

vintners menu

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

summer salad (g) (v) 18

100% plant based soy chili lime tofu, rice noodles, mango, cucumber, tomato, avocado, roasted cashews, house made lime vinaigrette

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

extras

fraser valley chicken breast 6

six prawns 8

chili lime tofu 6

toasted baguette 3

grilled naan bread 4

Prices do not include applicable taxes

Groups of 8+ charged 18% auto gratuity

g: gluten-free g*: gluten-free option v: vegan v*: vegan option



scan QR code to view our
refreshingly local™ suppliers!

to share

chicken wings (g) 19

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

nachos (g*) 22

wonton crisps, corn, black beans, cheese, tomatoes, black olives, salsa, sour cream, guacamole

add chicken or beef 8

(g* option: sub corn tortilla chips for wonton crisps)

cashew chicken lettuce wraps (v*) (g*) 18

iceberg lettuce, local mixed vegetables, cashew, sesame, soya sauce, crispy wontons, sweet chili glaze

(v* option: sub chili lime tofu for chicken, g* option: sub corn tortilla chips for crispy wontons)

steak skewers (g) 18

chimichurri sauce, sesame, honey, soya sauce, crunchy kale slaw, fries

calamari 18

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

fish tacos 15

B.C. lingcod, kale slaw, tomato salsa, micro greens, garlic lime aioli

sliders (g*) 14

smashed patties, havarti cheese, crisp shredded lettuce, tomato, house made burger sauce, fries

(g* option: lettuce wraps)

baked brie (g*) 13

sweet cranberry chili jelly, crostini

(g* option: sub gluten-free crackers for crostini)

tuna tartar (g*) 15

ahi tuna, mango, red onions, avocado, lime vinaigrette, wasabi, wontons

(g* option: sub corn tortilla chips for wonton crisps)

chicken quesadilla 17

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

local charcuterie (g*) 28

assorted locally sourced meat and cheese, grapes, mustard, olives, cornichons, crackers, baguette, pickled local vegetables

(g* option: sub gluten-free crackers for regular crackers)

dip n' chips (g*) 17

hummus, salsa, tzatziki, guacamole, corn tortillas, naan bread, crostini, local pickled vegetables

(g* option: sub gluten-free crackers for regular crackers)

yam fries (g) 8

garlic lime aioli

cajun fries (g) 8

topped with lemon sour cream

vintners menu

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)

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

fraser valley grilled chicken breast, bacon, lettuce, tomato, cheddar, french baguette, garlic aioli, choice of fries, salad, or soup
(g* option: sub gluten-free bun or lettuce wrap for french baguette)

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)

steak sandwich (g*) 28

7 oz grilled striploin steak, caramelized onions and mushrooms, grilled baguette, choice of fries, salad, or soup
(g* option: sub gluten-free bun for grilled baguette)

cod n' chips 16 - one piece 23 - two piece

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

mediterranean penne (g*) 16

pesto, tomato sauce, asparagus, mushrooms, green peas, topped with mascarpone cream, shaved parmesan, grilled baguette
(g* option: sub gluten-free pasta and gluten-free toast)

after 5 pm

8oz striploin (g) 31

green pepper sauce, mashed potatoes, grilled local vegetables

pan seared lingcod (g) 30

okanagan basil pesto cream, grilled local vegetables, baby potatoes

fraser valley chicken saltimbocca (g) 29

wrapped with prosciutto and sage, san marzano tomato coulis, grilled asparagus, roasted herb potatoes

korean beef bowl (g) 29

rice, local julienne vegetables, chili glaze

roasted mushroom ravioli 24

pesto cream, pickled mushrooms, grilled baguette

chicken fajitas 24

build your own, served on a skillet, corn, peppers, red onions, cheese, lettuce, wheat tortillas, salsa, sour cream
(add guacamole \$4)

something sweet

lime mascarpone 12

house made mascarpone, limoncello parfait, lady fingers, Okanagan fresh seasonal berries

okanagan seasonal fruit tart 12

house made tart, Okanagan fresh seasonal berries, whip cream

swiss chocolate mousse (g) 12

house made mousse, rum marinated strawberries

orange sorbet (g) (v) 3

one scoop, mint garnish

vanilla ice cream 6

two scoops with choice of fresh local berries, chocolate or caramel

extras

fraser valley cajun chicken breast 6

six prawns 8

chili lime tofu 6

toasted baguette 3

grilled naan bread 4

sub yam fries 3

sub caesar salad 1

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