



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

LAMB LOLLIPOPS | 26

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 | 21

Sweet Soy | Sriracha Aioli | Scallions

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)

SALMON TARTARE | 23

Wild Salmon | Dijon | Capers | House Crackers | Pickled Shimeji | Wakame Salad

KENTUCKY FRIED MAITAKE TACOS | 22

Guacamole | Pickled Carrots (GF, VEGAN)

STEAK BORDELAISE | 26

AAA Beef Flat Iron

ANTIPASTO BOARD | 34

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

SEA-CUTERIE | 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

SWEET CORN SOUP | 12

Tajin Charred Corn | Smoked Gouda | Chamoy | Tortilla Ribbons

BABY GEM CAESAR SALAD | 18

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

ACORN HARVEST SALAD | 19

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

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 | 18

BOWLS + CASUAL

GRILLED SALMON NIÇOISE | 30

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

WELLNESS BOWL | 24

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

ENTRÉE

FILLET MIGNON | 56

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

TAGLIATELLE BOLOGNESE | 32

Hand-Made Pasta | Veal | Chorizo | Ricotta | Gremolata | Table Side Parmesan

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

HAND - ROLLED GNOCCHI | 28

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

Grilled or Blackened Chicken | 11

Garlic Sautéed Prawns | 14

SCALLOPS & GNOCCHI | 38

Hand-Made Potato Gnocchi | Lobster Cream Sauce | Pork Hock | Spinach | Gremolata | Table Side Parmesan

ROASTED STEAK 'DIANE' | 41

Roasted Beef Tenderloin Tips | Shallots | Dijon | Rich Beef Broth | Cognac | Pomme Purée | Roasted Vegetables

TEXAS BRISKET | 47

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

BASQUE CHICKEN | 34

Piperade | Duck Fat Potatoes

SIDES

Cumin Spiced Baby Carrots | 15

Pomme Purée | 12

Crispy Onion Rings Stack with Tangy Aioli | 14

Baked Mac n' Cheese | 14

HOUSE MADE DESSERTS

DEATH BY CHOCOLATE | 14

Raspberry Coulis Splatter

WARM GINGERBREAD CAKE | 14

Toffee Sauce | House Vanilla Ice Cream

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

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