



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

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

\$13

Cheese | Creekside Dairy Whipped Brie, Brown Butter Pangrattato, Apricot Gelée, Herbs, Lavash Crackers

\$20

Peas | Whipped Feta, Pistachio Vinagrette, Radish, English & Snap Peas, Marcona Almonds

\$22

Cabbage | Roasted Cabbage, Miso Garlic Emulsion, Grana Padano, Pickled Shallots, Chorizo Pangrattato

\$24

Cauliflower | White Bean Hummus, Lemon Caper Dill Yogurt, Fried Spiced Chickpeas

\$24

Sunchoke | Miso Aioli, Truffle Parmesan, Lumpfish Caviar

\$22

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

\$25

TK Pasteria | Spinach Pesto, Bacon Lardons, Burratini

\$36

Pork | Braised Pork Shoulder, Fennel-Honey Soy Glaze, Ssamjang Emulsion, Green Onion Relish, Lettuce Bibs, Sticky Rice

\$44

**Substitute Pork for Oyster Mushrooms \$38*

Market Fish | Forno-Roasted Market Fish, Béarnaise, Pickled Kohlrabi, Apple, Herbs, Cold-Pressed Olive Oil

\$72

Olive Oil Cake | Brûléed Cake, Stewed Apples, Dulce De Leche

\$13

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.





CONSERVA MENU

A curated selection of preserved, tinned seafood from Europe & beyond, with accompaniments of kettle chips, citrus, buttered breakfast radishes, pickled vegetables & house hot sauce.

White Anchovies with Lemon & Olive Oil | \$22

Patagonia Provisions — Galicia, Spain

Sardines in Coconut Curry | \$20

Patagonia Provisions — Galicia, Spain

Lemon Herb Mussels | \$19

Patagonia Provisions — Galicia, Spain

Spicy Mussels | \$19

Patagonia Provisions — Galicia, Spain

Mackerel “Brava” Sauce | \$26

ABC+ — Portugal

Spiced Small Mackerel in Olive Oil | \$24

José Gourmet — Portugal

Pacific Giant Octopus | \$34

Ekone Oyster Co. — Washington, USA

Galician Scallops in Sauce | \$32

Conservas de Cambados — Galicia, Spain

Mackerel in Muscadet Wine & Herbs | \$26

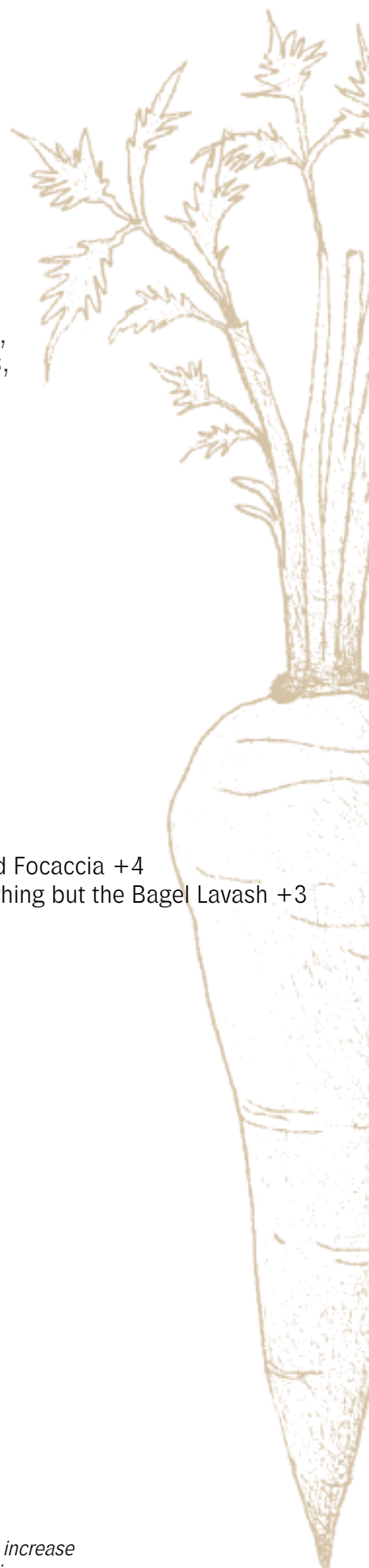
Les Mouettes d’Arvor — Brittany, France

Mackerel in Mustard & Crème Fraîche | \$26

Les Mouettes d’Arvor — Brittany, France

Add Grilled Focaccia +4

Add Everything but the Bagel Lavash +3



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WINE LIST

WHITE

	GLS BTL
Gewurztraminer 2025 floral, rose petal, golden kiwi, lychee	\$14 \$65
Pinot Grigio 2024 almonds, white nectarine, pear, minerality	\$14 \$65
Viognier 2025 peach, orange blossom, tangerine, apricot	\$14 \$65
Sauvignon Blanc 2025 honeydew, lemongrass, crisp grapefruit	\$14 \$65

