



Monday Pasta & Wine Night

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

CLOSED



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 – cream 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 – heirloom tomato sauce, beef sausage,
bacon & balsamic onions, fior di latte & fresh burrata \$26

MAY 20th FEATURE PIZZA

Mushroom & Truffle Salami Pizza – ‘Okanagan Artisans’ mushroom & truffle salami w/ olive oil & garlic crust,
sweet onions, pan roasted mushrooms, herbed cream, ‘St. Benoit’ fontina & arugula \$24



Thursday Prix Fixe Dinner Night

3 Course Dinner \$35/pp

MAY 21st

Artisan greens salad w/ marinated olives & crumbled feta,
pickled red onion & balsamic vinaigrette

Pan roasted wild SK lake trout filled, creamed SK wild rice & spinach,
shaved fennel & dill

Glazed fruit cheesecake