

# LOUNGE MENU

## APPETIZERS

### BRUSSELS SPROUTS 19

Pan-fried Brussels sprouts with pickled fennel, toasted pecans, and grated Parmesan cheese.

### MUSSELS 24

Fresh steamed mussels with a splash of dark rum, butter, and citrus hogao. Finished with gem tomatoes and cilantro. Served with hand-cut French fries.

### CHÈVRE 19

Baked Okanagan goat cheese with caramelized onion, pistachio, and fig honey. Served with toasted baguette.

### CHICKEN WINGS 22

House-made hot buffalo wings drizzled with blue cheese ranch and topped with fresh green onion  
OR

Honey, mango soy glaze topped with crispy southwest fried onions and fresh cilantro.

### CAULIFLOWER BITES 19

House-made deep-fried cauliflower bites tossed with southwest seasoning. Finished with fresh cucumber, sesame seeds, and roasted garlic aioli.

## SALADS

### GARDEN GREENS 15

Mixed baby heritage greens with roasted apple-tarragon vinaigrette, fresh cucumber, baby gem tomatoes, and honey-pepper pecans.

### CAESAR 18

Crisp romaine lettuce tossed with our signature Caesar dressing, topped with house-made garlic-herb croutons and fresh Grana Padano.

### SPINACH 22

Fresh baby spinach with honey grainy Dijon vinaigrette. Topped with caramelized onion, julienned prosciutto, toasted pistachios, and a house-pickled egg.

## SOUPS

### MT BEGBIE ONION 15

Caramelized onions, leeks, and shallots simmered with local Tall Timber ale, in a rich beef broth. Baked with toasted baguette and Gruyère.

### GINGER YAM 13

Warm spiced roasted yam and ginger purée, finished with coconut milk, cilantro, and toasted pecans.

Subject to tax & gratuity

18% Gratuity will be added to groups over 8 people



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## BURGERS

### HILLCREST BURGER 25

A 7 oz house-made beef patty glazed with house barbeque sauce, crispy bacon, and jalapeño Havarti. Served with butter lettuce, tomato, pickles, and crispy Southwest fried onions on a toasted pretzel bun with caramelized onion barbeque mayonnaise.

### REUBEN BURGER 26

A 4 oz house-made beef patty topped with smoked meat, Gruyère, and sauerkraut. Served on grilled rye bread with house dressing.

### BUFFALO NOT CHICKEN 23

House-made crispy breaded cauliflower “fingers” tossed in house buffalo sauce, with sweet pickles and blue cheese ranch slaw. Served on a toasted potato scallion bun.

### BEYOND MEAT BURGER 25

A 6 oz Beyond Meat patty with vegan cheddar, lettuce, tomato, red onion, and pickles. Served on a toasted pretzel bun with vegan mayonnaise.

### CHICKEN CLUB 24

Grilled chicken breast topped with maple bacon jam and melted Brie, with butter lettuce, sliced tomato, and red onion. Served on a toasted “everything” ciabatta bun with Dijon mayonnaise.

### DONAIR 26

House-made spiced lamb and beef gyro meat with shredded lettuce, cucumber, tomato, sumac onions, and feta tzatziki. Served on warm grilled naan bread.

### PULLED PORK 26

Slow-roasted shredded pork butt with Colombian Hogao sauce, topped with cilantro–avocado–lime slaw. Served on a toasted potato–scallion bun.

### SALMON BURGER 26

4 oz grilled Sockeye salmon topped with heritage greens and house-made spicy pickled cucumber. Served on a toasted potato–scallion bun with charred lemon tartar sauce.

## ENTRÉES

### STEAK & FRITES 39

An 8 oz charbroiled Canadian AAA ribeye steak with Café de Paris butter. Served with crispy house-made French fries and roasted garlic aioli.

### BEEF CHEEK 38

Slow-braised shredded beef cheeks with red wine, beef stock, garlic, and fire-roasted tomato. Served over buttered pappardelle and finished with fresh basil, grated Grana Padano, and garlic-butter baguette.

### SEAFOOD CRIOLLO RICE 38

Fresh mussels, mangrove prawns, and sauteed halibut cooked with Criollo sauce and coconut cream basmati rice. Finished with lemon cilantro dust.

### TAGLIATELLI 32

Roasted wild mushrooms with sage and Parmesan cream sauce. Finished with fresh basil and grated Grana Padano.

### BLACK LENTIL CURRY 30

Black beluga lentils simmered in coconut curry with ginger, onion, carrots, and yam. Served over basmati rice and finished with toasted sesame seeds, fresh cilantro, and crispy papadums.

### VEGAN WELLINGTON 35

Roasted yam, zucchini, bell pepper, and asparagus with black-lentil and chickpea ragù baked in vegan puff pastry. Served with roasted nugget potatoes, finished with crispy fried sage and wild mushroom gravy.

