

## 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

#### **PAPAS CHORREADAS | 15**

Crispy Smashed Baby Potatoes | Smoked Paprika Sauce | Gem Tomato | Feta | Pickled Red Onion (GF)

#### **BISON MEATBALLS | 19**

Sugo Braised | Grana Snow | Grilled Bread

#### **CORDO TRUFFLE FRIES | 14**

Parmesan Snow | Truffled Aioli | Gremolata (GF, Veg)

#### **PORK RIBS | 22**

Memphis Style BBQ Sauce | Apple Fennel Slaw (GF)

#### **CRISPY CHICKEN | 18**

Buttermilk Marinated | House Pickles | Hot Canadian Maple

#### **LAMB LOLLIPOPS | 28**

Fresh Herb Purée | Spicy Tomato Sauce (GF)

#### **POT ROAST SLIDERS | 20**

Brioche Buns | Horseradish Aioli | Dills

#### **BABA GHAGANOUSH | 17**

Roasted Eggplant | Tahini | Gremolata | Crispy Chickpeas | Feta | Grilled Flatbread | House Cracker

#### **CRISPY HUMBOLDT CALAMARI | 21**

Chili Lime Seasoning | Roasted Shallot Aioli | Candied Peppers | San Marzano | Fresh Lime (GF)

#### **ANTIPASTO BOARD | 34**

House Made Chorizo Terrine | Locally Cured Meats | Whipped Ricotta | Smoked Gouda | House Pickles + Crackers | Bacon Jam (GF)

#### **PORK BELLY | 19**

Asian Marinated | Kimchi | Radish | Everything Seasoning

### SOUP + SALADS

#### **CHEF'S MARKET SOUP + BISCUIT | 12**

Chefs Seasonally Inspired Soup | Cheddar - Herb Biscuit

#### **BABY GEM CAESAR SALAD | 18**

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

#### **BEET CARPACCIO SALAD | 19**

Roasted Beets | Spicy Greens | Pickled Shimeji + Shallots | Shaved Grana | Grainy Dijon Vinaigrette

#### **AUTUMN FORAGER MUSHROOM SOUP | 13**

Truffle Oil | Gremolata | Shimeji | Grilled Country Bread

#### **SALAD ENHANCEMENTS**

*Grilled or Blackened Chicken | 12*

*Garlic Sautéed Prawns | 16*

*Crispy Tofu | 6*

*Baked Salmon | 18*

### BOWLS + CASUAL

#### **MAC N' CHEESE | 20**

Unapologetically Rich | Bacon & Bread Crumb Topping | Dressed Greens

#### **WELLNESS BOWL | 25**

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

*Grilled or Blackened Chicken | 12*

*Garlic Sautéed Prawns | 16*

*Crispy Tofu | 6*

*Baked Salmon | 18*

#### **FISH + CHIPS | 22**

Panko Breaded Sole | Creamy Slaw | Tartar Sauce | Fresh Lemon

ENTRÉE

**FILLET MIGNON | 57**  
Bone Marrow Butter | Creamy Pomme Purée |  
Bordelaise Sauce | Seasonal Vegetables  
*Garlic Sautéed Prawns | 16*

**PRIME RIB OF BEEF | 48**  
10 oz. AAA Canadian | Yorkshire Pudding |  
Creamy Pomme Puree | Roasted Vegetables |  
Au Jus  
*\*Available Saturday Evenings Only\**

**VEAL SCALLOPINI | 38**  
Tagliatelle | Cream Reduction | Bacon Lardons  
| English Peas | Spinach

**CRB BURGER | 28**  
Fresh 63 Acres Farms Beef | Spicy Maple Pork  
Belly | Crispy Onion Stack | Aged Cheddar |  
Roasted Shallot Aioli | Tomato | Lettuce |  
Artisan Burger Roll | Kitchen Pickle.  
*Substitute Lettuce Bun or GF Bun | 3*  
*Substitute Onion Rings | 5*  
*Bacon or Fried Egg | 4 each*

**STEAK N' POTATOES | 41**  
Marinated Beef Tenderloin | Rich Red Wine  
Peppercorn Gravy | Confit Fingerlings | Broccolini |  
Roasted Carrots

**STEELHEAD | 36**  
BC Steelhead | Red Thai Curry Broth | Lime Crema |  
Black Rice | Sesame Bok Choy

**CHICKEN CASSOULET | 36**  
Chicken Confit, French Pork & Bean Stew | Fresh  
Herbs

**SIDES**  
*Cumin Spiced Baby Carrots | 15*  
*Pomme Purée | 12*  
*Crispy Onion Rings Stack with Tangy Aioli | 14*

HOUSE MADE DESSERTS

**APPLE GALETTE | 15**  
All Butter Puff Pastry | Caramelized Apples |  
House-made Vanilla Ice Cream

**DOUBLE FUDGE BROWNIE | 15**  
Caramel Sauce | Devonshire Cream

**DUBAI CHOCOLATE ICE CREAM | 14**  
Crispy Filo Pastry (n)

**VANILLA ICE CREAM | 13**  
Vanilla Bean (GF)  
*Affogato Shot | 3*

**HOUSE MADE SORBETS | 13**  
*Assorted Selections*

**MACARONS | 13**  
Hand-Made Locally (3) (N)

CORDO SPECIALTIES

**SATURDAY ROAST NIGHT**  
10 oz AAA-Canadian with Yorkshire  
Pudding | Limited Quantity

**SATURDAY & SUNDAY & LONG  
WEEKEND BRUNCH**  
From 10am until 2pm

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

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