$19
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Italian sausage, red onion, roasted red peppers, whole pitted kalamata olives

Have It Your Way	8"	12"
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<i>available gluten free in 12 inch only</i>	\$12	\$14
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All pizzas come with mozzarella cheese

*Choose your base:*

Pizza sauce or Ranch

*Toppings*    8" \$1 each    12" \$2 each

mozzarella cheese  
monterey jack cheese  
goat cheese

bacon  
pepperoni  
ham  
italian sausage  
taco beef  
chicken  
short rib

green peppers  
red peppers  
roasted red peppers  
red onion  
sliced black olives  
whole pitted olives  
fresh jalapeños  
fresh tomato  
mushrooms  
pineapple

## After 5

available after 5 pm

Braised Lamb Shank \$24

Alberta lamb, squash purée,  
gratin dauphinois potato, demi glaze

Short Ribs \$20

Slow cooked short ribs, potato cake,  
roasted tomato, chimichurri

Butternut Squash Risotto \$20

Pulled roasted chicken, spiced pumpkin seeds,  
fennel, carrot crisps

*gluten free*

*Available vegetarian* \$17

Sable Fish \$27

Miso marinated sable fish, baby potatoes,  
vegetables, dashi broth

*gluten & dairy free*

Veal Francesca \$25

Milk fed veal scallopini, mushroom,  
apricot brandy cream, vegetables

Mushroom Ravioli \$22

Mushroom stuffed ravioli,  
mushroom demi glaze, truffle zest,  
garlic baguette



## Dessert

Espresso Crème Brûlée <i>gluten free</i>	\$11
7 Layer Chocolate Cake fresh whipped cream	\$11
Sticky Toffee Pudding	\$10
Warm Apple Crisp	\$11

## Kids 12 & under

Chicken Fingers & Fries	\$12
Poutine Canadian classic, cheese curds & gravy	\$12
Pizza Hawaiian, Pepperoni or cheese	\$12
Pasta Alfredo Garlic baguette	\$12

All kid's meals include a scoop of vanilla ice cream with chocolate sauce

## After Dinner

Baileys & Coffee	\$8
Blueberry Tea	\$7
Hot Toddy	\$7
Irish Coffee	\$7
Ristretto short	\$2
Espresso shot	\$2
Lungo long	\$2
Cappuccino cup	\$3
Cappuccino bowl	\$6
Latte cup	\$3
Latte bowl	\$6
Iced Coffee	\$4

## Reds by Glass & Bottle

	6oz	9oz	Bottle
Silver Springs Pitch Red 50 <sup>th</sup> Anniversary Wine			
Lisboa, 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 <sup>th</sup> Anniversary Wine			
Lisboa, Portugal	\$8.50	\$12	\$32
Zenato Pinot Grigio			
Veneto, Italy	\$9.50	\$13	\$34
Chatelain Desjacques Sauvignon Blanc			
Loire, France	\$9.50	\$13	\$34
Manos Negras Chardonnay			
Mendoza, Argentina	\$9.50	\$13	\$34
Scaia Bianco Tenuta Garganega Chardonnay			
Veneto, Italy	\$10.50	\$14	\$36
Cedar Creek Estates Gewürztraminer			
Okanagan, BC	\$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 Rosé			
Lisboa, Portugal	\$9.50	\$13	\$34
Lake Breeze Rosé			
Okanagan, BC	\$12.50	\$16	\$38

## 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
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 Cels 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 Rosé

Joya Rosé Lisboa, Portugal	\$34
Lake Breeze Rosé Okanagan, BC	\$38

## Sparkling

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

## Cocktails

<b>Black Forest Martini 2oz</b>	<b>\$9.00</b>
Chocolate vodka, galliano, cherry whiskey	
<b>Blue Lagoon 2oz</b>	<b>\$8.50</b>
Vodka, blue curacao, lemonade	
<b>Caesar 1oz</b>	<b>\$9.00</b>
Your choice of vodka or gin	
<b>Cosmopolitan 2oz</b>	<b>\$11.50</b>
Vodka, triple sec, cranberry juice, lemon juice	
<b>Cuba Libre 1oz</b>	<b>\$7.50</b>
Dark rum, cola, lime juice	
<b>Dark 'n' Stormy 1oz</b>	<b>\$8.50</b>
Kraken rum, ginger beer	
<b>The Fairfield 1.5oz</b>	<b>\$8.50</b>
Bourbon, peach schnapps, lemonade, peach juice	
<b>French Martini 2oz</b>	<b>\$12.50</b>
Vodka, chambord, pineapple juice	
<b>Fuzzy Peach 2oz</b>	<b>\$9.50</b>
Vodka, peach schnapps, orange juice	
<b>John Daly 2.25oz</b>	<b>\$8.50</b>
Vodka, triple sec, lemon juice, iced tea	
<b>Long Island Iced Tea 2oz</b>	<b>\$11.00</b>
White liquors, pepsi, lime juice	
<b>Manhattan 3oz</b>	<b>\$13.50</b>
Gentleman Jack, vermouth, dash of bitters	
<b>Martini 3oz</b>	<b>\$13.50</b>
Your choice of vodka or gin	
premium martini	<b>\$16.50</b>
<b>The Masters Azalea 1.5oz</b>	<b>\$9.50</b>
Gin, pineapple juice, lemon juice, grenadine	
<b>Moscow Mule 1.5oz</b>	<b>\$9.50</b>
Vodka, ginger beer, lime & bitters, ginger ale	
<b>Mojito 1oz</b>	<b>\$9.50</b>
White rum, sugar, lime juice, soda water, mint	
<b>Negroni 3oz</b>	<b>\$13.50</b>
Gin, campari, red vermouth	
<b>Old Fashioned 1.5oz</b>	<b>\$10.50</b>
Gentleman Jack, brown sugar, dash of bitters	
<b>Paralyzer 2oz</b>	<b>\$10.50</b>
Vodka, kahlua, milk, pepsi	

