

WINE

BUBBLES & WHITES	GLASS	BOTTLE	ROSÉ & RED	GLASS	BOTTLE
Sparkling Brut	\$9	\$32	Nelly Rosé	\$8	\$29
Jimmy My Pal	\$7	\$28	Pinot Noir	\$8	\$31
Pinot Gris	\$7	\$28	Rover Shiraz	\$9	\$32
Chardonnay	\$7	\$28	Majors Block	\$9	\$33
Riesling	\$6	\$27	Ping Meritage	\$10	\$35
Gewürztraminer	\$6	\$27	Legacy Pinot Noir	\$15	\$50
Legacy Chardonnay	\$13	\$43			

9OZ Wine Flight - 3 Wines

White \$14

Mixed \$16

Red \$18

Artisanal Soda \$4 Perrier \$3 Coffee or Tea \$3

Rustic bites... done right!

CHARCUTERIE

A curated selection of local meats and cheeses with house pickles & ferments

\$27

SOUP

A seasonal selection

\$8

CHEESE

Local and International cheese paired with house bread

\$22

☒ Smutty Corn Taco 
handmade Blue Corn Tortilla,
Corn Smut, Corn Kernels, Heirloom
tomatoes served with greens
\$15

☒ Beet the Kale Caesar
Kale, Romaine, Beets, truffled Goat
Cheese, Pumpkin seeds
\$15

☒ BC Ling Cod Tacos
handmade Blue Corn Tortilla, Salsa
Molcajete, mint served with greens
\$15

Chicken Tinga Sandwich
pulled Chicken braised in savoury
Mexican spices, served with greens
\$16

☒ Tuna Nizzarda
grilled Ahi Tuna, roasted Red Pepper,
Olives, confit Potato, Egg,
Green Beans
\$21

☒ Elk Okanagan
Burgundian style Elk with
wine, and vegetables
\$19

☒ Oysters - classic mignonette
& charred Kumquat
mignonette
\$3/each min. 3

☒ Grilled AAA Flat Iron Steak
Edamame smash potatoes
and chimichurri,
seasonal vegetable
\$22

Mondays & Thursdays
Buck a Shuck

Chef Matt Allen

Please note that a service charge of 18% will be applied for parties of 8 or more.