

VINTNERS

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

winter salad (g) (v) 18

mixed greens, roasted brussels sprouts, roasted butternut squash, red cabbage, avocado, sunflower seeds, 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

enhancements

fraser valley chicken breast 6

six prawns 8

chili lime tofu 6

toasted baguette 3

grilled naan bread 4

demi glaze 4



scan QR code to view our refreshingly local suppliers!

shareables

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 crispy wontons for corn tortilla chips)

deep fried pickles 10

tzatziki

calamari 18

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

prawn tacos 16

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)

chicken quesadilla 17

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

baked brie (g*) 13

sweet cranberry chili jelly, crostini

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

baked burrata skillet (g*) 19

blistered tomatoes, candied walnut, local balsamic glaze, pesto, crostini

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

yam fries (g) 8

garlic lime aioli

kettle valley chips (g) 8

garlic lime aioli

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)*

burger 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 frites (g) 28

AAA 7oz steak, chimichurri sauce, mushroom, fries

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

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

mediterranean penne (g*) 18

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

butter chicken (g*) 24

grilled naan bread, basmati rice, raita
(g option: remove grilled naan bread)*

truffle cream fettuccini (g*) 23

wild mushroom, okanagan riesling, parsley, shaved parmesan, grilled baguette
(g option: sub gluten-free penne for fettuccini)*

thai peanut bowl 24

choice of chicken or beef, rice noodles, green onion, mixed vegetables, roasted peanuts

after 4 pm

AAA 8oz striploin (g) 31

green pepper sauce, mashed potatoes, grilled local vegetables

bc sockeye salmon (g) 30

bc sourced wild sockeye salmon, grilled local vegetables, baby potatoes, lemon cream sauce

homemade pork schnitzel 28

braised red cabbage, spaetzli, carrot, cranberry sauce

something sweet

warm apple tart 12

house made tart, whipped cream, caramel sauce

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

enhancements

fraser valley cajun chicken breast 6

six prawns 8

chili lime tofu 6

toasted baguette 3

grilled naan bread 4

demi glaze 4

sub yam fries 3

sub caesar salad 1