

**SHAREABLES**

<b>CRAZY FRIES <b>G V+</b></b>	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
<b>SAFFRON MUSSELS <b>G+</b></b>	26
1 lb of mussels, saffron cream sauce, Fraser Valley chorizo, local cherry tomatoes, basil, housemade sourdough	
<b>OKANAGAN CHARCUTERIE <b>G+</b></b>	26
Prosciutto, salami, marinated mixed olives, apple mustard, brie, aged cheddar, merlot marinated figs, crackers, grissini, cinnamon cashews, sweet drops, pickled watermelon radish, grapes, local fruits, cinnamon almonds	
+ GLUTEN-FREE CRACKERS	4
<b>CHILI PRAWN TACOS <b>G+</b></b>	19
Peach sambal aioli, cabbage and kale slaw, corn tomato salsa, housemade pickled onions, pea shoots, hot sauce	
+ EXTRA TACO	9.5
<b>YAM TACOS <b>G+ V</b></b>	17
Fried yam, kale and cabbage slaw, roasted garlic vegan aioli, corn tomato salsa, housemade pickled onions, pea shoots, hot sauce	
<b>WINGS <b>G</b></b>	18
BBQ Harissa or Salt and Pepper Served with tzatziki, carrot spirals, lemon wedge	
<b>CHILI LIME PRAWN COCKTAIL <b>G</b></b>	23
Citrus poached prawns, tequila chili lime cocktail sauce, orange wedge	
<b>CEVICHE <b>G+</b></b>	25
Scallops, tuna, peaches, tomatoes, lime, cilantro, jalapeño, orange zest, lime zest, tequila, blueberry balsamic reduction. Served with wonton chips	
<b>BBQ KOREAN CHICKEN LETTUCE WRAPS <b>G</b></b>	22
Grilled pineapple, bell peppers, crispy rice noodles, scallions, sesame seeds, chili flakes, served with lettuce cups	

**SALADS & BOWLS**

<b>SUMMER GREENS <b>G V+</b></b>	17
Organic artisan greens with farm picked berries, pea shoots, radishes, cucumber, Armstrong goat feta, sunflower seeds, white balsamic vinaigrette	
STARTER SIZE	10
<b>ORCHARD SALAD <b>G V+</b></b>	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	
<b>CLASSIC CAESAR <b>G+</b></b>	17
Chopped romaine lettuce, housemade herbed croutons, creamy housemade dressing, shaved Parmesan Reggiano, Fraser Valley bacon lardons	
STARTER SIZE	10
<b>TERIYAKI QUINOA SALAD BOWL <b>G V</b></b>	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	

**PASTA** .....

<b>FETTUCCHINE BOLOGNESE <b>G+</b></b>	28
Fresh San Marzano tomato sauce, pesto, Okanagan basil, shaved Parmesan Reggiano	
+ GLUTEN-FREE PENNE	4
<b>TOMATO BASIL PENNE <b>G V</b></b>	26
Gluten-free penne with tomato basil sauce, vegan mozzarella, local cherry tomatoes, seasonal vegetables, fresh Okanagan herbs, chilis	
+ 5OZ CHICKEN BREAST	9
+ SMOKED SALMON	8
+ SOURDOUGH	8
+ 5OZ STEELHEAD TROUT	12
+ HOUSE BREADED FRIED TOFU (3)	8
+ SHRIMP 5PCS	9
+ 7OZ STRIP LOIN	20
+ GARLIC BREAD	4

**FORNO**

<b>MARGHERITA PIZZA <b>G+</b></b>	20
Mozzarella, bocconcini, local basil, fresh San Marzano tomato sauce	
<b>CREAMY CHICKEN CLUB PIZZA <b>G+</b></b>	22
Fraser Valley chicken breast, forno roasted Taber corn, Fraser Valley bacon, local cherry tomatoes, scallions, white sauce, drizzled chipotle aioli	
<b>PIZZA DELLA CARNE <b>G+</b></b>	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 SUMMER GREENS, CAESAR SALAD OR FRENCH FRIES

<b>PRIME RIB BURGER <b>G+</b></b>	20
High River prime rib patty, iceberg lettuce, tomato, pickle, with housemade Harissa BBQ sauce on a brioche bun	
<b>LAMB BURGER <b>G+</b></b>	20
Lamb burger patty, Armstrong goat feta, housemade tzatziki, iceberg lettuce, Okanagan tomato, housemade pickled onion	
<b>FRASER VALLEY CHICKEN CLUB SANDWICH <b>G+</b></b>	22
Fraser Valley smoked bacon, local arugula, shaved Parmesan Reggiano, Okanagan tomato, housemade peach sriracha aioli on toasted focaccia	
<b>7 OZ STEAK SANDWICH <b>G+</b></b>	32
Brushed with garlic butter, sourdough, fresh arugula, strawberries, tomatoes, feta, tossed in lemon olive oil, balsamic reduction. Choice of fries or salad	
+ GLUTEN-FREE BUN	3
+ MUSHROOMS	2
+ CAMELIZED ONIONS	2
+ CHEDDAR	2
+ BACON	2