

WARM YOUR SOUL

STARTER

AVAILABLE ALL MONTH

MAPLE ROASTED
BUTTERNUT SQUASH SOUP

10

toasted pumpkin seeds

FRIED GOAT CHEESE SALAD

18

panko crusted | arugula
pear | brandied cranberries | walnut
house-made champagne dressing

DESSERT

AVAILABLE ALL MONTH

10

FORTY CREEK NANAIMO BAR

CRÈME BRÛLÉE

Nanaimo crumble

ACCOMPANIMENTS

hand-cut fries | soup du jour

+ Chilled Cork salad 1

+ sweet potato fries | Caesar 3

+ strawberry + spinach | rocket + quinoa 4

+ mac + cheese 4

+ poutine | truffle parm fries 4

MAINS

NEW EVERY WEEK

THAI PICKEREL GF

December 1st—9th 34

pan seared pickerel

pineapple + mango salsa

lemongrass + coconut rice noodles

WAGYU BURGER

choice of accompaniment

December 12th—17th 24

8oz wagyu beef patty

bacon jam | brie | sundried tomato aioli

arugula | toasted brioche bun

SWEET + SPICY SMOKED MEATLOAF

December 19th—30th 20

sausage gravy | red skinned mashed

Chef's vegetable

FROM THE BAR

AVAILABLE ALL MONTH

12

BUTTER ME UP

Captain Morgan spiced rum

Phillips butter ripple | apple cider

butterscotch syrup

whipped cream

BEETS BY DRE

Redemption bourbon | Drambuie

beet juice | cranberry juice

fresh lemon juice

Fever-Tree ginger beer

FESTIVE MARGARITA

cranberry infused Jose Cuervo tequila

Captain Morgan gingerbread rum

lime juice | apple simple syrup

cranberry juice

Gluten - friendly GF | Spicy 🔥 | Vegan ✓

Please inform your server of allergies and food sensitivities

18% Gratuity will be added to parties of eight or more

All prices are subject to applicable taxes

SEASON'S GREETINGS!

@CHILLED CORK

#EVERYONEWELCOME

