



Monday Pasta & Wine Night

Handmade Pasta & 50% off Feature Wine (per bottle)

Closed

Happy Easter



Tuesday Burger & Pint Night

Local Bison Smash Burger or Lentil Burger + Local Pint \$20



Wednesday Pizza Night

Organic Hand Stretched Pizzas

Margherita – heirloom tomato sauce, fior di latte, Parmigiano & basil \$19

Wild SK mushroom – roasted wild & cultivated mushrooms, house crème fraiche & arugula \$23

Prosciutto & arugula – heirloom tomato sauce, fior di latte, Parmigiano,
Italian prosciutto & dressed arugula \$22

House made beef sausage, caramelized onion & burrata – bacon & balsamic onions, beef sausage,
semi dried tomatoes, fior di latte & fresh burrata \$26

APRIL 8th FEATURE PIZZA

Salami & Artichoke Pizza – ‘Okanagan Artisans’ salami, marinated artichoke hearts, ‘Our Farm’ sweet Jane
onions, heirloom tomato sauce, fior di latte & feta \$24



Thursday Prix Fixe Dinner Night

3 Course Dinner \$35/pp

APRIL 9th

Heritage green salad w/ carrot & cucumber ribbons, crispy shallots
& Dijon vinaigrette

Garlic sautéed Ocean Wise prawns, wild-caught BC Sockeye salmon pommes dauphine, preserved
garden green beans & heirloom tomato & olive oil emulsion

French lemon tart