

## SMALL and SHARE PLATES

- 17 **ZUCCHINI FRIES**  
okanagan summer squash, parmesan reggiano, chickpea hummus, aged balsamic reduction, spicy marinara | **VEG**

*suggested beer pairing: 76 wolverine [lager]*

- 13 **PORK STEAMED BUN**  
house-made milk bun, cured and slow-roasted pork belly, mustard seed mayo, hot hoisin, pickled cucumber

*suggested beer pairing: kenny's pale ale [pale ale]*

- 15 **TUNA TARTARE**  
ahi tuna, spicy mayo, crispy sushi rice, toasted nori, ponzu, spring onion, toasted sesame seeds | **GFO**

*suggested beer pairing: ace [hazy pale ale]*

- 17 **MUSHROOMS ON TOAST**  
mixed mushrooms, taleggio cheese, walnut pesto, white wine cream, fresh herbs, aged sherry vinegar, grana padano, arugula, cracked pepper | **VEG**

*suggested beer pairing: lil' pip [blonde ale]*

- 18 **CHICKEN WINGS**  
vietnamese-style, red chillies, mint and basil, fried garlic, scallions | **GF**

*suggested beer pairing: 76 wolverine [lager]*

- 18.5 **SHRIMP TOSTADA**  
marinated shrimp, black bean purée, avocado, iceberg lettuce, cilantro crema, chipotle roja, house pickles, lime | **GF**

*suggested beer pairing: seaside cerveza [lager]*

- 17 **BBQ CHICKEN WONTON NACHOS**  
kansas-style BBQ sauce, caramelized onions, roasted red peppers, aged cheddar, pickled jalapeño, house salsa

*suggested beer pairing: animal [hazy ipa]*

- 18 **LOBSTER DUMPLINGS**  
atlantic lobster and scallop mousse, smoked wasabi mayo, sesame seeds, toasted nori, ginger soy sauce, chili oil, fried garlic, micro cilantro

*suggested beer pairing: ace [hazy pale ale]*

- 13 **CAJUN TRUFFLE FRIES**  
creole spice, white truffle oil, parmesan reggiano, parsley, garlic aioli | **VEG, GF**

*suggested beer pairing: 76 wolverine [lager]*

- 16.5 **CEVICHE FISH TACOS**  
peruvian-style, albacore tuna, tiger's milk, hand-pressed corn and flour tortilla, napa cabbage coleslaw, chipotle rémoulade, lime | **GFO**

*suggested beer pairing: seaside cerveza [lager]*



## SALADS

### CAESAR SALAD

romaine hearts, candied gala apple, fried capers, cashew parm, house croutons, fried brussels sprout leaves, silken tofu and lemon dressing, umami caesar vinaigrette  
**V, GFO**

18

*suggested beer pairing:  
76 wolverine [lager]*

### SUMMER SALAD

mixed okanagan lettuces, avocado, cucumber, tomato, sweet onion, radish, carrots, toasted sunflower seeds, feta, panzanella croutons, red cabbage, broccoli, honey mustard sunshine dressing  
**VEG, VO, GFO**

18.5

*suggested beer pairing:  
ace [hazy pale ale]*

### BEET and QUINOA SALAD

dehydrated root vegetables, local arugula, toasted pumpkin seeds, tahini and lime kale chips, 'umami' cider dressing, marinated beets  
**V, GF**

18

*suggested beer pairing:  
animal [ipa]*

**ADD** garlic butter shrimp: 7

**ADD** lemon- and herb-roasted chicken breast: 10

<b>PIZZAS</b>	<b>SAUSAGE</b> fennel sausage, fresh basil, mascarpone, mozzarella, edam, red chillies, red sauce <b>GFO</b> 22.5 <i>suggested beer pairing: 76 wolverine [lager]</i>	<b>SEOUL PICKLE</b> pickled cucumbers, mozzarella, fontina, smoked onions, ranch dressing, chili, kettle chips, dill, white sauce <b>GFO</b> 22.5 <i>suggested beer pairing: rotating IPA</i>	<b>UMAMI MAMA</b> shiitake, cremini and portabella mushrooms, truffled italian veggie sausage, cashew ricotta, basil pesto, pea shoots, pickled red onion, red chillies, red sauce plant-based parmesan <b>V</b> 22.5 <i>suggested beer pairing: lil' pip [blonde ale]</i>
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## LARGE PLATES

