

VINTNERS

soup & salads

roasted b.c. tomato soup (g) (v*)

pesto, parmesan
starter 6 bowl 11
(v* option: no pesto, parmesan)

daily soup

ask your server for todays feature soup
starter 8 bowl 13

winter panzanella salad (g) (v*) 18

harvest lettuce, roasted butternut squash, grape tomatoes, walnuts, bocconcini, dried cranberries, focaccia croutons, mustard white balsamic vinaigrette
(g* option: remove croutons)
(v* option: remove bocconcini)

caesar salad (g*)

chopped baby romaine, shaved parmesan, crispy bacon, croutons, house made caesar dressing
starter 10 full 15
(g* option: remove croutons)

cobb salad (g*) 22

cucumber, tomato, hard boiled egg, crumbled blue cheese, avocado, bacon, creamy house made cobb dressing
(g* option sub balsamic or ranch for cobb dressing)

enhancements

fraser valley chicken breast 6
six prawns 8
b.c. smoked salmon 8
toasted baguette 3
demi glaze 4
tofu 6



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refreshingly local suppliers!

shareables

chicken wings (g) 19

crispy wings, garlic lime aioli, crunchy coleslaw, lemon wedge, choice of salt and pepper, honey garlic, hot

bruschetta (g*) 15

whipped basil ricotta, tomato butternut squash salsa, olive oil, balsamic glaze, served with focaccia crostini
(g* option: sub gluten free crackers)

arancini (g) 18

stuffed with green peas, ham, mozzarella, pesto, served on a roasted tomato, red pepper coulis, gf panko crust

sweet chili chicken (g*) 19

crispy chicken tossed in sweet chili sauce, wonton crisps, sesame seeds, kale slaw, green onions
(g* option remove wonton crisps)

calamari 18

lightly breaded squid, tzatziki, diced red onions, lemon wedge

sliders (g*) 14

choice of smashed patties, or gf crispy chicken, havarti cheese, crisp shredded lettuce, tomato, house made burger sauce, fries
(g* option: lettuce wraps)

chicken quesadilla 17

chicken, bell peppers, corn, cheese, salsa, sour cream

nibbles

basket of onion rings 8

garlic lime aioli

basket of fries (g) 6

yam fries (g) 8
garlic lime aioli

kettle valley chips (g) 8

garlic lime aioli

We are proud to partner with BC suppliers and celebrate local produce when it's in season—because the best ingredients are grown close to home, by people who care as much as we do.

the mains

soup & sandwich 15

please ask your server for our daily sandwich feature, available until 4 pm

smash burger (g*) 19

house made smashed patty, havarti cheese, tomato, crisp shredded lettuce, red onions, pickles, house made burger sauce, brioche bun, choice of fries, salad, or soup
(sub *grilled chicken breast* for smashed patty, g* option: sub *gluten-free bun or lettuce wrap for brioche bun*)

burger enhancements

mushrooms 2
bacon 3

beyond burger (g*) 18

plant based burger, havarti, avocado crema, tomato, iceberg lettuce, choice of fries, salad, or soup

capri club (g*) 20

house slow roasted turkey, bacon, lettuce, tomato, cheddar, sourdough, garlic aioli, choice of fries, salad, or soup
(g* option: sub *gluten-free bun or lettuce wrap for sourdough*)

prime rib beef dip (g*) 21

shaved prime rib, melted provolone, french baguette, horseradish aioli, au jus, choice of fries, salad, or soup
(g* option: sub *gluten-free bun or lettuce wrap for french baguette*)

prawn spaghetti (g*) 23

lemon basil cream sauce, spinach, grape tomatoes, parmesan
(g* option: sub *gluten-free penne*)

cod n' chips (g*) 16-one piece 23-two piece

crunchy coleslaw, house made tartar sauce, lemon wedge, fries

(g* option: substitute *gluten free battered cod*)

after 4 pm

butternut squash risotto (g) 23

grape tomatoes, basil, parmesan, prosecco

bc sockeye salmon (g) 30

bc sourced wild sockeye salmon, creamy cajun reduction, baby potatoes, grilled harvest vegetables, pickled fennel

grilled pork tenderloin medallions (g) 28

mushrooms, peppers, fresh tomato ragu, au jus, house fermented carrots, fresh herbs, whipped butternut squash potato smash

slow braised beef brisket 29

red wine jus, creamy mashed potatoes, parsley oil, grilled harvest vegetables, pickled fennel

something sweet

orange citrus spice cake (g) 12

salted caramel, cinnamon, almonds, walnuts, whipped cream

swiss chocolate mousse (g) 12

merlot black cherry compote

okanagan fruit cobbler 12

warm cornbread, okanagan fruit, creme anglaise, toasted almond slivers

enhancements

fraser valley cajun chicken breast 6

six prawns 8

b.c. smoked salmon 8

toasted baguette 3

demi glaze 4

sub yam fries 3

sub caesar salad 1

sub onion rings 3

sub kettle chips 3

For our gluten-free guests, we maintain a separate fryer used exclusively for gluten-free items, so you can enjoy your meal with confidence and peace of mind. Please note we do utilize gluten products in the kitchen, so we are not a completely gluten free facility.