

# Drinks

## WINE

	G	½ L	B		G	½ L	B
<b>REDS</b>	5oz	500ml	750ml	<b>WHITES</b>	5oz	500ml	750ml
Cactus <i>Desert Hills</i>	9		19	Cactus <i>Desert Hills</i>	9		19
Gamay Noir <i>Desert Hills</i>	12	34	50	Pinot Blanc <i>Hester Creek</i>	11	34	50
Ross O <i>The Hatch</i>	11	30	45	Byanco <i>The Hatch</i>	10	30	45
Syrah <i>Bartier Bros</i>	15	39	60	Gewurztraminer <i>Baillie Grohman</i>	12	35	54
Cabernet Merlot <i>Hester Creek</i>	13	32	55	Chardonnay <i>Haywire</i>	13	37	59

## HAIR OF THE DOG

<b>THE RELISH CAESAR</b>	12	35
Garlic goodness hot sauce, pickled beans, olives		
<b>SANGRIA GLASS</b>	12	PITCHER 35
House red or white, apricot brandy, triple sec, fresh fruit		

## SPECIALTIES

<b>GRAPEFRUIT MARGARITA</b> 2 oz	14
Tequila, St. Germain, Grapefruit, Lime, Kosher Salt	
<b>TEA PUNCH</b> 1.5oz	12
Green & Mint Tea, Lime, Jamaican Rum	
<b>BLACKBERRY MOJITO</b> 2 oz	14
White Rum, Fresh Mint, Blackberry Simple Syrup	
<b>BLACKCURRANT GIN FIZZ</b> 2 oz	14
Creme Du Cassis, Empress Gin, Lemon, Egg White	

## SUMMER FAVOURITES

<b>LONE TREE CIDER</b> 355ml	5.5
Dry Apple or Ginger	
<b>HEY YA'LL ICE TEA</b> 355ml	5.5
<b>MIKES HARD</b> 355ml	7
White Freeze, Peach Fuzz, Blue Freeze or Pink Lemonade	
<b>WHITE CLAW</b> 355ml	7
Mango, Black Cherry or Watermelon	

## BEER, CIDER & COOLERS

<i>Rotating seasonal on tap</i>	
<b>N.B.C &amp; BACKROADS</b>	
11 oz GLASS	5
16 oz PINT	7
60 oz JUG	19
<b>LOCAL CRAFT BEER</b>	
N.B.C <i>Valhalla Hazy Pale Ale</i> 473ml	7
Backroads <i>El Dorando Golden Ale</i> 473ml	7
Torchlight <i>Mountain King Golden Stout</i> 473ml	7
N.B.C <i>Hooligan Pilsner</i> 355ml	6
N.B.C <i>Happy Camper Summer Ale</i> 473ml	6
<b>USUAL SUSPECTS</b>	
Kokanee 355ml	5.5
Coor's Banquet 355ml	5.5
Budweiser 355ml	5.5
Corona Extra 355ml	7
Stella Artois 473ml	7

## "O" PROOF DRINKS

<b>JUICE</b>	3.5
Orange, Apple, Grapefruit or Cranberry	
<b>POP</b>	3
Coke, Diet Coke, Sprite, Nestea, Ginger ale, Club soda	

## CLASSIC

<b>HIGHBALL</b> 1oz Bar Rail	6
Top Shelf (price varies) Coke products, Tonic, Grapefruit, OJ, Apple, Cranberry	
<b>MARTINI</b> 1.5oz	12
Shaken or stirred	
<b>NEGRONI</b> 1.5oz	12
Gin, Campari, Sweet Vermouth	
<b>LIME MARGARITA</b> 1.5oz	10
Tequila, Lime, Cointreau, Kosher salt	
<b>ESPRESSO MARTINI</b> 2oz	14
Van Gogh Espresso Vodka, Kahlua, Baileys	
<b>TOP SHELF</b>	
Empress Gin	9
Auchentoshan Single Malt	10
Crown Royal	8
Makers Mark	9
Bulleit Bourbon	9
Jameson	8
Kraken Black Spiced Rum	8
Glenfiddich 12 Year	12

<b>NUMI TEA</b>	3
Aged Earl Grey, Moroccan Mint, Gunpowder Green, Golden Chai, Orange Peko	
<b>KOOTENAY COFFEE</b>	2
With Baileys 7	

