



FEATURE ENTREES

CHIPOTLE CHICKEN QUESADILLA \$12

Chili citrus grilled chicken, sautéed peppers and onions, cheese, cilantro lime salsa and chipotle cream between flour tortillas

COD & CHIPS \$15

Craft beer battered cod, sea salt fries and house slaw. Served with tartar sauce

ASIAN STIRY FRY RICE BOWL \$17

Wok fried vegetables, sesame, garlic and ginger basmati rice. Choose chicken or prawns

TIGER PRAWN PAPPARDELLE WITH GARLIC TOAST \$17

Tiger prawns with garlic basil cream, arugula, cherry tomatoes and roasted peppers

MUMBAI BUTTER CHICKEN \$18

Served with garlic naan and aromatic rice

MEMPHIS SLOW COOKED RIBS \$19

Baby back ribs slow smoked and glazed with apple butter. Entrée includes vegetable of the day and choice of Jackson potato, Yukon gold smashed potato or yam fries

8oz STRIPLOIN \$26

28 day aged AAA Alberta beef with red wine demi-glace sauce. Entrée includes vegetable of the day and choice of Jackson potato, Yukon gold smashed potato or yam fries

BRAISED SHORT RIBS \$26

Slowly braised to perfection in red wine and herbs, served with garlic mashed potato and seasonal vegetables

WINE & BEER

WINES

REDS

	8oz	Bottle
Gray Monk Pinot Noir	\$7.50	\$26.00
Casillero DelDiablo Devils red Blend	\$7.50	\$26.00
Dragons Tears Cab Sauv Grande Reserva	\$5.80	\$18.25
Quails gate Stewart Family Pinot	\$9.50	\$65.00
Pinot Noir- Whitehaven	\$9.00	\$53.00

WHITES

	8oz	Bottle
Yellow Tail –Casella Chardonnay	\$7.50	\$26.00
Quails Gate Chenin Blanc	\$7.50	\$26.00
Whitehaven Sauvignon Blanc	\$7.50	\$27.00
Gray Monk Pinot Gris	\$9.00	\$33.00
Naked Grape Sauvignon Blanc	\$5.50	\$19.00

BEER & CIDER

Great Western Original 16 \$5.60

Budweiser \$5.60

Coors Light \$5.60

Bud Light \$5.60

GUINNESS \$6.99

Great Western Copper \$5.60

Stella Artois \$7.99

Corona \$ 6.00

Heineken \$6.99

Strong Bow Cider \$6.00

Okanagan Premium Black Cherry \$6.00