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BEVERAGE LIST

COCKTAILS

HOUSE COCKTAILS (2 oz)

Aperol Spritz vibrant, bittersweet orange, bubble	\$14
Pimm's No.1 fresh, gin, fruit, spice, mint	\$14
Paper Plane (2.75 oz) bold, bourbon, aperol, amaro, lemon	\$16
Classic Margarita refreshing, tequila, lime, salt	\$14
Mimosa orange or mango	\$10

BOTTLED COCKTAILS (355 ml)

Please Beverage Co. - Vancouver, BC

MANGO, COCONUT & PANDAN layered, rich, delicious	\$9
RASPBERRY, JUNIPER & MINT fresh, bold, raspberry, mint	\$9
GRAPEFRUIT PALOMA tangy, tequila, grapefruit, lime	\$9

BEER

Abandoned Rail Brewing Co. - Naramata, BC

Marzen Bavarian Lager (473 ml) traditional, malt, toast	\$8
Future Forests West Coast IPA (473 ml) clean and refreshing, grapefruit and citrus notes	\$8

Cannery Brewing Co. - Penticton, BC

Lakeboat Lager (355 ml) crisp, clean, refreshing	\$7
Birra Bellissima Italian Pilsner (473 ml) beautiful, dry	\$7.5
Skaha Hazy Pale Ale (473 ml) complex, soft, balanced	\$8

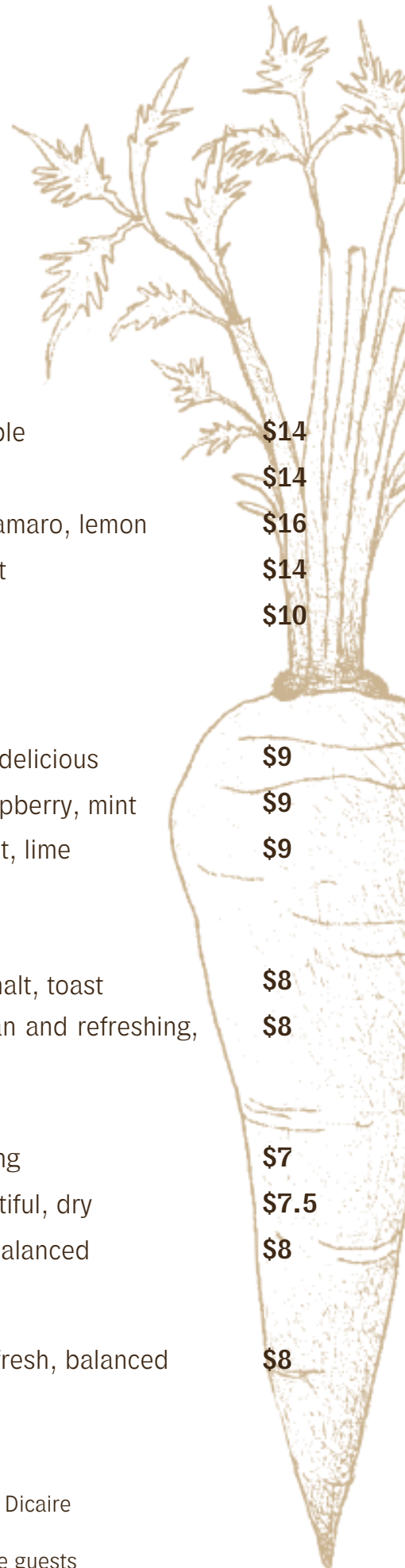
Tin Whistle Brewing Co. - Penticton, BC

Peach Cream Ale (473 ml) iconic, stone fruit, fresh, balanced	\$8
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Executive Chef Tristan Bunkowski | General Manager Joey Dicaire

Menu prices do not include applicable taxes.

Automatic gratuity of 20% applies to parties of 6 or more guests
Menu is subject to irregular changes based upon the seasonality of our farmers





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CIDERS

Creek & Gully Cider Co. - Penticton, BC

Flora (355 ml) | English, scrumpy, apple

\$8.5

Bittered (355ml) | Zesty, crisp, and tangy.

\$8.5

Summerland Heritage Cider Co. - Summerland, BC

Tuesday Original (500 ml) | robust, off-dry, complex, balanced, apple

\$15

Strubarb (500 ml) | semi-dry, Fraser Valley strawberry, Okanagan rhubarb, hazy rosé

\$16

OTHER

***Non-Alcoholic Nonny Brewing - Vancouver, BC**

Czech Pilsner | golden, crisp

\$6

Phillips Soda Company (375ml)

Cola | Root Beer | Gingerale

\$4.5

Bottled Water - Sparkling & Still (750ml)

San Pelligrino Sparkling Mineral Water

\$5

Aqua Panna Natural Spring Water

\$5

Drip Coffee | Free refills

\$3

Tea | Ask your server for varieties

\$2

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