

TK FOOD MENU

Food will come out as it is ready - the menu is created to be shared with your table, family-style, for the best experience to taste the bounty of the Okanagan

***Chef's Tasting Menu** *available during dinner service only

**Full Table Participation Required*

***Wine Pairing** | 3 - 5oz pairings for \$45 Per Person

\$80PP

Bread | Sourdough Focaccia, Seasonal Toppings, Extra Virgin Olive Oil, Balsamic Reduction

\$13

Cheese | Dukkah Lavash, Upper Bench Cheese, Pangrattato, Crispy Garlic

\$18

Conserva | Spanish Import Canned Fish, Kettle Chips, MM...Hot Sauces, Buttered Radish

\$MP

Potato | Duck Fat Pave, Miso Aioli, Carmelized Onion Soubise

\$18

Beetroot | Okanagan Chèvre, Pistachio Vinaigrette, Candied Hazelnuts, Everything but the Bagel Seasoning

\$22

Carrots | Backyard Coffee Beans, Cashew Ajo Blanco, Pickled & Fried Shallots, Carrot-Top Zhoug

\$22

Squash | Winter Squash, Helmut Mexican Chorizo, Kabuli Chickpeas, White Wine, Caramelised Onion, Farmhouse Natural Yogurt

\$24

Kale | Lemon Honey Verjus Vinaigrette, Creekside Creamery La Belle Vallee, Marcona Almond, Apples

\$22

Squid | Fried Buttermilk Humboldt Squid, Sumac Paprika Yogurt, Charred Orange Gelée, Fennel Pollen, Crispy Capers, Baby Dill

\$25

Scallops | Pressed Scallop Crudo, Spinach Pesto Vinaigrette, Pickled Asparagus, Crispy Speck

\$28

TK Pasteria | Rigatoni, Smoky Tomato Vodka Ragù, Fennel Sausage, Burratini, Leek Ash, Pepperoncini Oil

\$36

Duck Confit | Shredded Confit Duck, Fennel-Honey Soy Glaze, Ssamjang Emulsion, Green Onion Relish, Kimchi, Lettuce Bibs, Sticky Rice

\$48

Market Fish | Half Forno-Roasted Market Fish, Pickled Kohlrabi, Apple, Herb Salad, Apple Cider Beurre Blanc

\$MP

Please inform your server of any dietary restrictions

consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Menu prices do not include applicable taxes.

Automatic gratuity of 20% applies to parties of 6 or more guests



T

BEVERAGE LIST

COCKTAILS

HOUSE COCKTAILS

- Aperol Spritz** | aperol, bubbles & soda water **\$15**
- Spanish Gin & Tonic** | fever tree tonic water, herbs & botanicals **\$15**
- Classic Margarita** | tequila, lime, salt **\$15**
- Classic Negroni** | gin, campari & sweet vermouth **\$15**

BOTTLED COCKTAILS (355 ml)

Please Beverage Co. - Vancouver, BC

- Mango, Coconut & Pandan** | layered, rich, delicious **\$8**
- Raspberry, Juniper & Mint** | fresh, bold, raspberry, mint **\$8**
- Grapefruit Paloma** | Grapefruit & lime **\$8**

