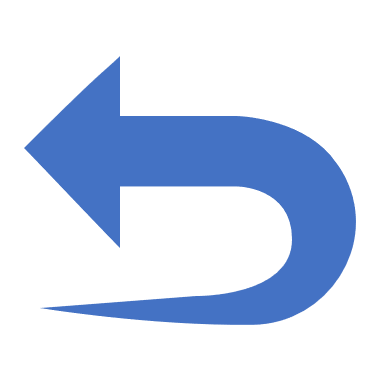
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| Bistro  Charcuterie and Cheese Board:  Our selection of cured and smoked meats, local and house-made cheeses  Comes with house bread and pickles  (*GF upon request)*  2 meats and 2 cheeses  3 meats and 3 cheeses  Blistered Shishito Peppers  A classic Spanish tapa with smoked paprika aioli *V/GF*  Yogurt Marinated Cucumbers  Sweet Armenian cucumbers, Cucamelons, Orchard dressing *V/GF*  Grilled Peach & Tomato Salad  Coral Star peaches, Cherry tomatoes, whipped ricotta, chili honey *V/GF*  Catalan Carrots  Grilled sweet orange and purple carrots with burnt honey and mustard glaze *V/GF*  Patatas Bravas  Pan fried Russet potatoes, tomato chili jam, roasted garlic aioli *V/GF*  Shanghai Style Noodles  Knife cut noodles with house “XO” sauce and charred Caraflex cabbage  Roasted Cauliflower Caramelized shallot Labneh, Harissa *V/GF*  Macedonian Style Feta  House made soft & creamy Feta, Bumblebee tomatoes, basil oil, sour cherry balsamic *V/GF*  -*add bread for $3.00* | $20  $28  $7  $6  $8.5  $8  $9  $9.5  $10  $12.5 | K | **Squash Risotto**  Turban squash and roasted Pumpkin, creamy risotto, Alpindon & Nostrala cheese, sweet Italian peppers *V/GF*  **Crispy Pork Schnitzel**  Panko crusted pan fried Schnitzel, sweet pepper aioli  **Parisian Gnocchi**  Pillowy house made gnocchi, sweet summer corn succotash *V*  **Moroccan Tagine**  Kootenay Natural Meats Lamb, roasted plums, creamy chickpeas *GF*  **Desserts**  **Tart Tatin**  Zestar apples, burnt honey caramel,   German sugar puff *V*  **Pflaumenkuchen**  German plum cake, Vampire plums, Streusel, crème anglaise *V*  **Pot de Crème**  Dark chocolate custard, dulce de leche   *GF/V*  \*Items on our menu may be subject to  change due to seasonal availability\*  V= Vegetarian GF= Gluten Free  We politely decline any substitutions.  Please inform your server of any dietary restrictions/allergies before ordering.  Executive Chef – Maria Aryan  **Our menu proudly features products from the following local suppliers: Cartwheel Farms, Famous Fritz, Faraman Farms, Kootenay Meadows, Swan Valley Honey, Treasure Life Flour Mills, Lark Coffee Roasters, Kootenay Natural Meats, Yaqan Nukiy Farms, Wloka Farms, Brittany’s Flower Farm, Sunshine Valley Organics, Mountain Valley Mushrooms, Thistle Farm, Creston Valley Farmers Market** | $13  $14  $13.5  $14  $8.5  $8  $9 |

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| Wine List  Whites  2020 Pinot Gris  2020 Ortega  2020 Kootenay Crush  2020 Autumn Tryst  Rose  2020 Pinot Noir Rose  Reds  2019 Marechal Foch  2019 Devil’s Chair  Reserves  2019 Marechal Foch Reserve  Cider Skimmerhorn Apple Cider Skimmerhorn Sparkling Cider  Skimmerhorn Spritz Fruit based cocktail made with Skimmerhorn  Eau de Vie (Please ask server for seasonal flavour)  Port- Style Fortified Wine SPF17 Skimmerhorn Port Style Foch  Beer Wild North Brewing Lager (473mL)  Fernie Brewing Project 9 Pilsner  Nelson Brewing Campout Summer Ale  Non-Alcoholic Beverages  Local Apple or Cherry Juice  Lark Coffee – *Vineyard Blend*  *(decaf available)*  Granville Island Tea Company- *Single Estate* *Ceylon*  Local Organic Mixed Mint Tea  House-Made Soda  (ask your server for this week’s flavour) | **Glass**  $8.00  $8.00  $8.00  $8.00  $8.00    $9.00  $9.50  $9.50  N/A  $7.00  N/A  $8.00  $5.00  $10.50  $8.00  $8.00  $4.50  $6/$13  $6  $4  $4 | **Bottle**  $24.00 $24.00 $24.00 $24.00 $24.00   $24.00  $26.00  $26.00  $29.00  $18.00 |