

START AND SHARE

- CRAZY FRIES G V+** 12
Hand-cut Kennebec potatoes, tossed in citrus-herb garlic butter, side of vegan garlic aioli
+ CRISPY 5OZ PORK BELLY 8
+ GARLIC SHRIMP 5PCS 9
- SOUP OF THE DAY** 10
Chef's choice, with housemade sourdough
- OKANAGAN CHARCUTERIE G+** 26
Prosciutto, salami, marinated mixed olives, apple mustard, brie, aged cheddar, merlot marinated figs, crackers, grissini, cinnamon cashews, sweetie drops, pickled watermelon radish, grapes, local fruits, cinnamon almonds
+ GLUTEN-FREE CRACKERS 4
- CHEEZE PLATE G+ V** 18
Organic cashew cheeze baked with balsamic. Served with preserved Okanagan cherries and plums, housemade sourdough
- HERBED POTATO CROQUETTES G** 16
Kale, sun dried tomatoes, wild mushroom, pearl onion and lardon fondue, chimichurri drizzle
- SAFFRON MUSSELS G+** 26
1 lb of mussels, saffron cream sauce, Fraser Valley chorizo, local cherry tomatoes, basil, housemade sourdough
- CHILI PRAWN TACOS G+** 19
Peach sambal aioli, cabbage and kale slaw, corn tomato salsa, housemade pickled onions, pea shoots, hot sauce
+ EXTRA TACO 9.5
- YAM TACOS G+ V** 17
Fried yam, kale and cabbage slaw, roasted garlic vegan aioli, corn tomato salsa, housemade pickled onions, pea shoots, hot sauce
- WINGS G** 18
BBQ Harissa or Salt and Pepper Served with tzatziki, carrot spirals, lemon wedge

SALADS & BOWLS

- ORCHARD SALAD G V+** 19
BC iceberg lettuce, local goat feta, Okanagan cherry tomatoes, free-range hard boiled egg, Fraser Valley bacon, housemade pickled watermelon radish, apricot vinaigrette, housemade Mission Hill preserved cherries
- CLASSIC CAESAR G+** 17
Chopped romaine lettuce, housemade herbed croutons, creamy housemade dressing, shaved Parmesan Reggiano, Fraser Valley bacon lardons
STARTER SIZE 10
- TERIYAKI QUINOA SALAD BOWL G V** 23
Roasted cauliflower, bell peppers, carrots, fried yams, pickled onions, lemon and herb oven roasted chickpeas, scallions, white and black sesame seeds, housemade teriyaki glaze

+ CHICKEN BREAST 9 + SHRIMP 5PCS 9
+ SMOKED SALMON 8 + FRIED TOFU 8
+ GARLIC BREAD 3 + SOURDOUGH 3
+ 5OZ STEELHEAD TROUT 12

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- FETTUCCHINE BOLOGNESE G+** 28
Fresh San Marzano tomato sauce, pesto, Okanagan basil, shaved Parmesan Reggiano
+ GLUTEN-FREE PENNE 4
- TOMATO BASIL PENNE G V** 26
Gluten-free penne with tomato basil sauce, vegan mozzarella, local cherry tomatoes, seasonal vegetables, fresh Okanagan herbs, chilis

+ 5OZ CHICKEN BREAST 9 + SHRIMP 5PCS 9
+ SMOKED SALMON 8 + 7OZ STRIP LOIN 20
+ SOURDOUGH 8 + GARLIC BREAD 4
+ 5OZ STEELHEAD TROUT 12
+ HOUSE BREADED FRIED TOFU (3) 8

FORNO

- MARGHERITA PIZZA G+** 20
Mozzarella, bocconcini, local basil, fresh San Marzano tomato sauce
- CREAMY CHICKEN CLUB PIZZA G+** 22
Fraser Valley chicken breast, forno roasted Taber corn, Fraser Valley bacon, local cherry tomatoes, scallions, white sauce, drizzled chipotle aioli
- PIZZA DELLA CARNE G+** 23
Fresh San Marzano tomato sauce, mozzarella, caramelized onions, merlot marinated fig, Genoa salami, San Daniele prosciutto, Italian pepperoni

+ 5OZ CHICKEN BREAST 9
+ SHRIMP 5PCS 9
+ GLUTEN-FREE PIZZA CRUST 3
+ 2.5OZ PROSCIUTTO 9

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- ALL HANDHELDS SERVED WITH CHOICE OF GREENS, CAESAR SALAD, FRENCH FRIES. SUBSTITUTE SIDE FOR CHEF'S DAILY SOUP +4
- PRIME RIB BURGER G+** 20
High River prime rib patty, iceberg lettuce, tomato, pickle, with housemade Harissa BBQ sauce on a brioche bun
- LAMB BURGER G+** 20
Lamb burger patty, Armstrong goat feta, housemade tzatziki, iceberg lettuce, Okanagan tomato, housemade pickled onion
- FRASER VALLEY CHICKEN CLUB SANDWICH G+** 22
Fraser Valley smoked bacon, local arugula, shaved Parmesan Reggiano, Okanagan tomato, housemade peach sriracha aioli on toasted focaccia
- 7 OZ STEAK SANDWICH G+** 32
Brushed with garlic butter, sourdough, fresh arugula, strawberries, tomatoes, feta, tossed in lewon olive oil, balsamic reduction. Choice of fries or salad

+ GLUTEN-FREE BUN 3 + CHEDDAR 2
+ MUSHROOMS 2 + BACON 2
+ CARAMELIZED ONIONS 2

FEATURES AFTER 5

- POWELL RIVER SABLE FISH G+** 34
Skillet roasted, with citrus risotto, seasonal vegetables, lemon brown butter caper sauce
- GRILLED HANGER STEAK G+** 32
Roasted baby fingerling potatoes, roasted seasonal vegetables, creamy dijon peppercorn sauce
- BRAISED LAMB G+** 38
New Zealand lamb shank, spiced saffron Israeli couscous, roasted seasonal vegetables, cumin rosemary jus