



## 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 Rillettes | Prosciutto | Locally Cured Salami | Kitchen Pickle | House Preserves | 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

#### CHICKEN FRIED MUSHROOM TACOS | 18

House Guacamole | Vegetable Slaw

#### HAND-MADE PARMESAN GNOCCHI | 16

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

#### Entrée Size | 30



KNOW OUR STORY

### SOUP + SALADS + CASUAL

#### SOUP + BISCUIT | 10

Chefs Seasonally Inspired Soup | Freshly Baked Cheddar-Herb Biscuit

#### FRENCH ONION SOUP | 15

Rich Onion Broth | Herbed Brioche Crouton | Gruyere – Parmigiano Reggiano Blend

#### PEAR + RADICCHIO SALAD | 19

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

#### BEETS & BOURSIN SALAD | 18

House-Made Cheese | Salt Roasted Beets | Pomegranate-Horseradish Vinaigrette | Radish | Seed Crackers | Fresh Dill

#### ENHANCEMENTS

Grilled or Blackened Chicken 10 | Grilled Tofu 5 | Garlic Shrimp 13 | Garlic Focaccia 6 | Crispy 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 | Creamy 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

*Add giant meatball | 11*

*Add crispy chicken | 11*

*Add grilled chicken breast | 10*

*Add garlic prawns | 13*

## ENTREE

### **BEEF TENDERLOIN | 50**

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

### **ELK STEAK | 56**

Okanagan Stone Fruit Gastrique | Duchess Yam | Seasonal Vegetables

### **REINDEER LAKE TROUT | 38**

Sauce Soubise | Forbidden Rice | Pan-Roasted Root Cellar Vegetables

### **WINE BRAISED BEEF CHUCK | 39**

Pomme Puree | Braising Liquid | Pan-Roasted Root Cellar Vegetables

### **CHICKEN MARSALA | 38**

Roasted Cremini | House Made Gnocchi | Pan-Roasted Root Cellar Vegetables

### **MEADE BRINED PORK CHOP | 39**

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

### **RISOTTO | 32**

Wild Mushrooms | Crispy Maitake | Chard | Yams | Black Truffle Oil | Mascarpone | Gremolata | Parmigiano Reggiano | Fresh Ground Nutmeg

### **SPAGHETTI | 32**

Fresh Hand-Made Pasta | Slow Simmered Beef & Pork Ragu | Gremolata | Parmigiano Reggiano | Fresh Ground Nutmeg

*Add giant meatball | 11*

*Add crispy chicken | 11*

*Add grilled chicken breast | 10*

*Add garlic prawns | 13*

## DESSERTS + CHEESES

### **CHOCOLATE PATE | 13**

Raspberry Coulis | Devonshire

### **WARM GINGERBREAD CAKE | 13**

House-Made Vanilla Bean Ice-Cream | Toffee Sauce

### **CAPPUCCINO ICE-CREAM | 13**

Devonshire Cream | Chocolate Biscotti

### **HOMEMADE FRENCH VANILLA ICE-CREAM | 13**

Classically Prepared with Crème Anglaise | Pure Vanilla

### **PEAR SORBET | 13**

Local Fresh Pears | Pumpkin Seed “Granola” | Pomegranate

### **HAND-MADE MACARONS | 13**

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/SATURDAY**

4 pm until they are gone.  
Limited quantities.

**\$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**

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