

CHOOSE ONE FROM EACH SECTION!
We've created two price points of \$35 and \$45.

LET'S GET STARTED

BUTTERMILK FRIED CHICKEN

Chipotle maple glaze & pickled celery

HUMMUS

House made with focaccia and a trio of oils

DINE AROUND DINE AROUND DINE AROUND

KFC [Korean Fried Cauliflower]

Crispy florets, spicy gochujang sauce, sesame, lime

THE MAIN EVENT

MEAT BALLS · \$35

3 Braised Italian meatballs, served with a basil tomato sauce, topped with freshly grated parmesan, and focaccia

POACHED PEAR SALAD · \$35

Porter poached pear, seared halloumi, maple walnuts, arugula, pomegranate, extra virgin olive oil & balsamic dressing

OKANAGAN POWER BOWL · \$35

Hummus, fermented red cabbage, mixed greens, pickled golden beets, avocado, quinoa, hemp hearts, nutritional yeast & sunflower seeds

CRAB & PRAWN SPAGHETTINI · \$45

Rock crab, prawns, blistered cherry tomatoes, garlic, lemon, dry chili, grana Padano & chives

BRAISED BEEF SHORT RIBS · \$45

Mushroom barley risotto with broccolini and baby carrots. Topped off with a red wine demi glaze.

3 x 4oz. Beer Fight · \$6



FINISHING TOUCH

BELGIUM CHERRY CREME BRULEE



EAT + DRINK + ENJOY

STICKY TOFFEE PUDDING

Served with a berry compote

