



### 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

##### **BANG BANG CAULIFLOWER | 18**

Crispy Cauliflower | Bang-Bang Sauce | Scallions | Everything Seasoning

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

Sugo Braised | Grana Snow | Grilled Bread

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

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

##### **CHICKEN FRIED MAITAKE | 23**

Garlic Scape Ranch

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

Buttermilk Marinated | House Pickles | Hot Canadian Maple

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

Fresh Herb Purée | Spicy Tomato Sauce (GF)

##### **POT ROAST SLIDERS | 21**

Brioche Buns | Horseradish Aioli | Dills

##### **BABA GHANOUSH | 18**

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)

##### **GLAZED PORK BELLY BAO | 23**

Slow Braised Pork Belly | Sesame Aioli | Spicy Sticky Glaze | Fresh Cucumbers | Pickled Onions | Asian Slaw

#### 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 (GF, Veg)

##### **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*

#### 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*

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

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

## ENTRÉE

### FILET MIGNON | 57

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

### SATURDAY EVENING ROAST | 49

10 oz. AAA Prime Rib of Beef | Yorkshire | Creamy Pomme Purée | Seasonal Vegetables  
*\*Available Saturday Evenings\**

### TAGLIATELLE BOLOGNESE | 34

Hand-made Pasta | Slow Braised Bolognese Ragu | San Marzano Tomatoes | Fresh Herbs | Reggiano | Ricotta

### 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

### ROASTED LING COD | 37

Herbed Crust | Sauteed Leeks | Fennel | Potato Croquette | Romesco

### ROASTED CHICKEN ROULADEN | 34

Hunter's Sauce | Dijon | Caramelized Onions | Prosciutto | Long Sliced Dills | Spaetzle | Braised Red Cabbage

### RISOTTO | 32

Roasted Wild Mushrooms | Chard | Crispy Maitake | Reggiano | Gremolata (Veg)

### SIDES

*Cumin Spiced Baby Carrots | 15*

*Pomme Purée | 12*

*Crispy Onion Rings Stack with Shallot Aioli | 14*

**WEEKEND OYSTER SERVICE | HALF 22 / FULL 38**  
Fresh Shucked Oysters | Prosecco Mignonette | Romesco  
*\*Available Friday & Saturday Evenings\**

## 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

### MACARONS | 13

Hand Made Locally (3) (N)

### MICRO-BATCH ICE CREAMS & SORBETS

#### VANILLA ICE CREAM | 13

Vanilla Bean (GF)  
*Affogato Shot | 3*

#### DUBAI CHOCOLATE ICE CREAM | 14

Crispy Filo Pastry (N)

#### HOUSE MADE SORBETS | 13

*Assorted Selections*

## HAPPY HOUR

EVERY DAY FROM 2:00PM – 5:00PM & 9:00PM - CLOSE

### CRISPY CHICKEN SLIDERS (2) | 10

GUACAMOLE DIP | 8

PARMESAN FRIES | 6

LAMB LOLLIPOP | 7

GARLIC CHEESE FLATBREAD | 9

BREADED ONION RINGS | 8

CHEF'S MARKET SOUP + BISCUIT | 8

VANILLA ICE CREAM | 9

MACARONS (3) | 10

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

JOIN US EVERY SATURDAY, SUNDAY, AND LONG WEEKEND FOR OUR BRUNCH FROM 10:00AM UNTIL 2:00PM

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

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