



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

LAMB LOLLIS | 25

Rib Chops | Fresh Herb Sauce + Spicy Tomato Sauce (GF)

CHARRED BROCCOLINI CAESAR | 17

House Caesar Dressing | Parmesan Crumb | Crispy Prosciutto

CHARCUTERIE | 30

House-made Pork Chorizo Terrine | Duck Rilette | Prosciutto | Locally Cured Salami | Kitchen Pickle | Black Pepper Jam | House-Cracker (GF)

Cheese supplement | 14

HUMBOLDT SQUID | 20

West-Coast Squid | San Marzano Sauce | Shallot Aioli

SPICY MAPLE PORK BELLY | 16

Canadian Maple | Apple Mustard Sauce (GF)

GIANT MEATBALL | 15

Hand-Rolled Meatball | Fresh Herbs | San Marzano Demi-Glace | Whipped Ricotta | Gremolata | Warm Focaccia

GOCHUJANG SHIITAKE TACOS | 18

House Guacamole | Sesame Slaw | Corn Tortillas

HAND-MADE PARMESAN GNOCCHI | 16

Creamy Sauce Soubise | Crispy Prosciutto | Baby Spinach | Roasted Cremini | Gremolata

Entrée Size | 30

SOUP + SALADS + CASUAL

SOUP + BISCUIT | 10

Chefs Seasonally Inspired Soup | Freshly Baked Cheddar-Herb Biscuit

PUMPKIN COCONUT SOUP | 11

House-Crackers (GF, VEGAN)

PEAR + RADICCHIO SALAD | 19

Okanagan Pears | Cranberry Vinaigrette | Radish | Baby Kale | Herbed Goat Cheese | Candied Walnut

ROASTED CAULIFLOWER + ROMANESCO SALAD | 17

Spiced Tahini Dressing | Crispy Chickpeas | Pomegranate | Radish Micro

ENHANCEMENTS

Grilled or Blackened Chicken 10 | Grilled Tofu 5 | Garlic Shrimp 13 | Garlic Focaccia 6 | Katsu Chicken 11

WELLNESS BOWL | 21

Black Rice | Quinoa | Braised Chard | Roasted Beets | Radish | Spiced Chickpeas | Avocado | Romesco

BEEF STROGANOFF | 28

Marinated Beef Tenderloin | Roasted Mushrooms | Pearl Onions | Demi-Glace | Crème Fraiche + Kitchen Pickle | Coconut Jasmine Rice

FISH + CHIPS | 22

Panko Breaded Sole | Sesame Slaw | House-Made Tartar | Fresh Lemon

CRB BURGER | 26

Fresh 63-acre Ranch Beef | Spicy Maple Pork Belly | Crispy Onion Stack | Aged Cheddar | Roasted Shallot Aioli | Lettuce + Tomatoes | Artisan Burger Roll | Kitchen Pickle

SHIITAKE + YAKISOBA BOWL | 24

Romanesco | Chard | Red Onion | Sunny Egg | Togarashi | Scallions

Add katsu chicken | 11

Add grilled chicken breast | 10

Add garlic prawns | 13

Add giant meatball | 10

ENTREE

BEEF TENDERLOIN | 49

Bone Marrow Butter | Black Garlic Demi |
Pomme Puree | Seasonal Vegetable

ELK STEAK | 55

Okanagan Stone Fruit Gastrique | Duchess Yam
| Seasonal Vegetables

RIGATONI BOLOGNESE | 32

Hand-Made Pasta | Gremolata | Parmigiano
Reggiano | Tableside Nutmeg
Add giant meatball | 10

CHARRED OCTOPUS | 45

Romesco | Fresh Lemon + Herbs | Rosti Potato
| Seasonal Vegetables

CHICKEN CACCIATORE | 35

Braised Chicken Leg + Thigh | Cremini
Mushrooms | Red Wine | Coconut Jasmine
Rice | Spaghetti Squash

MEADE BRINED PORK CHOP | 36

Pomme Puree | Poached Pear | Black Garlic Demi |
Seasonal Vegetable

PUMPKIN RISOTTO | 26

Spaghetti Squash | Pumpkin Granola | Chard | Roasted
Yams | Parmigiano Reggiano | Micro Greens
Add grilled chicken breast | 10
Add garlic prawns | 13

BLACKENED WILD TROUT | 38

Indigenous Harvested | Crème Fraiche | Yam Duchess
| Fresh Dill | Radicchio | Radish

DESSERTS + CHEESES

CHOCOLATE MOUSSE | 12

Biscoff® Biscuit Base | Berry Purée | Chantilly
Cream | Coconut Tuille | Fresh Berries

CANADIAN MAPLE “BUTTER TART” PIE | 12

Devonshire Cream | Candied Orange Rind

DULCE DE LECHE ICE CREAM | 10

Salted Crushed Pretzels | Shaved Chocolate

HOMEMADE FRENCH VANILLA ICE-CREAM | 10

Classically Prepared with Crème Anglaise | Pure
Vanilla

PEAR SORBET | 10

Local Fresh Pears | Pumpkin Seed “Granola” |
Pomegranate

HAND-MADE MACARONS | 10

Three Locally Made Mary-Ann’s Macarons

CHEESE SELECTION (TWO PEOPLE) | 24

Assorted Local Cheeses | Fresh + Dried Fruit +
Berries | Chocolate-Nut Bark | Macarons | Seed
Cracker (N)

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

CORDO SPECIALTIES

OYSTER FRIDAY

4 pm until they are gone.
Limited quantiles.

\$18 A HALF DOZ / \$32 FOR A DOZEN

PRIME RIB SATURDAY

AAA-Canadian with Yorkshire
pudding. Limited quantities.

WEEKEND BRUNCH

Every Saturday and Sunday
From 10 am until 2 pm.

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