

All Day Menu

Chef's Daily Soup Creation \$9

Made from Fresh Ingredients Weekly

WP 2015 Riesling

Chaos Verde \$11/\$17

Basil Lime Dressing, Marinated Tomatoes, Feta, Toasted Almonds, Local Mixed Greens, Avocado

Add Chicken or Prawns \$8

WP 2017 Pinot Gris

Bruschetta \$9

White Balsamic Bruschetta, Arugula Walnut Pesto, Parmesan, Balsamic Reduction on Crostini.

WP 2017 Pinot Gris

Feature Appetizer \$12

Changes Weekly, Please Ask Your Server

Wine Down \$34

A local selection of cured & smoked charcuterie. Artisanal Cheeses sourced from across the Okanagan Valley.

Food + Wine Sampler \$20

Sample five wines, four of them paired with culinary delights from our kitchen, please ask your server for today's selection of wines and culinary delights.

After 5

Chicken Penne Carbonara \$21

Wild Mushrooms, Pesto Cream Sauce, Crispy Prosciutto, Parmesan

WP Ex Nihilo 2017 Pinot Noir

Pan Roasted Ling Cod \$24

Sundried Tomato Tapenade, Matcha Infused Wild Rice, Cumin Black Beans

WP Ex Nihilo 2017 Chardonnay

Short Rib Wellington \$34

House Mustard, Braising Jus, Roasted Mushrooms, Arugula

WP Ex Nihilo 2016 Night

Dessert

Carrot Cake \$9

Flourless Chocolate Torte \$7