

NEW EATS

Our In-House Chef curated dishes
for this Summer

TRADITIONAL CAESAR SALAD \$17

Full leaf romaine, in house caesar dressing, crispy prosciutto, house baked croutons, topped with Grana Padano

-Add Coconut Prawns or Cajun Chicken Breast - \$6

SALMON TARTARE \$18

Fresh BC Salmon, hoisin drizzle, seaweed crisps, pickled ginger, mango and cucumber pearls

CHICKEN & BRIE WRAP \$21

Grilled chicken breast, with double creamed brie, sliced apples, crispy prosciutto, tomato, salad blend and aioli served with fries

STEAK N' FRITES \$26

6oz AAA grilled Top Sirloin steak, demi glace, house cut fries, aioli, served with salad greens topped with a Dijon vinaigrette, strawberries and parmesan

EVOLVE PINK EFFERVESCENCE \$40 Bottle

A Rosé blend of Chardonnay Pinot Blanc & Syrah from the Okanagan Valley, Dry with melon fruit notes, it's perfect for patio sipping and pairs well with savory bites

Ask your server about our
Seasonal Beers on Tap!