## •appetizers•

<b>REL-ISH POUTINE</b> House-cut kennebec potato, cheese curd, fresh dill, gravy	<b>HALF 9   FULL 16</b>	<b>CHICKEN WINGS</b> 12 wings, fried or baked with your choice of sweet chilli, BBQ, habanero honey mustard, salt and pepper, lemon pepper, Giver Sauce (ghost pepper) <i>Add ranch, or daily dip – 2</i>	<b>14</b>
<b>LOADED FRITES</b> Bacon, onion, peppers, mushroom, jalapeno, green onion, and mozzarella, daily dip	<b>16</b>	<b>GYOZA</b> Shrimp gyoza, sesame slaw, crispy and green onion, ponzu	<b>14</b>
<b>YAM FRIES</b> Served with chipotle aioli	<b>HALF 7   FULL 12</b>	<b>STUFFED SHRIMP</b> Jumbo shrimp stuffed with goat cheese, wrapped in prosciutto, pico de gallo, drizzled with sweet soy	<b>20</b>
<b>PICKLE FRIES</b> ½ Pound served with dill aioli	<b>12</b>	<b>NACHOS</b> Pico de gallo, jalapeno, green onion, corn, black bean salsa and sour cream	

## •handhelds•

*Choice of Daily Soup, Salad or Fries*

<b>THE OFFICE</b> 6oz, bacon, mushroom, cheddar-mozzarella blend, pickle, lettuce, tomato, BBQ		<b>CRISPY CHICKEN BURGER</b> Panko crusted chicken breast, lettuce, tomato, pickled onion, habanero honey mustard	<b>18</b>
<b>CEO</b> 3 patties <b>30</b>   <b>THE BOSS</b> 2 patties <b>24</b>   <b>SECRETARY</b> 1 patty <b>19</b>		<b>GREAT GARDENER</b> Impossible burger, lettuce tomato, goat cheese, beets, pesto	<b>17</b>
<b>MAYAN BURGER</b> 6oz, avocado, jalapeno havarti, black bean corn salsa, lettuce, tomato, pickled onion, chipotle aioli	<b>18</b>	<b>CHICKEN CAESAR WRAP</b> Romaine, fresh parmesan, fried capers, crispy prosciutto, fresh lemon. <i>Sub crispy chicken 2</i>	<b>17</b>
<b>PLAIN JANE</b> 6oz patty, beef or vegetarian, lettuce, tomato, pickle, dill aioli	<b>15</b>		

## • salad & sandwich •

<b>GRILLED CHEESE</b> Kaslo sourdough crusted with parmesan, mozzarella, smoked cheddar, jalapeno havarti	<b>15</b>	<b>HOUSE SALAD</b> Gem tomato, goat cheese, cranberry, pecans, julienne vegetables, sprouts, balsamic honey vinaigrette	<b>FULL 17   HALF 10</b>
<b>STEAK SANDWICH "PHILLY STYLE"</b> 5 oz. Sirloin, grilled hoagie bun, onion, pepper, mushroom, smoked cheddar.	<b>22</b>	<b>BEET SALAD</b> Gem tomato, feta, candy pecans, roasted beets, julienne vegetable, sprouts, curry vinaigrette	<b>FULL 18   HALF 11</b>
<b>CAESAR SALAD</b> Romaine, dried crispy prosciutto, herbed croutons, fried capers, fresh parmesan	<b>17</b>	<b>SMOKED PULLED PORK SANDWICH</b> Kaslo sourdough, habanero honey mustered, pickles and smoked cheddar	<b>17</b>

## •mains•

<b>SMOKED BABY BACK PORK RIBS</b> <b>HALF RACK 22   FULL RACK 27</b> Seasonal vegetable, twice Baked "Fancy" potato, sour cream, smoked BBQ		<b>GRILLED WILD SOCKEYE SALMON</b> Broccolini, beet, carrot risotto, romesco	<b>25</b>
<b>CHAR BROILED CAB SIRLOIN STEAK</b> <b>10OZ 32   5OZ 27</b> Seasonal vegetables, frites, red-wine demi glace		<b>PANKO CRUSTED FISH AND CHIP</b> <b>18 1PIECE   24 2 PIECE</b> Sesame slaw, dill aioli, lemon	
		<b>PASTA PRIMAVERA</b> Penne, broccolini, onion, peppers, spinach, zucchini, preserved lemon, olive oil, Grana Padano. <i>Add Grilled Chicken 8</i>	<b>19</b>