

Tuesday Burger & Pint Night



Local Bison or Lentil Burger + Local Pint \$20

Wednesday Pizza & Pasta Night



Organic Hand Stretched Pizzas & Handmade Pasta Feature

Margherita pizza \$19

Prosciutto & arugula pizza \$22

AUGUST 13th - FEATURES

*Tagliatelle Bolognese – house pasta w/ local beef, pork & tomato ragout,
shaved Parmigiano \$25*

*Salami, Artichoke & Chèvre Pizza – ‘Artisan Okanagan’ elk, wild boar & classic salamis,
heirloom tomato sauce, marinated artichoke hearts, Taggiasche olives,
fior di latte & fresh chèvre \$25*

Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

AUGUST 14th - CHEF'S MENU

*Classic Caesar salad w/ ‘Our Farm’ romaine, house Caesar dressing,
focaccia croutons & shaved Parmigiano*

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*Pan seared ‘Cool Springs Ranch’ pork tenderloin medallions, crispy fried new potatoes,
yellow beans & blackberry port demi glaze*

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Crème brûlée