

the Den at Nita Lake Lodge

HOUSEMADE SOURDOUGH

seasonal whipped butter 10 v

HOUSE FRIES

duck fat vinaigrette, smoked garlic aioli 15 gf

SMOKED ARTICHOKE & SPINACH DIP

smoked artichoke, spinach, sourdough 24 v

CRISPY BRUSSELS SPROUTS

garlic aioli, stonefruit vinaigrette 22 gf | vgn

CAULIFLOWER BITES

spiced cauliflower, labneh, arugula 28 gf | vgn

BC CHEESES AND CHARCUTERIE

cheeses and cured bc meats, jams, sourdough 42

ALBACORE TUNA

tuna tartare, crispy rice, spicy aioli, green onion 29 gf

SQUASH TARTARE

carrot xo, taro chips, horseradish aioli 24 gf | vgn

BONE MARROW

gruyère, pancetta, chanterelles, sourdough 29

ROSSDOWN CHICKEN WINGS

smoked chicken wings, house rub, buttermilk 26 gf

WEDGE SALAD

og caesar, lardon, pangrattato, grana padano 24 gf

KALE SALAD

charred kale, nutritional yeast dressing 21 gf | vgn
+ halloumi 10 + grilled chicken 12

CASARECCE CARBONARA

guanciale, pecorino, black pepper 32

MUSHROOM RIGATONI

garlic confit, porcini crema, chives 34 vgn

BEEF BURGER with kale salad or fries

house-ground chuck, taleggio, chipotle honey,
bacon jam, smoked aioli, brioche 28

PORTOBELLO BURGER with kale salad or fries

quinoa & spinach patty, aioli, arugula, focaccia 26 vgn



LET US KNOW ABOUT DIETARY RESTRICTIONS, AND WE'LL ADJUST YOUR MENU

gf: gluten-free | vgn: vegan | v: vegetarian