





# Terrace Dining

## SOUPS AND SALADS

**Seasonally Inspired Soup** small | 7 large | 14  
chef's daily soup using seasonally inspired ingredients

**Caesar Salad** small | 8 large | 16   
artisan romaine hearts, creamy anchovy dressing, smoked  
bacon lardons, butter torn croutons, Parmesan cheese  
*add aromatic chicken breast* | 10

**Garden Vegetable Salad** small | 8 large | 16     
shaved vegetables, heritage green leaves, herbs, aged  
balsamic vinaigrette  
*add aromatic chicken breast* | 10

**Niçoise Salad** small | 9 large | 18  
seared tuna, egg, olives, fava beans, cucumber, green  
peppers, spring onion, fresh basil, green goddess dressing




## FLATBREADS

**Margherita Flatbread** | 16   
San Marzano tomato sauce, fior di latte cheese, fresh basil


**Seasonally Inspired Flatbread** | 18  
daily hand-crafted Chef inspired flatbread

## BURGERS



*served with a choice of Caesar salad, garden vegetable salad,  
soup, or house-cut chips*

**Falafel Burger** | 19     
house-made fired falafel, tomato chutney, arugula, cucumber,  
on a whole wheat ciabatta



**Honey & Soy Chicken Burger** | 19  
grilled local infused chicken breast, sesame slaw, jalapeño  
and basil mayo, on a house-made buttermilk bun


**Western Canadian Burger** | 18   
Canadian ground chuck beef, sundried tomato ketchup, Dijon  
aioli, smoked bacon, pickles, lettuce, Caciotta cheese, tomato,  
on a house-made buttermilk bun

# To Share

**Chips & Dip** | 5.5    
hand-cut Kennebec potatoes tossed with sea salt and  
toasted black pepper, served with avocado ranch

**Hummus & Pita** | 10  
house-made hummus, butter toasted pita bread

**Tuna Tataki** | 18    
soy and sesame seared ahi tuna, wakame salad,  
pickled ginger



**Bruschetta** | 18   
tomatoes, local goat feta, basil, balsamic reduction,  
crispy sourdough flatbread

**Charcuterie Plate** | 26  
selection of artisan cured meats and cheeses, mustard,  
house-made preserve, pickled vegetables, crostini

# Desserts

**Sorbet & Fresh Fruit** | 12    
three scoops of our house-made sorbets, served with fresh  
fruit and berries

**"Tiramisu"** | 15  
coffee-infused vanilla sponge, whipped Frangelico cream  
cheese, milk chocolate crèmeux

**Vegan Chocolate Cheese Cake** | 16    
with textures of strawberry

 HEALTHY LIFESTYLE CHOICE

 GLUTEN FREE  VEGAN  NUT FREE

# Terrace Drinks List

## Whites

	6oz	9oz	Btl
House White	10	14	40
O'Rourke's Peak Cellars, Gruner Veltliner	12	16	44
Ex Nihilo, Riesling	13	18	50
Mission Hill, Chardonnay	13	18	50

## Reds

	6oz	9oz	Btl
House Red	10	14	40
Sandhill, Cabernet Merlot	12	16	44
Summerhill, Cabernet Franc	13	18	50
Mission Hill, Shiraz	15	20	58

## Sparkling

	6oz	Btl
Summerhill Cipes Brut	12	55
Summerhill Cipes Rosé	12	55

## Cocktails

### Apple Lemon Drop | 12

Okanagan Spirits Gin, elderflower liqueur, apple juice, lemon syrup, soda, fresh lemon

### Sour Berry Smash | 12

Ciroc Berry Vodka, raspberry Sour Puss, local sour cherries, fresh mint, lime syrup, soda

### Sun-"Bacon" Caesar | 12

1.5oz Okanagan Spirits Vodka, bacon bitters, mixed spices, clamato, bacon, lime

### Elderflower Fizz | 12

1.5oz elderflower liqueur, 0.5oz Okanagan Spirits Vodka, white cranberry juice, lime juice, ginger soda, fresh berries

## Ciders & Beer

Naramata Dry Pear Cider	8
Naramata Dry Apple Cider	8
Corona	8
Coors Light	8
Okanagan 1516	8
Okanagan Springs Pale Ale	8
Shoreline Brewing Smoke Show Hazy IPA	10
Shoreline Brewing Find Your Peach Wheat Ale	10
Shoreline Brewing Gyro Golden Ale	10
Shoreline Brewing Lochy Lager	10