



Our food is meant to be enjoyed family-style, so order multiple small plates (we advise 2-3 dishes per person) to share with your table. The dishes will be served as they are ready from the kitchen, so you can enjoy everything at its best. Everything on our menu is made in house using fresh, quality ingredients from local farmers around the Creston valley.

Bistro

Charcuterie and Cheese Board:

A selection of cured and smoked meats, local and house-made cheeses accompanied by a fruit gastrique and your choice of grilled sourdough or rice crackers

2 meats and 2 cheeses \$18
3 meats and 3 cheeses \$24

Sweet Harrisa Honeynut Squash

Walnut pesto & Elstar apples V/GF \$8

Roasted Cauliflower

Caramelized onion labneh, roasted red peppers, baby peas V/GF \$9

Catalan Carrots

Grilled carrots, brown butter mustard glaze, house made Boursain, toasted sourdough V \$9

Caramelized Pear Salad

Seckle Pears, Nostrala cheese, baby greens, Bavarian mustard vinaigrette V/GF \$8

Hellenic Caprese

Roasted bumblebee tomatoes, soft house-made feta, marinated olives V/GF \$10

Patatas Bravas

Pan-fried yukon gold potatoes, tomato chili jam, paprika aioli V/GF \$9

Croque Madame

Toasted sourdough bread, Nostrala Bechamel, double smoked back bacon, sunny side up farm egg \$11

Sweet Corn Chowder

Paprika crema, honey butter corn bread V \$10

Khao Soi

Braised chicken thigh, Li Ren Choi, rice vermicelli, coconut sesame curry GF \$12

Moroccan Tagine

Confit beef top sirloin, roasted damson plums, spiced chickpeas & steamed cous cous \$14

Wine List

Whites

2017 Ortega	\$6.50	
2017 Gewurztraminer		\$23.00
2017 Kootenay Crush	\$6.50	
2017 Autumn Tryst	\$6.50	

Rose

2017 Pinot Noir Rose	\$7.50	\$24.00
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Reds

2015 Devil's Chair	\$7.50	\$24.00
2015 Marechal Foch	\$7.50	

Craft BC Beer

Nelson Brewing Co. – Ale	\$6.50
Tree Brewing Co. – IPA	\$6.50
Fernie Brewing Co. – Pilsner	\$6.50

Seasonal Sangria

2015 Devil's Chair with local cherry & apple juice and housemade bitters	\$7	\$35/pitcher
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Sparkling Ortega Mimosa

2017 Skimmerhorn Ortega with pure orange juice	\$6	\$30/pitcher
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Non-Alcoholic Beverages

Local Cherry Juice	\$4
Local Apple Juice	\$3
Lark Coffee – <i>Vineyard Blend</i>	\$6/\$13
Silk Road Tea – <i>Ceylon/Silver Jade</i>	\$6
Local Organic Peppermint Tea	\$6
House Made Soda –	
Ask your server for the seasonal flavor	\$4

Desserts

Chocolaté Pot de Crème

Dark chocolate custard, Chantilly cream, & dulce de leche V/GF	\$9
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Our menu proudly features products from the following local suppliers: Cartwheel Farms, Cookville Community Gardens, Famous Fritz, Faraman Farms, Kootenay Meadows, Pickle Patch, Swan Valley Honey, Treasure Life Flour Mills, Lark Coffee Roasters, Kootenay Natural Meats, Yaqan Nukiy Farms, Wloka Farms, Brittany's Flower Farm

V= Vegetarian GF= Gluten Free

We politely decline any substitutions. Please inform your server of any allergies/dietary restrictions before ordering.

Executive Chef – Maria Aryan