

Shares + Starters

Sunchoke Bravas

Crispy local sunchokes, chili spiked San Marzano sauce, chipotle aioli, queso fresco, gremolata.

Add sunny side egg |

“Chicken Fried” Maitake

Crispy fried Maitake mushrooms, garlic chive ranch.

Trout Tartare

Salt roasted beet root, avocado, house crackers, crushed macadamia, micro cilantro.

Sticky Pork Ribs

Korean BBQ sauce, Asian vinaigrette sesame, scallions, pickled vegetables.

Pan Con Tomate

Marinated blistered tomatoes, in-house baked crusty bread, whipped lemon ricotta, fresh herbs, feta, EVOO.

Humboldt Squid

Buttermilk marinated, lightly dusted, San Marzano sauce + riata.

Pork Belly

Oven crisp pork belly, piccalilli, micro greens.

Eggplant Crisps

Crispy eggplant, spiced honey, rosemary.

Meatball Minis

Hand-rolled meatballs with parmesan + mozzarella, spicy aioli, caramelized onions, spicy tomato sauce, brioche.

Pan-Seared Gnocchi

Soubise sauce, shallot confit, pickled shimeji mushrooms, kale.

The Butcher's Plate

House-made pork + prosciutto terrine, locally cured meats, BC cheese selection, house-made cracker, house-brined + pickled vegetables, homemade onion jam. Serves 2-3 people.

Soup + Salad

Chef Inspired Soup + Biscuit

Seasonally inspired soup, freshly baked house-made buttermilk herbed biscuit.

Sesame Ginger Beets

Colourful medley of salt roasted beets, Asian spiced vinaigrette, raita, citrus, radish, everything crumble, micro cilantro. (VEG, GF)

Iceberg

Crisp iceberg lettuce, fresh dill + pepperoncini dressing, puffed quinoa, radish, Little Qualicum blue cheese. (VEG, GF)

Caesar

Romaine hearts, house-made dressing, Grana Padano, egg crumble, grilled halloumi, radish, everything crunch, fresh lemon.

Soba Noodles

Citrus broth, cucumber, radishes, pickled carrots, shimeji, micro cilantro, toasted sesame.

Protein Salad

Romaine hearts, gem tomatoes, hard boiled egg, marinated beef tenderloin, grilled avocado, green onions, Dijon vinaigrette. (GF)

Enhancements

Sautéed Prawns

Grilled or Blackened Chicken

Braised Meatballs

Kamloops Blackened Trout

Grilled Avocado

Chef's Specialties

Smokehouse Burger

Fresh ground pure beef, house-made ketchup + pickled mustard seed aioli, house braised smoked pork hock, 2-year aged smoked cheddar, lettuce + tomato, crispy onion stack + in-house baked burger roll.

Substitute with a gluten free bun or a lettuce bun |

Add bacon, roasted mushrooms, or fried egg |

Caramelized Squash Risotto

Okanagan apples, pepitas, Grana Padano. (VEG, GF)

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

blackened trout | smoked pork hock | vegan meatballs* Nut Allergen |

BC Ling Cod + Fries

Panko breaded ling, crunchy vegetable slaw, house-made tartar sauce.

One piece option with all the sides |

Substitute fries with thick cut onion rings |

Creole Vegetable Bowl

Sautéed zucchini, gem tomatoes, peppers, onions, roasted corn + black beans, kale, creole spice with roasted spaghetti squash. (V, GF)

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

blackened trout | vegan meatballs* Nut Allergen |

Spaghetti Pomodoro

Sorriso's Deli handmade pasta with fresh gem tomatoes, sundried tomatoes, peppercorns, San Marzano sauce, wine, baby kale + basil. (VEG)

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

blackened trout | vegan meatballs* Nut Allergen |

Local Rainbow Trout

Meuniere crust, herbed butter, roasted beet + red wine sauce, jasmine rice, broccolini, spaghetti squash.

Chili Spiced Roasted Duck Breast

Chili spiced duck, broccolini, roasted beets, Salsa Verde, risotto.

10oz. Beef Striploin

AAA Canadian beef, herbed butter, roasted carrots, local beets, smashed herbed potatoes.

Add garlic sautéed prawns |

Chicken Saltimbocca

Prosciutto + sage stuffed with lemon-caper sauce, salt roasted beets + carrots, crispy sunchokes, chive oil.

Entrée Accompaniments

Loaded Smashed Potatoes

Baby Yukon potatoes, crisp bacon, cheese blend, riata, scallions.

Broccolini

Garlic, lemon, everything seasoning.

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.