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| <p>23.5 <b>FILIPINO FRIED RICE</b><br/>crispy pork belly adobo, pickled radish, sunny side egg, fried garlic, suka sauce, fresh jalapeño, spring onion<br/><i>suggested beer pairing: kenny's pale ale [pale ale]</i></p> <p>28.5 <b>MUSHROOM and SPINACH RAVIOLI</b><br/>mushroom and spinach duxelles, chipotle corn purée, farmers' vegetables, fresh corn, lemon and truffle butter sauce, oyster mushroom crisp, local pea tendrils, fresh herbs, garlic butter gremolata   <b>VEG</b><br/><i>suggested beer pairing: kenny's pale ale [pale ale]</i></p> <p>21 <b>SMASH BURGER</b><br/>two 3oz certified angus beef patties, american cheese, beefsteak tomato, leaf lettuce, special sauce, french fries, house-smoked ketchup, garlic aioli   <b>GFO</b><br/><i>suggested beer pairing: animal [hazy ipa]</i></p> <p>25 <b>AHI TUNA SANDWICH</b><br/>togarashi-crusted tuna, wasabi and lime mayo, avocado, tomato jam, smoked bacon, alfalfa sprouts, ciabatta, nori and vinegar kettle chips<br/><i>suggested beer pairing: seaside cerveza [lager]</i></p> <p>22 <b>PERI PERI CHICKEN CALZONE</b><br/>lemon- and chili-marinated chicken thigh, for di latte, caramelized onions, banana peppers, basil aioli, simple wedge salad, parmesan reggiano, aged baslasmic reduction, peri peri pizza sauce<br/><i>suggested beer pairing: animal [hazy ipa]</i></p> | <p>32.5 <b>CHICKEN PARMESAN</b><br/>potato gnocchi, black truffle cream, fresh herbs, smoked bacon, farmers' vegetables, romesco sauce, local arugula, grana padano<br/><i>suggested beer pairing: animal [hazy ipa]</i></p> <p>27 <b>DIM SUM-STYLE PORK SPARE RIBS</b><br/>black bean- and ginger-steamed, chinese bbq glaze, jasmine rice, farmers' vegetables, ginger and scallion sauce, fried garlic, toasted sesame, anise and citrus broth, bean sprouts, cilantro<br/><i>suggested beer pairing: animal [hazy ipa]</i></p> <p>21 <b>ADAM'S SUPER BURGER</b><br/>two plant-based patties, american cheeze, leaf lettuce, beefsteak tomato, special sauce, french fries and house-smoked ketchup   <b>V</b><br/><i>suggested beer pairing: 76 wolverine [lager]</i></p> <p>31 <b>BEEF RENDANG</b><br/>coconut- and tamarind-braised short rib, thai chillies, basmati rice, red lentil dahl, toasted cashew   <b>GF</b><br/><i>suggested beer pairing: rotating ipa</i></p> <p>26 <b>SOCKEYE SALMON POKE BOWL</b><br/>sushi rice, cucumber, edamame and wasabi purée, house pickles, toasted sesame, scallions, furikake, yuzu mayo, carrot, red cabbage, fresh mango, sesame vinaigrette, micro radish<br/><i>suggested beer pairing: ace [hazy pale ale]</i></p> |
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## SWEETS

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| <p>12 <b>SEASONAL CRISP</b><br/>strawberry and rhubarb, oat streusel, vanilla ice cream<br/><i>suggested beer pairing: otis [breakfast stout]</i></p> | <p>6 <b>SOFT SERVE</b><br/>ask about our current selection</p> |
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