



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

PEROGIES | 17

Potato & Parsnip | Boursin | Sweet Melted Onions | Horseradish Crema

LAMB LOLLIPOPS | 26

Fresh Herb Puree | Spicy Tomato Sauce (GF)

FLATBREAD | 24

Two Year Cured Prosciutto | Fresh Pears | Herbed Cream Cheese | Mozzarella | Torn Herbs | Cherry Gastrique

GRAVLAX | 20

Beetroot Cured Wild Salmon | House Seed Crackers | Horseradish Crema | Radish | Crispy Capers | Fresh Dill (GF)

CRISPY HUMBOLDT CALAMARI | 20

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

PORK BELLY | 17

Spiced Maple | Apple Mustard Sauce (GF)

STEAK TARTARE | 25

AAA Canadian Beef | Capers | Shallots | Gherkins | House Cracker | Cured Egg Yolk | Horseradish Crema

KENTUCKY FRIED MAITAKE TACOS | 22

Guacamole | Pickled Carrots (GF, VEGAN)

STEAK & MUSHROOM FRICASSEE | 26

Grilled Flat Iron | Wild Mushroom Fricassee | Gremolata

ANTIPASTO BOARD | 34

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

FRESH OYSTERS | 18 | 32

Choice of Yuzu Mignonette, Romesco (N) or Spicy Cocktail (One Sauce per Half Dozen)

Available Friday & Saturday Evenings

Limited Quantity



SOUP + SALADS

CHEF'S MARKET SOUP + BISCUIT | 11

Chefs Seasonally Inspired Soup | Herb Cheddar Biscuit

SWEET CORN SOUP | 12

Tajin Charred Corn | Smoked Guda | Chamoy | Tortilla Ribbons

BABY GEM CAESAR SALAD | 18

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

ACORN HARVEST SALAD | 19

Maple Spiced Acorn Squash | Organic Greens | Shredded Brussels | Fennel | Radish | Pomegranate | Bacon Shallot Vinaigrette | Bacon Lardon

PANZANELLA SALAD | 19

Fresh Tomatoes | Baby Spinach | Fresh Herbs | Black Rice | Olive Tapenade | Julienne Shallots | Toasted Focaccia | Radish Sprouts | House Vinaigrette (Vegan)

SALAD ENHANCEMENTS

Grilled or Blackened Chicken | 11

Garlic Sautéed Prawns | 14

Crispy Tofu | 6

Baked Salmon | 17

Grilled Flat Iron Steak | 16

BOWLS + CASUAL

GRILLED SALMON NIÇOISE | 30

Roasted Yams | Green Beans | Niçoise Olives | Chopped Egg | Organic Greens | Gem Tomatoes | Capers

WELLNESS BOWL | 23

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

Grilled or Blackened Chicken | 11

Garlic Sautéed Prawns | 14

Crispy Tofu | 6

Baked Salmon | 17

FISH + CHIPS | 22

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

TIGER PRAWNS | 34

Coconut Basmati Rice | Red Coconut Curry | Edamame | Chard | Red Onions | Peppers | Pickled Carrots | Charred Lime | Everything Seasoning

ENTRÉE

FILLET MIGNON | 56

Bone Marrow Butter | Creamy Pomme Puree | Peppercorn Brandy Sauce | Seasonal Vegetables | *Garlic Sautéed Prawns | 14*

PRIME RIB OF BEEF | 46

10 oz. AAA Canadian | Yorkshire Pudding | Creamy Pomme Puree | Roasted Vegetable Medley | Au Jus

Available Saturday Evenings Only

ROASTED CORN RISOTTO | 32

Artichokes | Chard | Wild Mushrooms | Smoked Gouda (VEG, GF)

Grilled or Blackened Chicken | 11

Garlic Sautéed Prawns | 14

Baked Salmon | 17

Grilled Flat Iron Steak | 16

CRB BURGER | 27

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 | 3 each

BOUILLABAISSE | 48

Fresh BC Clams | Prawns | Langoustine | Sole | Lobster Broth | Romesco | Parisian Potatoes | Baguette | Simmered Vegetables (N)

GRILLED ELK STEAK | 58

Chimichurri | Dauphinoise | Seasonal Vegetables | Candied Fresno Peppers

TEXAS BRISKET | 47

Alabama White Sauce | Refreshing Slaw | Baked Mac n' Cheese | Jalepeno Cornbread | House Pickles

ROASTED CORNISH HEN | 37

Whipped Potatoes | Chicken Gravy | Cellar Vegetables

SIDES

Cumin Spiced Baby Carrots | 15

Pomme Puree | 12

Crispy Onion Rings Stack with Tangy Aioli | 14

Baked Mac n' Cheese | 14

HOUSE MADE DESSERTS

CINNAMON SPICED BANANA CAKE | 14

Toffee Sauce | Devonshire Cream

WHITE CHOCOLATE CRÈME BRÛLÉE | 14

Devonshire Cream (GF)

PRALINE ICE CREAM | 13

Honey Roasted Figs (GF)

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

OYSTER FRIDAY / SATURDAY

4 pm.

Limited quantity.

SATURDAY ROAST NIGHT

10 oz AAA-Canadian with Yorkshire pudding. Limited quantity.

SATURDAY & SUNDAY BRUNCH

Every Saturday and Sunday
From 10 am until 2 pm.

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

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