



DINE OUTSIDE DINNER | \$35

*Indulge in a perfectly-paired package of the best VQA wines
the Okanagan Valley has to offer.*

3oz pours | \$20

APPETIZERS

CHICKEN TORTILLA SOUP

pulled chicken, black beans, corn,
avocado, sour cream, tortilla chips

- or -

MEDITERRANEAN HERB & TOMATO SALAD

baby arugula, pickled red onion, happy days
okanagan feta, crispy capers, fresh herb vinaigrette

- or -

TOFINO FRY

calamari, shrimp, sweet peppers,
spicy japanese mayonnaise

Mission Hill Estate Rosé

- or -

Gray Monk Gewürztraminer

ENTRÉE

TAGLIATELLE PRIMAVERA

heirloom tomatoes, fresh herbs & peas,
asparagus, shaved pecorino cheese
+ grilled shrimp \$7 | grilled chicken \$5

- or -

ORGANIC KING SALMON

vermicelli noodles, coconut curry, zucchini,
broccolini, bok choy, cilantro

- or -

MAPLE HILL ORGANIC CHICKEN BREAST

herbed new potatoes, glazed heirloom carrots,
roast poultry jus

UPGRADE YOUR ENTRÉE + \$12

SURF N' TURF

8oz AAA black angus striploin,
garlic shrimp, café de paris butter,
summer vegetable boil, herbed new potatoes

50th Parallel Estate Riesling

- or -

Sandhill Cabernet Franc

- or -

Mission Hill 'Estate Series' Cabernet / Merlot

DESSERT

KEY LIME PIE

italian meringue, candied lime peel

- or -

BROOKIE

inspired by "baked in brooklyn"
chocolate chip cookie meets fudge brownie,
salted caramel ice cream

Prospect Winery 'The Lost Bars' Vidal Icewine (1oz pour)

