

Executive Chef Mitch Shafer

Cordo, born of the Western Cordillera geographical region, it's mountain ranges, plateaus + plains, alpine tundra, dry sagebrush, dense conifer forests, Pacific ocean + internal waterways. Cordo looks to celebrate our unique + beautiful region and the bounty it offers, using locally grown organic produce whenever possible.

SHARE + SMALL PLATES

CHARRED BROCCOLINI | 17

Turmeric – Lemon Aioli | Crispy Prosciutto | Parmesan Crumb

LAMB LOLLIPOPS | 25

Fresh Herb Puree | Spicy Tomato Sauce (GF)

PRAWN COCKTAIL | 24

Black Tiger Prawns | Avocado | Russian Dressing | Iceberg (GF)

GRAVLAX | 19

Beetroot Cured Wild Salmon | House Seed Crackers | Horseradish Crema | Radish | Crispy Capers | Fresh Dill (GF)

SQUID | 20

Lightly Dusted | San Marzano Sauce | Shallot Aioli (GF)

PORK BELLY | 17

Spiced Maple | Apple Mustard Sauce (GF)

STEAK AU POIVRE | 26

6oz Flat – Iron | Peppercorn Brandy Sauce (GF)

KENTUCKY FRIED MAITAKE TACOS | 22

Guacamole | Pickled Carrots (GF, VEGAN)

GRILLED OCTOPUS | 25

Romesco | Squid Ink Infused Olive Oil | Potato Croquette | Fresh Lemon | Herbs (N)

CHARCUTERIE | 32

House – Made Chorizo Terrine | Prosciutto | Locally Cured Salami | Cognac Pate | Fruit Compote | House Crackers | Kitchen Pickles (GF)

Cheese Supplement | 14

FRESH OYSTERS | 18 | 32

Choice of Yuzu Mignonette, Romesco (N) or Spicy Cocktail (One Sauce per Half Dozen)

Available Friday & Saturday Evenings

SOUP + SALADS

MARKET SOUP + BISCUIT | 11

Chefs Seasonally Inspired Soup | Herb Cheddar Biscuit

BABY GEM SALAD | 18

Roasted Garlic Vinaigrette | Focaccia Crouton | Crispy Anchovies | Reggiano | Bacon Lardons

BEETS & BOURSIN SALAD | 18

House Made Boursin | Salt Roasted Beets | Pomegranate – Horseradish Vinaigrette | Radish | House Crackers | Dill (GF)

PEAR & RADICCHIO SALAD | 19

Okanagan Pears | Cranberry Vinaigrette | Radish | Baby Kale | Goat Cheese | Candied Walnuts (GF, N)

SALAD ENHANCEMENTS

Grilled or Blackened Chicken | 10

Garlic Sautéed Prawns | 14

Crispy Tofu | 6

Baked Salmon | 17

Grilled Flat Iron Steak | 20

BOWLS + CASUAL

TOGARASHI SALMON BOWL | 29

Cucumber | Celery | Bell Peppers | Red Onion | Pickled Carrot | Organic Greens | Fresh Citrus | Yuzu Tobiko | Miso – Ginger Vinaigrette

WELLNESS BOWL | 23

Black Rice | Chard | Salt Roasted Beets | Radish | Spiced Chickpeas | Avocado | Romesco (GF, VEGAN, N)

Grilled or Blackened Chicken | 10

Garlic Sautéed Prawns | 14

Crispy Tofu | 6

Baked Salmon | 17

FISH + CHIPS | 22

Panko Breaded Sole | Creamy Slaw Tartar Sauce | Fresh Lemon

TIGER PRAWNS | 34

Soba Noodles | Red Coconut Curry | Edamame | Chard | Red Onions | Peppers | Pickled Carrots | Charred Lime | Everything Seasoning



KNOW OUR STORY

ENTRÉE

FILLET MIGNON | 55

Bone Marrow Butter | Creamy Pomme Puree |
Black Garlic Demi | Seasonal Vegetables
Garlic Sautéed Prawns | 14
Peppercorn Brandy Sauce | 6

PRIME RIB OF BEEF | 46

10 oz. AAA Canadian | Yorkshire Pudding |
Pomme Puree | Roasted Vegetable Medley | Au
Jus
Available Saturday Evenings Only

CREOLE CHICKEN | 37

Mascarpone Risotto | Cajun Butter | Seasonal
Vegetables (GF)

SPRING RISOTTO | 32

Asparagus | Peas | Chard | Reggiano |
Mascarpone | Gremolata | Toasted Seeds |
Micro Greens (VEG, GF)
Grilled or Blackened Chicken | 10
Garlic Sautéed Prawns | 14
Baked Salmon | 17
Grilled Flat Iron | 20

GRILLED ELK STEAK | 58

Chimichurri | Potato Croquette | Seasonal Vegetables
| Candied Fresno Peppers

CAMPANELLE | 30

Hand-Made Pasta | Tomatoes | Red Onions | Green
Peppercorns | Jalapenos | Fresh Basil | Brandy | Cream
(VEG)
Grilled or Blackened Chicken | 10
Garlic Sautéed Prawns | 14
Baked Salmon | 17
Grilled Flat Iron Steak | 20

CHUCK ROAST | 39

Buttered Fingerlings | Au Jus | Seasonal Vegetables
(VEG)

SIDES

Cumin Spiced Baby Carrots | 15
Pomme Puree | 12
Crispy Onion Rings Stack with Tangy Aioli | 14
*2 * Potato Croquettes with Horseradish Crema | 10*

DESSERTS + CHEESES

CHOCOLATE PEANUT BUTTER PUDDIN' | 13

Peanut Brittle | Devonshire Cream (N)

STRAWBERRY COCONUT PANNA COTTA | 13

Honeycomb Tuile | Raspberry Puree | Candied
Lemon Rind (VEGAN, GF)

BISCOFF ICE CREAM | 13

Cookie Crunch
Affogato Shot | 3

VANILLA ICE CREAM | 13

Vanilla Bean
Affogato Shot | 3

HOUSE MADE SORBETS | 13

Strawberry – Rhubarb (GF)

MACARONS | 13

Hand-Made Locally (3)

DESSERT & CHEESE SAMPLER (2 PEOPLE) | 26

Local Cheese | Fresh + Dried Fruit | Chocolate
Nut Bark | Seed Crackers | Macarons

CORDO SPECIALTIES

OYSTER FRIDAY / SATURDAY

4 pm.
Limited quantities.

SATURDAY ROAST NIGHT

10 oz AAA-Canadian with
Yorkshire pudding. Limited
quantities.

SATURDAY & SUNDAY BRUNCH

Every Saturday and Sunday
From 10 am until 2 pm.

(GF) Gluten Friendly (V) Vegan (Veg) Vegetarian (N) Contains Nuts

SHARE YOUR PHOTOS ON SOCIAL MEDIA AND TAG US! @Cordorestobar

Cordo Resto + Bar | 540 Victoria St, Kamloops, B.C | Tel: 778-471-8035 | Email: info@cordorestobar.com | Website: www.cordorestobar.com