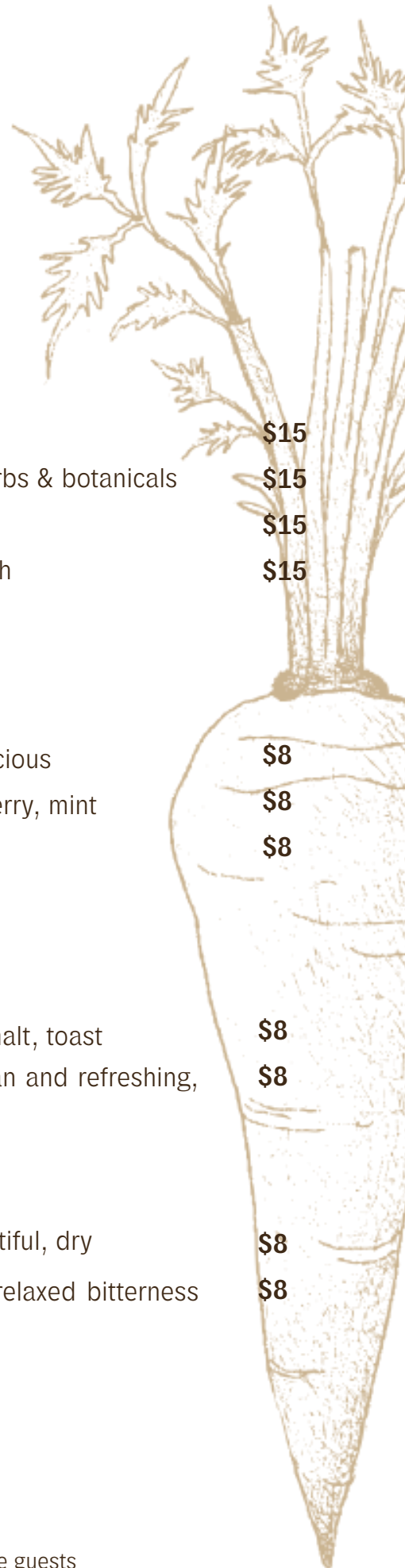
BEER

Abandoned Rail Brewing Co. - Naramata, BC

- Marzen Bavarian Lager (473 ml)** | traditional, malt, toast **\$8**
- Future Forests West Coast IPA (473 ml)** | clean and refreshing, grapefruit and citrus notes **\$8**

Cannery Brewing Co. - Penticton, BC

- Birra Bellissima Italian Pilsner (473 ml)** | beautiful, dry **\$8**
- Hop Chowdah Hazy IPA (473 ml)** | juicy with relaxed bitterness and soft mouthfeel **\$8**



Executive Chef Tristan Bunkowski

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Menu is subject to irregular changes based upon the seasonality of our farmers



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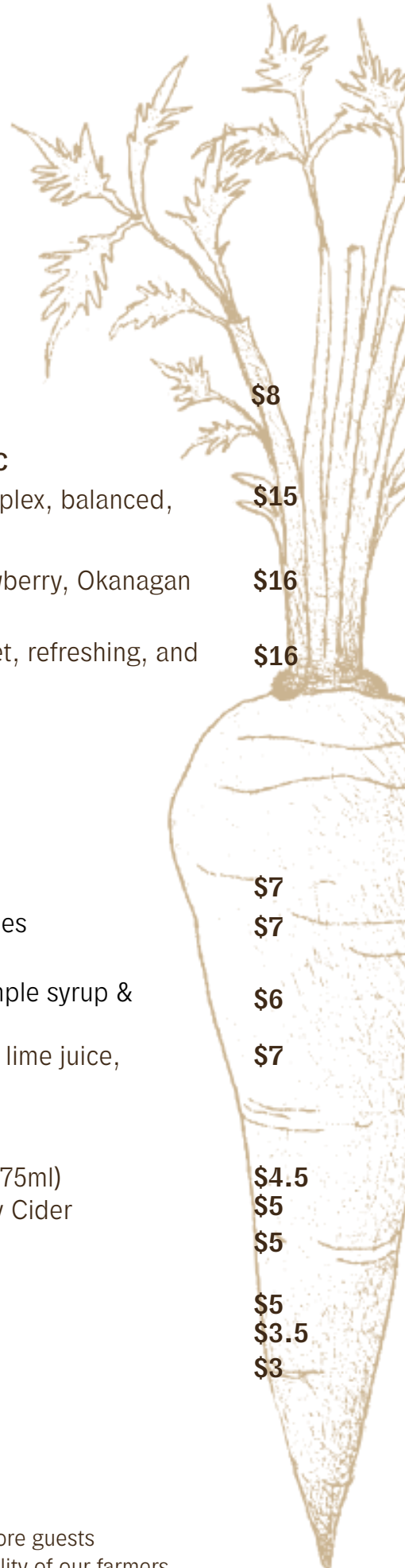
CIDERS

Creek & Gully Cider Co. - Penticton, BC Flora (355 ml) English, scrumpy, apple	\$8
Summerland Heritage Cider Co. - Summerland, BC Tuesday Original (500 ml) robust, off-dry, complex, balanced, apple	\$15
Strubarb (500 ml) semi-dry, Fraser Valley strawberry, Okanagan rhubarb, hazy rosé	\$16
Mango Passion Fruit (500 ml) fruity, semi-sweet, refreshing, and bursting with flavor	\$16

OTHER

*Non-Alcoholic

Phillips Brewing - Victoria, BC	
iota Pilsner 0.5% light, malt-driven	\$7
iota Pale Ale 0.5% balanced malt and hop profiles	\$7
Lavender Lemonade lemon, lavender syrup, simple syrup & soda water	\$6
Plum & Palm coconut water, black plum purée, lime juice, simple syrup, soda water	\$7
Cola Root Beer from Phillips Soda Company (375ml)	\$4.5
Apple Juice certified organic from Creek & Gully Cider	\$5
San Pellegrino Sparkling Mineral Water 700ml	\$5
Espresso	\$5
Drip Coffee free refills	\$3.5
Tea ask your server for varieties	\$3



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