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## APRES SKI FONDUE

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*available from 2:30pm to 4:30pm in the bar + lounge + patio*

### CAVE AGED GRUYERE FONDUE – MINIMUM 2 PEOPLE

swiss gruyere and emmentaler with white wine and kirsch  
toasted house baked bread, gherkins and pickled onions  
36.5 per person

#### ADD

truffle essence 6      house made sausage 8  
sliced okanagan apple 4      house baked gluten free bread 3

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## DAILY OYSTER FEATURE

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### FRESH SHUCKED OYSTERS

from pristine waters, served with mignonette 6 oysters for 20

*the consumption of raw oysters poses an increased risk of foodborne illness, vancouver coastal health*

### WARM MIXED OLIVES + MARCONA ALMONDS

chilies, garlic, orange zest 14.5

### BC BUTTERNUT SQUASH SOUP

scented with ginger, compressed okanagan apples, pumpkin seed crunch 19.5

### LOCAL BABY KALE ‘CAESAR’ SALAD

classic caesar dressing, toasted marcona almonds, cured egg yolk, grana padano  
garlic breadcrumbs 21.5

### GRILLED CERTIFIED ANGUS BURGER

house baked bun, red onion jam, smoked cheddar, heirloom tomatoes 19.5

### JUMBO PRAWN COCKTAIL

house prepared cocktail sauce  
4 pieces 21.5      6 pieces 28.5

### BC ALBACORE TUNA TATAKI

lightly seared tuna, ponzu pearls, shiso leaf, shaved daikon radish, ponzu sauce 21.5

### SELECTION OF CHARCUTERIE

salami, prosciutto, chorizo sausage, house made terrine and house made pickles 37.5

### SELECTION OF CHEESES

SELECTION OF THREE 19.5 | SELECTION OF FIVE 25.5

golden ears 5 yr cheddar - bc, canada | oka classique - quebec, canada  
benedictin blue - quebec, canada | cloutier sheep's milk - quebec, canada  
woolwich goat brie - bc, canada

### HOUSE CUT BC POTATO FRIES

**plain fries** housemade spiced ketchup 9.5  
**farmer jesse's pepper dusted fries** mustard aioli 10.5  
**truffle fries** chives + parmesan 12.5

### CAVIAR FROM SUSTAINABLY FARMED STURGEON (30g)

*please ask your server for our daily selection*

beluga, oscietra, sevruga and bc northern divine (12g size available)  
served with blinis, creme fraiche, free range egg yolk jam, confit lemon, snipped chives

**DINNER MENU STARTING AT 5PM**



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## DESSERTS

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### ARAXI LEMON TART

baked lemon curd in a sweet pastry crust  
creme fraiche ice cream and raspberry coulis 16.5

### BLACK FOREST GATEAU

dark and white chocolate mousse with flourless chocolate cake  
brandied cherries and chantilly cream 17.5

### OKANAGAN PEAR + ALMOND BOMBE

vanilla chiffon layered with pear mousse and port poached pears  
whipped ganache, candied almonds and crisp pear chip 16.5

### COCONUT PANNA COTTA

vegan coconut custard with pineapple salad  
guava tapioca and coconut tuile 16.5

### TRIO OF ICE CREAM + SORBET

daily selection made with seasonal ingredients and garnishes 14.5

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## WARMERS 2oz

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### SUN BOMB

bols advocaat liqueur, courvoisier vs or goslings black seal rum, whipped cream 15

### BLUEBERRY TEA

grand marnier, amaretto, cinnamon, orange pekoe tea 19

### CREME BRULEE

courvoisier vs, amaretto, caramel vodka, double espresso, whipped cream 19

### NUTCRACKER

frangelico, baileys irish cream, hot chocolate, whipped cream, chocolate shavings 19

### HOT TODDY

bearface canadian whisky, honey, lemon juice 19

### GLUHWEIN

mission hill merlot, port, brandy, mulled winter spices, orange, honey, cinnamon 19

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## CHILLED ESPRESSO DRINKS 2oz

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### ESPRESSO MARTINI

ketel one vodka or cazadores anejo tequilla, kahlua, double espresso 21

### CARAJILLO

licor 43 liqueur, double espresso 19

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