VINTNERS

soup & salads

hearty beef and vegetable soup
starter 9 bowl 14

seafood chowder
b.c sockeye salmon, salt spring mussels, baby shrimp, celery, potato, creamy base, pernod
starter 14 bowl 19

daily soup
ask your server for todays feature soup
starter 9 bowl 14

roasted b.c. beet salad 16 (g)
okanagan slow roasted beets, velvety chevre, crisp walnuts, tomato, cucumber, mixed greens, roasted garlic, chili-honey olive oil

caesar salad (g*)
chopped baby romaine, parmesan, crispy bacon, garlic croutons, house made caesar dressing
starter 12 full 18
(g option: remove croutons)*

cobb salad (g*) 24
cucumber, tomato, hard boiled egg, feta cheese, avocado, bacon, creamy house made cobb dressing
(g option sub honey lime vinaigarette or ranch for cobb dressing)*

enhancements

fraser valley chicken breast 8
fraser valley blackened chicken breast 8
six prawns 8
garlic toast 4
gluten free gravy 4
tofu 6
house-made fresh guac 4

nibbles

basket of onion rings 8
garlic aioli

yam fries (g) 8
chipotle mayo

truffle fries (g) 12
garlic aioli

chips and house-made guac 10
feta cheese, cilantro

shareables

chicken wings (g) 22
crispy wings, crudite, lemon wedge, ranch, choice of salt and pepper, honey garlic, hot, cajun, or teriyaki

poutine (g) 15
cheese curds, green onions, gravy
add spiced chicken or crispy chicken 6
add bacon 5

nachos (g) 23
mixed jack and cheddar cheese, corn, black beans, jalapeno, red onions, green peppers, cilantro, house-made pico salsa, house-made guac, sour cream
add mexican chicken or beef 8

calamari (g) 21
house dusted strips of squid, carrot, cucumber, mixed greens, tzatziki sauce, lemon wedge

sliders (g*) 19
choice of smashed patties, or gf crispy chicken, cheddar cheese, crisp shredded lettuce, tomato, house made burger sauce, fries
(g option: lettuce wraps)*

mexican chicken quesadilla 19
black beans, corn, jalapenos, cheese, house salsa, sour cream

dry ribs 19
choice of salt and pepper, honey garlic, or hot

chicken and pickles (g) 24
crispy fraser valley chicken bites, louisanna bayou sauce, sweet pickles, crudite, ingram's honey and sweet chili mayo

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

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*

handhelds

All handhelds served with a choice of fries, house salad or soup

soup & sandwich 16
please ask your server for our daily sandwich feature, available until 4 pm

smash burger (g*) 21
house made smashed patty, cheddar, tomato, crisp shredded lettuce, red onions, pickles, house made burger sauce, brioche bun
(sub grilled chicken breast for smashed patty +2)
(g option: sub gluten-free bun or lettuce wrap for brioche bun)*

bbq bacon mushroom burger (g*) 23
beef patty, cheddar, tomato, crisp shredded lettuce, red onions, pickles, bbq sauce, brioche bun
(sub grilled chicken breast for patty +2)
(g option: sub gluten-free bun or lettuce wrap)*

beyond burger (g*) 21
plant based burger, cheddar, chipotle mayo, tomato, iceberg lettuce
(g option: sub gluten-free bun or lettuce wrap)*

crispy chicken sandwich (g*) 22
creamy coleslaw, hot honey sauce, mayo, pickle, tomato, brioche bun
(g option: sub gluten-free bun or lettuce wrap)*

top sirloin beef dip (g*) 25
slow roasted top sirloin, melted provolone, french baguette, horseradish aioli, au jus
add sauteed peppers 2
add carmelized onions 2
(g option: sub gluten-free bun or lettuce wrap)*

capri club (g*) 23
house slow roasted turkey, bacon, lettuce, tomato, cheddar, sourdough, garlic aioli
(g option: sub gluten-free toast or lettuce wrap)*

sub yam fries 3
sub caesar salad 1
sub onion rings 3
sub kettle chips 3

scan QR code to view our refreshingly local suppliers!

mains

prawn fettucine (g*) 28
garlic lemon pesto cream sauce, tomatoes, parmesan, garlic toast
(g* option: sub gluten-free penne, remove garlic toast)

cod n' chips (g) 19-one piece 26-two piece
crunchy coleslaw, house made tartar sauce, lemon wedge, fries

steak sandwich (g*) 38
house cut 6 oz striploin, garlic baguette, topped with 3 onion rings, green salad, fries
(g* option: remove garlic baguette)

harvest bowl (g) 23
saffron basmati rice, roasted cauliflower, broccolini, maple glazed carrots, avocado, toasted pistachios, whipped tahini feta

after 4pm

double blackened chicken (g) 28 🌶
mashed potatoes, charred corn, honey cayenne butter

b.c. sockeye salmon (g) 38
sockeye salmon, lemon cream sauce, roasted potatoes, local seasonal vegetables, roasted lemon

striploin steak (g) 48
8oz canadian striploin, house steak spice, black garlic butter, mashed potatoes, local seasonal vegetables

braised short ribs (g) 44
boneless canadian short ribs, red-wine demi, wild mushroom risotto, local seasonal vegetables

pork chop (g) 34
10 oz chop, maple and cherry stuffed apple, mashed potatoes and local seasonal vegetables

something sweet

mixed berries cheesecake 14
fresh blueberries and strawberries compote

house made crème brûlée (g) 10
ask your server for todays creation

lava cake 12
vanilla bean ice-cream, icing sugar, mint, locally sourced berries

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.