

SMALL & SHARE PLATES

- 10 **STEAMED PORK BUN**
house-made milk bun, smoked porchetta, pickled cucumber, mustard seed mayo, hot hoisin
- 13 **TUNA TARTARE**
ahi tuna, fried nori rice, ponzu, chilli garlic dressing, spring onion, roasted sesame
- 7 **DEVILED EGGS** [4 halves]
tabasco mayo, dijon crème fraiche, smoky panko, chives
- 16.5 **ZUCCHINI 'FRIES'**
okanagan summer squash, chickpea hummus, spicy tomato sauce, aged balsamic, parmesan reggiano
- 15.5 **CHICKEN WINGS**
vietnamese-style, red chillies, mint & basil, fried garlic, scallions
- 12.5 **FISH TACOS**
peruvian-style, albacore tuna ceviche, hand-pressed white corn & flour tortilla, napa cabbage, chipotle remoulade
- 14 **MUSHROOMS ON TOAST**
foreign & domestic mushrooms, walnut pesto, taleggio cheese, tarragon cream, aged sherry vinegar
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SALADS

- 15 **CHOP CHOP**
roasted brussel sprouts, broccoli, cauliflower, dried montmorency cherries, cabbage, fried wonton, red kale, smoked almonds, grana padano, red onion, ginger & chili dressing
- 15 **BEET & QUINOA (vegan)**
dehydrated root vegetables, local beets, local arugula, toasted pumpkin seeds, tahini kale chips, 'umami' cider emulsion
- 15 **UDON NOODLE SALAD (vegan)**
house-made udon, edamame, carrot, red cabbage, scallion, broccoli, red onion, cilantro, red pepper, tahini sesame vinaigrette

LARGE PLATES

- 19 **FILIPINO FRIED RICE**
crispy pork belly adobo, pickled radish, sunny side farmer's egg, fried garlic, suka sauce
- 26.5 **BEEF RENDANG**
coconut & tamarind braised short rib, thai chillies, basmati rice, red lentil dahl, toasted cashew
- 27 **CHICKEN PARMESAN**
potato gnocchi, black truffle cream, smoked bacon, farmers' vegetables, romesco sauce, micro cress
- 16.5 **CHEESEBURGER & FRIES**
5oz ground chuck patty, vine ripe tomato, chopped dill pickle, organic potato bun, burger sauce, smoked ketchup, BNA triple-cooked fries
- 19.5 **KHAO SOI NOODLE BOWL (vegan)**
handmade ramen noodles, thai coconut curry broth, crispy tofu, bean sprouts, cilantro, red onion, cabbage, house sambal
- 18.5 **ROASTED CHICKEN PIZZA**
white sauce, caramelized onion, smoked bacon, gruyère
- 18.5 **SAUSAGE PIZZA**
italian sausage, mozzarella, edam, mascarpone, san marzano tomato, basil

DESSERTS

- 8 **BANANAS FOSTER JAR**
sautéed bananas, BNA "canary in the coal mine" porter caramel sauce, sourdough pancakes, whipped lemon cream cheese, candied walnuts
- 8 **COFFEE & RHUBARB CAKE**
parlour's salted caramel ice cream, strawberry coulis

THANK-YOU FOR JOINING US!

this menu may also be viewed at bnabrewing.com, or by scanning the QR code below

