

Shares + Starters

Bee Pollen Milk Buns	House-made, whipped butter. *Bee Allergen
Schnitzel Sliders	Johnston's Farm pork tenderloin brined in house, our house dill pickles, vegetable slaw, crunchy mustard sauce on soft pretzel rolls.
Fully Loaded Croquettes	Fraser valley potato, bacon, scallions, cheese, sour cream dip.
Crispy Pork Belly	Soy ginger marinated pork belly, sweet + spicy sauce.
Warm Olives & Tomatoes	House made lemon ricotta, marinated olives, sundried tomatoes, gem tomatoes, capers and fresh herbs, warm baguette. (Veg)
Humboldt Squid	Buttermilk marinated, lightly dusted, pickled jalapenos, red pepper coulis, roasted shallot aioli, garlic yogurt sauce. (GF)
Smoked Trout Rilletes	Local smoked trout, crispy gyoza wraps. *Nut Allergen
Broth Braised Meatballs	Pork, veal + beef hand rolled meatballs, charcuterie sauce, gremolata.
Beef Barbacoa Tacos	63 Acres Ranch beef cheeks, all day braised, whipped cream cheese, shallot aioli, pickled red onions, corn & bean pico, fresh lime. (GF)
Vegan "Meatball" Tacos	House-made vegan meatballs with smashed avocado, roasted gem tomatoes, house pickled vegetables. (V, GF Nut Allergen—contains almond flour)
Seared Halibut	Fresh halibut cheeks, roasted red pepper coulis, avocado-apple & macadamia tartare.

Gathering Board |

Locally cured meats, smoked trout, selection of cheese, selection of pickled + marinated vegetables, olives, house-made spreads, spiced nuts, crackers, warm baguette. Serves 3-4 people.

Soup + Salad

Chef Inspired Soup + Biscuit	Seasonally inspired soup, freshly baked house-made buttermilk herbed biscuit.
Roasted Butternut Squash	Local squash, coconut milk, roasted seeds, warm baguette.
Caesar	Crisp romaine hearts, house-made dressing, grilled halloumi, parmesan-bread crumb crunch, radish, egg crumble.
Protein Salad Bowl	Crisp romaine, gem tomatoes, hard-boiled egg, marinated beef tenderloin, fresh avocado, green onions, Dijon vinaigrette. (GF)
Panzanella Salad	Organic baby greens, local gem tomatoes, edamame bean, roasted wild mushrooms, watermelon radish, roasted corn + bean, cucumber, traditional French vinaigrette & fresh herbs with warm multigrain baguette. (GF, VEG)

Enhancements

Sautéed Prawns		Grilled or Blackened Chicken		Grilled Halloumi	
Braised Meatballs		Kamloops Blackened Trout			
Hardboiled Egg		Vegan Meatballs		*Nut Allergen	

Chef's Specialties

Steakhouse Burger

Double stacked fresh ground brisket + chuck, signature bacon jam, roasted shallot aioli, smoked cheddar, onion haystack, fresh lettuce + tomato, fresh locally baked roll from Brynn's Bakery.

Substitute with a gluten free bun or a lettuce bun |

Add grilled pork belly |

Add bacon, roasted mushrooms, or fried egg |

Blackened Trout Burger

Local Ted's Trout, house-blend blacking spice, crunchy slaw, house dills, homemade tartar, fresh locally baked roll from Brynn's Bakery.

BC Ling Cod + Fries

Long line caught, 2-piece panko breaded cod, house-made tartar, broccoli slaw.

Substitute fries with thick cut onion rings |

Vegan Bibimbap

Coconut jasmine, wild mushrooms, broccolini, sautéed zucchini, fresh spinach, edamame, watermelon radish, pickled carrots + red onions, fresh limes, sesame.

Add grilled or blackened chicken | braised meatballs | sautéed prawns |

blackened trout | sunny side egg | vegan meatballs* Nut Allergen |

Pan Roasted Chicken

Fresh local chicken, hearty winter succotash, spicy roasted red pepper sauce.

Rigatoni

Locally hand-made pasta from Sorriso's, roasted wild mushrooms, sundried tomatoes, green peppercorns, fresh garlic, cream + brandy, drizzled truffle oil.

Add grilled or blackened chicken | braised meatballs | garlic prawns | blackened trout | vegan meatballs *Nut Allergen |

Grilled Sirloin Steak

10oz. Certified Angus, herbed butter, crispy shallots, daily starch, seasonally inspired vegetables.

Add garlic prawns | Add peppercorn gravy |

Beef Tenderloin Stroganoff

Marinated AAA Canadian beef, roasted wild mushrooms + pearl onions, espagnole, local white wine, house-dills, sautéed spaetzli, seasonally inspired vegetables.

Kamloops Trout

Sage-lemon & caper brown butter, sweet corn nage, coconut jasmine, gremolata.

Prawns Veirge

Gem tomatoes, fresh lemon, Sicilian olives, red onions, scallions, fresh basil & parsley with coconut jasmine, gremolata.

Entrée Accompaniments

Broccolini

Aged parmesan, smoked chili.

Spaetzle Mac n' Cheese

German-style dumplings, creamy spiced cheese sauce, parmesan breadcrumb crunch.

Roasted Wild Mushroom Skillet

Local wild mushrooms, garlic, white wine.

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 flavours, Artisan made.