

# SHARE PLATES

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<b>Meatballs + Burrata</b>	<b>16</b>	House-made lamb meatballs, san Marzano sauce, whipped burrata, prosciutto gremolata, grilled bread
<b>Grilled Halloumi</b>	<b>15</b>	Warm olives, roasted garlic, fresh rosemary, naan <b>VEG</b>
<b>Veggie Street Taco</b>	<b>16</b>	Spicy roasted cauliflower, smashed avocado, fermented vegetables, corn + black bean quinoa, corn tortillas <b>GF, V</b>
<b>Seared Scallops + Pork Belly</b>	<b>22</b>	Twice cooked pork belly, cauliflower mash, pickled mushrooms <b>GF</b>
<b>Crispy Parsnips Fries</b>	<b>9</b>	Lightly dusted hand cut parsnips, harissa mayo <b>GF, VEG</b>
<b>Squid</b>	<b>16</b>	Buttermilk marinated Humboldt, lightly dusted, crushed chilies, San Marzano, roasted shallot aioli <b>GF</b>
<b>Roasted Brussel Sprout Caesar</b>	<b>15</b>	House-made Caesar dressing, parmesan, pork belly <b>GF</b>
<b>Fried Chicken + Biscuits</b>	<b>15</b>	Buttermilk marinated chicken, house-made herbed biscuit, spiced maple syrup, white gravy and pickled vegetables
<b>Bison Carpaccio</b>	<b>16</b>	Shallot aioli, pickled shimeji, tamari cured egg yolk, parmesan, roasted shallots <b>GF</b>
<b>Canadian Cheese Board</b>	<b>18</b>	Local + Canadian cheese, fresh + dried fruit, spiced nuts, local honey, toasted baguette <b>VEG</b>
<b>Charcuterie</b>	<b>25</b>	Local cured meats, house pickled vegetables, goat cheese, house-made wine jelly, signature bacon jam, toasted baguette

# SOUPS + SALADS

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<b>Roasted Carrot + Brie</b>	<b>9</b>	Locally sourced carrots, local brie, house-made vegetable stock, house made herbed biscuit <b>GF, VEG</b>
<b>Market Soup</b>	<b>8</b>	Chef's daily creation, house-made herbed biscuit
<b>Cordo Panzanella Salad</b>	<b>18</b>	House-made maple balsamic vinaigrette, roasted butternut squash, cauliflower, mushrooms, bell peppers, fresh roasted chicken, arugula served chilled on warm grilled naan + feta <b>Starter   12</b>
<b>Power Salad</b>	<b>17</b>	Powerhouse greens, grilled avocado, corn + black bean quinoa, toasted seeds, roasted chickpeas, gem tomatoes, house pickled carrots + red onions, jalapeno lime vinaigrette <b>GF, VEGAN</b> <b>Starter   11</b>
<b>Caesar Salad</b>	<b>13</b>	Power greens, kale, parmesan, crispy pork belly "croutons", fried capers, house made Caesar dressing <b>GF</b> <b>Starter   9</b>
<b>Steak + Greens</b>	<b>20</b>	Grilled 6 oz. AAA Canadian strip loin steak, (prepared medium) organic greens, chipotle honey vinaigrette, feta, gem tomatoes, hardboiled egg, thick cut onion rings <b>GF- no onion rings</b> <b>Starter   16</b>

## Enhancements

Fresh Avocado | 3   Hardboiled Egg | 2   Seared Scallops | 18   Grilled Naan | 4   Blackened Steelhead | 9  
Sautéed Prawns | 9   Grilled Chicken Breast | 6   Warm Papadum | 2   6 oz AAA NY Steak | 14

# CHEF'S SPECIALTIES

<b>Beef Tenderloin</b>	<b>39</b>	AAA Canadian beef, whiskey peppercorn sauce, daily starch + seasonally inspired vegetables Add seared scallops   18
<b>Grilled Trout</b>	<b>28</b>	Local steelhead trout, herbed butter, fresh herbed Chimichurri sauce, coconut jasmine rice + seasonally inspired vegetables <b>GF</b>
<b>Salmon + Chips</b>	<b>17</b>	Wild pacific salmon, panko breaded, house made tartar sauce, broccoli slaw + house fries
<b>Pork Belly</b>	<b>26</b>	Slow braised, whiskey soy BBQ sauce, daily starch + seasonally inspired vegetables
<b>Cordo Burger</b>	<b>19</b>	Double stack Canadian beef patties, smoked cheddar, signature bacon jam, crispy onion haystack, lettuce, tomato, roasted shallot aioli, brioche roll, + house fries <b>Skip the bread &amp; have it in a lettuce bun   1.50</b> <b>Add bacon, sautéed mushrooms, fried egg   2ea. Crispy Pork Belly   6</b>
<b>Grilled Chicken</b>	<b>27</b>	Fresh double-breasted chicken, red wine caramelized onion sauce, daily starch, seasonally inspired vegetables
<b>Veal Shank</b>	<b>31</b>	Osso bucco slow braised veal shank, prosciutto gremolata, jasmine rice, seasonally inspired vegetables
<b>Cauliflower + Butternut Squash Vindalo</b>	<b>18</b>	Jasmine rice, house blend curry paste, spinach, chickpeas, gem tomatoes, raita, + warm papadum <b>GF, VEG</b> <b>Add Grilled Chicken   6 Sautéed Prawns   9 Lamb Meatballs   8</b>
<b>Rigatoni Bolognese</b>	<b>23</b>	Fresh made pasta, rich ground beef + chorizo Bolognese sauce, whipped ricotta, parmesan, fresh basil <b>Add Grilled Chicken   6 Sautéed Prawns   9 Lamb Meatballs   8</b>

Groups of 8 or more are subject to an automatic gratuity of 18%

**cordo**  
RESTO + BAR

**GF:** Gluten Friendly **VEG:** Vegetarian **V:** Vegan  
Locally sourced. Regional flavor. Artisan-made.