## Cocktails

Rob Roy 2.5oz	\$11.50
Scotch & sweet vermouth, ice, dash of bitters	
Rusty Nail 2oz	\$12.50
Scotch & drambuie over ice	
Sidecar 1.75oz	\$10.50
Maker's Mark, triple sec, lemon juice	
Shaken Margarita 2oz	\$11.50
Over ice in a salted rim glass	
Premium Margarita	\$13.50
Tom Collins 1.5oz	\$9.00
Gin, lemon juice, soda, sugar	
Whiskey Sour 2oz	\$11.50
Bourbon, lemon juice, simple syrup	
White Russian 2oz	\$10.50
Vodka, kahlua, milk	

## Featured Cocktails

Aperol Spritz 2.25oz	\$6.50
Aperol, prosecco & soda	
Canada's Cup 2.5oz	\$12.00
Sweet vermouth, gin, Makers Mark bourbon, orange bitters, ginger beer	
Garibaldi 1oz	\$6.00
Campari, orange juice, soda & ginger ale	
The Ochoa 2oz	\$18.50
<i>Jim Reich Recommended!</i>	
1800 Anejo, grand marnier, lime juice, simple syrup	
Sangria ~ Red or White 6.5oz	\$11.50
6oz red or white wine, brandy, soda, cranberry juice, lime juice, seasonal fruit	

## Mocktails

Arnold Palmer	\$2.50
½ & ½ lemonade & iced tea	
Roy Rogers	\$2.50
Pepsi & grenadine	
Shirley Temple	\$4.00
OJ, 7-Up, grenadine	

## Domestic Bottles

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

## Imported Beer

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

## Gluten Free Beer

Whistler Forager	\$8.00
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## Non-Alcoholic Beer

Heineken 0.0	\$5.50
Bud Zero	\$5.50
Village Local Pale Ale	\$6.00
Village Local Blonde Ale	\$6.00
Village Local Stout	\$6.00

## Cider

Strongbow Can	\$7.50
Steigl Radler Can	\$7.50
Okanagan Springs Can	\$6.00
<i>Pear or Apple</i>	

# Draught Beer

## Local

### Coors Light

14oz Sleeve	\$6.50
20oz Pint	\$9.50
Pitcher	\$23.00

### 50<sup>th</sup> Anniversary Ale

14oz Sleeve	\$5.25
20oz Pint	\$6.75
Pitcher	\$19.00

### Half Hitch Shotgun Wedding

14oz Sleeve	\$6.50
20oz Pint	\$9.50
Pitcher	\$23.00

### Alexander Keith's

14oz Sleeve	\$6.50
20oz Pint	\$9.50
Pitcher	\$23.00

### Rotating Keg

Please ask your server

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

### Wild Rose Wred

14oz Sleeve	\$6.50
20oz Pint	\$9.50
Pitcher	\$23.00

## Import

### Guinness

14oz Sleeve	\$8.75
20oz Pint	\$10.50
Pitcher	\$25.00

## Scotch

	1 oz
Johnnie Walker Red	\$6.50
Famous Grouse	\$7.50
J & B Rare	\$7.00

### *Island*

Talisker 10yr	1 oz
Peaty, black pepper brine. Long embers, malt finish	\$10.50

### *Islay*

Caol Ila 12yr	1 oz
Light to medium with a sweet smokiness	\$10.00

Lagavulin 16yr	
Thick & rich. Malty, sherry & fruity. Long peaty & spicy finish	\$14.00

### *Speyside*

Cragganmore 12yr	1 oz
Rich & spicy with a sherried backbone	\$9.00

Glenfiddich 12yr	
Light & easy drinking	\$8.00

Glenlivet 12yr	
Buttery with vanilla, oaky spice & malt	\$8.00

Glenrothes Select Reserve	
Malty, sweet with gingerbread & honey. Chocolate finish	\$8.00

Glenrothes Vintage Reserve	
Red berries, nutty, fruit cake apple skin	\$8.00

# Scotch

## *Highland*

**Glenmorangie LaSanta 12yr** 1 oz  
Tart raspberry, marmalade,  
toasted nuts, brown sugar **\$10.00**

**Glenmorangie Nectar d'or 12yr**  
Silky, syrupy, vanilla **\$11.00**  
& toasted brown sugar oak finish

**Glenmorangie Quinta Ruban 12yr**  
Sweet & thick. Juicy Berries, **\$10.00**  
barley sugar & cereal

**Highland Park Viking Honor 12yr**  
Grilled orange, toast, green tea, **\$8.00**  
peppery & wood finish

**Oban 14yr**  
Thick & full. Citrus, smoke, **\$13.00**  
seaweed. Fruity, oak finish

**Dalwhinnie 15yr**  
Medium, fruity, gentle smoke **\$10.00**

**Tomatin 14yr**  
Soft & creamy. fruit, malt, **\$11.00**  
caramel & citrus. Soft finish

## *Lowland*

**Glenkinchie 12yr** 1 oz  
Medium, fruity & grassy **\$9.00**  
with an oaky finish