

## SMALL PLATES

	<b>OYSTERS</b>	24	
	served in multiples of 6 mignonette, fermented, horseradish , chili hot sauce		
<b>CROQUETTES</b> ♡	12	<b>ROASTED ONION PATE</b>	14
pesto rice, romesco sauce		fresh local vegetables, crostini, Guinness mustard seed	
<b>GRILLED PRAWNS</b>	20	<b>MISO CHICKEN</b>	18
seafood salad, Okanagan rhubarb, salsa fresca		panko crusted, red miso, sake pickled vegetables	

## LARGE PLATES

<b>KALE AND QUINOA SALAD</b> ♡	24	<b>SEARED BLUE FIN AND PRAWNS</b>	32
kale and greens, organic quinoa, blue cheese, spiced almonds, green olives		blue fin tataki, chilled prawns, tomato basil salad, roasted strawberries	
<b>ROMAINE SALAD</b>	18	<b>VEGETABLE FRITTERS</b> ♡	24
local romaine, anchovy and lemon dressing, truffled bread crumb, tapenade		ancient grains, BC mushrooms, charred vegetables, seasonal chilled gazpacho	

*choice of house salad or herbed fries for the following*

<b>BEEF BURGER</b>	24	<b>STEAK SANDWICH</b>	34
8 oz AAA ground beef, aged Armstrong cheddar, paprika dressing, lettuce and tomato, potato roll		8 oz AAA BC flank steak, pickled mushrooms and onions, chimichurri, grilled focaccia	
<b>CHICKEN SANDWICH</b>	26	<b>GRILLED VEGETABLE TOAST</b> ♡	22
prosciutto, lettuce and tomato, whipped Gournay cheese, vegetable antipasto, ciabatta bun		chipotle marinated local vegetables, toasted focaccia, mango chutney, lime coconut crèma	