



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

KOREAN LETTUCE TACOS | 24

Bulgogi Beef Brisket | Fresh Lettuce Cups | Kimchi | Pickled Shimeji | Radish | Sliced Scallions

LAMB LOLLIPOPS | 28

Fresh Herb Purée | Spicy Tomato Sauce (GF)

BURRATA | 24

Roasted Tomato & Red Pepper Compote | Hot Honey | Crispy Flatbread | Balsamic Reduction | Everything Seasoning

SPREADS & BREADS | 19

Roasted Vegetable Hummus | Tapenade | Feta | Crispy Flatbread | House Crackers | EVOO

KARAAGE CHICKEN | 22

Sweet Soy | Sriracha Aioli | Scallions

CRISPY HUMBOLDT CALAMARI | 21

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

PORK BELLY & OCTOPUS | 25

Asian Glazed Pork Belly | Grilled Octopus | Romesco | Chimichurri | Gremolata (GF, N)

HAND - ROLLED GNOCCHI | 18

Brown Butter Sage | Romesco | Parmesan | Gremolata (N)

CRISPY AVOCADO TACOS | 21

Tempura Battered | Romesco | Fresh Sprouts (N)

ANTIPASTO BOARD | 34

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

SEA-CUTERIE PLATTER | 50

Poached Prawns | Potted Salmon | Smoked Salmon | Tuna Tataki | Crab Salad | Wakame Salad | Gherkins | House Cracker | Cocktail | Ponzu

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

BABY GEM CAESAR SALAD | 18

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

TOMATO STRAWBERRY SALAD | 19

Greek Yogurt | Heirloom Tomato | Basil | Balsamic | EVOO, Roast Tomato Sorbet | Fresh Mint | Candied Pistachios (N)

SEARED AHI TUNA SALAD | 20

Fresh Arugula | Shaved Fennel | Locally Grown Pea Shoots | Peaches | Red Onion | Sprouts | Tuna Tataki | Citrus Vinaigrette

SALAD ENHANCEMENTS

Grilled or Blackened Chicken | 12

Garlic Sautéed Prawns | 14

Crispy Tofu | 6

Baked Salmon | 17

Grilled Flat Iron Steak | 18

BOWLS + CASUAL

GRILLED SALMON NIÇOISE | 32

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

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 | 14

Crispy Tofu | 6

Baked Salmon | 17

FISH + CHIPS | 22

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

ENTRÉE

FILLET MIGNON | 57

Bone Marrow Butter | Creamy Pomme Purée | Bordelaise Sauce | Seasonal Vegetables
Garlic Sautéed Prawns | 14

PRIME RIB OF BEEF | 46

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

Available Saturday Evenings Only

RISOTTO | 28

Pea Puree | Fresh Spinach | Spring Peas | Grana Padano | Gremolata

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 | 4 each

SABLEFISH | 42

Braised Greens | Pickled Onion | Miso Mushroom Broth

KOREAN BEEF RICE BOWL | 41

Marinated Beef Tenderloin | Coconut Rice | Pickled Onions | Kimchi | Cucumber | Carrots | Shitake Mushrooms | Everything Seasoning
Sunny Side Egg | 4

BLACKENED STEELHEAD | 36

Duckfat Roasted Potatoes & Mushrooms | Crispy Vegetable Slaw

ROASTED CHICKEN | 34

Crispy Polenta | Grilled Napa Cabbage | Blackberry Gastrique

SIDES

Cumin Spiced Baby Carrots | 15

Pomme Purée | 12

Crispy Onion Rings Stack with Tangy Aioli | 14

HOUSE MADE DESSERTS

NANAIMO BAR PIE | 15

Classic Nanaimo Bar | Devonshire Cream

PARIS BREST | 16

House Made Choux Paste | Praline Mousseline | Mascaraed Strawberry (N)

PISTACHIO ICE CREAM | 15

Candied Pistachios (N)

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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