

DINE AROUND MENU

\$35

- FIRST COURSE -

NASHVILLE HOT CAULIFLOWER

spicy cayenne glaze, lime avocado crema, cilantro

OR

CRISPY CHICKEN SLIDERS (3)

naturally raised american-style fried chicken, hot sauce, maple syrup, slaw, house pickles, house made potato chips

OR

CARNITAS STREET TACOS (3)

corn tortilla, pulled pork, pineapple salsa, radish, cilantro, jalapeño lime crema

SUGGESTED PAIRING // PARAMOUNT CRAFT LAGER

- SECOND COURSE -

CLASSIC BURGER 2.0

two beef patties, house pickles, lettuce, tomato, red onion, craft signature burger sauce

OR

IMPOSSIBLE BURGER™

plant-based burger patty, house pickles, lettuce, tomato, red onion, craft signature burger sauce

CHOICE OF fries, mixed greens or kale caesar

SUB sweet potato fries 3.75 / poutine or mac & cheese 4.50

BUN gluten free bun 2 / lettuce "bun" no charge

ADD bacon or cheese 2 / mushrooms 2.50 / beef patty 5

OR

CRAFT MAC & CHEESE

cheddar, gouda, mozzarella, swiss cheese, poblano peppers, house made cheese sauce, paprika-parsley breadcrumbs

ADD gluten free pasta 2 / bacon 3 / pulled chicken or pulled pork 5

SUGGESTED PAIRING // CANNERY NARAMATA
NUT BROWN ALE

- DESSERT -

BANANA SPLIT

brûléed banana, vanilla ice cream, strawberry & pineapple compote, dulce de leche, sponge toffee, chocolate chips, cherries, cashews

OR

HOUSE MADE ICE CREAM SANDWICHES (3)

salted caramel ice cream, chocolate chip, marshmallow, pretzel

SUGGESTED PAIRING // BAD TATTOO RED PLUM SOUR

**Taxes & gratuities extra. Suggested beer pairing not included in price.*

CRAFT
— BEER MARKET —