

# CHAOS

BISTRO AT EX NIHILO

*for the table*

**MARINATED OLIVES | 11 GF** 

Lemon | Coriander Seed | Chili | Thyme

**SMOKED BC SEAFOOD DIP | 20 GF**

Spiced Corn Chips | Lemon Aioli | Dill |  
Pickled Red Onion  
Suggested Pairing | 2022 Sparkling Imagine

**ROASTED GARLIC HUMMUS | 14 VG**

Fresh Naan | Housemade Yogurt | Herb Infused Oil  
Suggested Pairing | 2022 Reserve Chardonnay

**FRASER VALLEY PORK BELLY | 16 GF**

Apple Soubise | Fennel Slaw | Upside Cider Glaze |  
Ginger Vinaigrette | Chicharron  
Suggested Pairing | 2022 Riesling

**EXN CAESAR | 18**

Grainy Mustard Dressing | Anchovy | Focaccia Croutons |  
Pecorino Romano | Grilled Lemon  
**Add Prawns \$12**  
**Add Yarrow Meadows Smoked Duck \$10**  
Suggested Pairing | 2021 Pinot Noir

**OKANAGAN STRAWBERRY SALAD | 16 GF** 

Whipped Tanto Latte Feta | White Balsamic Vinaigrette |  
Quinoa | Shaved Summer Vegetables  
Suggested Pairing | 2022 Pinot Gris

**WHITE GAZPACHO | 13** 

Sourdough & Almond Crumble | Housemade Yogurt |  
Estate Mint Oil  
Suggested Pairing | 2022 Viognier

*pizzas*

**ITALIAN MORTADELLA | 30**

Tanto Latte Whipped Ricotta | Basil Pesto |  
Wildflower Honey | Pistachio | Black Truffle  
Suggested Pairing | 2021 Reserve Cabernet Franc

**FARMCREST BBQ CHICKEN | 29**

Strawberry BBQ Sauce | Tanto Latte Mozzarella |  
Buttermilk Ranch | Green Onion  
Suggested Pairing | 2022 Pinot Gris

**FORNO ROASTED MUSHROOM | 28 VG**

Smoked Gorgonzola Cream Sauce | Spinach |  
Grilled Onion | Balsamic Reduction  
Suggested Pairing | 2021 Night

**MARGHERITA | 26 VG**

Crushed Tomato Sauce | Bocconcini | Basil |  
Sundried Tomato | EVOO  
Suggested Pairing | 2021 Pinot Noir

**Gluten Free Crust \$3**

**Add Two Rivers Pepperoni \$4**

**Add Two Rivers Fennel Sausage \$3**

**Add Yarrow Meadows Smoked Duck \$10**

**Housemade Hot Sauce \$3 GF VG**

**Buttermilk "Ranch" \$3 GF VG**

**GF** | Gluten Free

**VG** | Vegetarian

 | Vegan

Our menu is designed using sustainable, locally sourced ingredients.

Please inform your server of any allergies or food sensitivities, as we may make further accommodations to ensure dish accessibility.

Prices do not include tax. A 20% gratuity will be added to groups of 8 or more.

# CHAOS

BISTRO AT EX NIHILO

## *main*

### **HERITAGE ANGUS BEEF BAVETTE | 49 GF**

Smoked Mashed Potato | "Imagine" Bearnaise Sauce |  
Grilled Broccolini | Green Onion Chimichurri |  
Crispy Potato  
Suggested Pairing | 2021 Night

### **PAN ROASTED FARMCREST CHICKEN BREAST | 38 GF**

Green Lentils | Sumac Yogurt | Harissa |  
Grilled Carrot | Whipped Tahini  
Suggested Pairing | 2022 Pinot Gris

### **GARLIC PRAWN GEMELLI | 38**

White Wine Bechamel | English Peas | Lemon |  
Brown Butter Crumble | Basil | Calabrian Chili  
Suggested Pairing | 2022 Riesling

### **HANDMADE CAVATELLI PASTA | 36**

Ask your server for daily selection.

## *desserts*

### **STRAWBERRY SHORTCAKE | 13**

Okanagan Strawberries | White Chocolate and Yogurt  
Crèmeux | Brown Butter Crumble | Basil  
Suggested Pairing | 2022 Riesling

### **CHOCOLATE HAZELNUT BAR | 13**

Dark Chocolate Ganache | Vanilla Semifreddo |  
Miso Caramel  
Suggested Pairing | 2021 Merlot

### **HOUSEMADE WARM DOUGHNUTS | 13**

Ask your server for daily selection.

### **2018 RIESLING ESTATE ICEWINE | 14 | 55**

100% Estate grown | Bright Aromas Of Mango, Pear &  
Honey

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