ROSE OR SPARKLING

Rose 2025 dry, strawberry, cranberry, pomegranate, citrus	\$14 \$65
Sparkling Truth 2016 green apple, pear, lemon tart, marzipan	 \$85

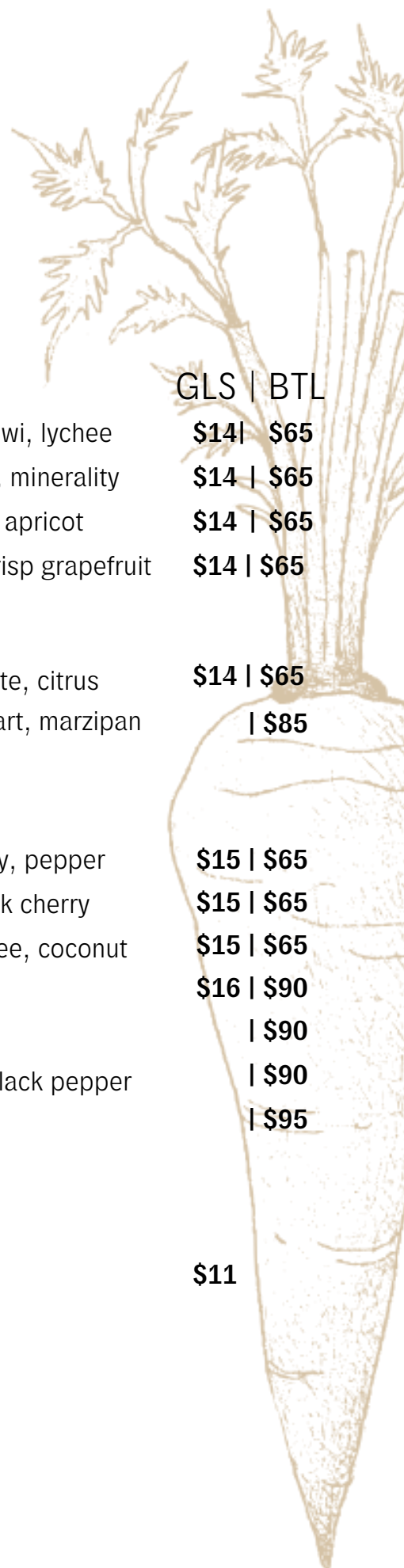
RED

Devil's Advocate 2019 liquorice, cherry, blueberry, pepper	\$15 \$65
Next Step 2017 cocoa, figs, toffee, blueberry, dark cherry	\$15 \$65
Pinot Noir 2017 cherry pie, blueberry, creme brulee, coconut	\$15 \$65
Merlot 2015 blueberry, cassis, cardamom, vanilla	\$16 \$90
Syrah 2016 blackberry, blueberry, black pepper	 \$90
Cabernet Franc 2016 raspberry, currant, violet, black pepper	 \$90
Serenata 2014 cherry, plum, white pepper, spice	 \$95

PORT

Serendipity Dessert Wine Port style (2oz)	\$11
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*Menu prices do not include applicable taxes.
Automatic gratuity of 20% applies to parties of 6 or more guests*





BEVERAGE LIST

Cocktails

Aperol Spritz | \$15

Spanish Gin & Tonic | \$15

Classic Margarita | \$15

Classic Negroni | \$16

Espresso Martini | \$16

CANNED COCKTAILS

PLEASE BEVERAGE CO.

Raspberry, Juniper & Mint | \$7

Grapefruit Paloma | \$7

BEER

Marzen Bavarian Lager | \$8
Abandoned Rail Brewing Co. (473 ml)

Future Forests West Coast IPA | \$8
Abandoned Rail Brewing Co. (473 ml)

Haus Lager | \$8
Abandoned Rail Brewing Co. (473 ml)

Birra Bellissima Italian Pilsner | \$8
Cannery Brewing (473 ml)

iota non-alc Pilsner 0.5% | \$7

iota non-alc Pale Ale 0.5% | \$7

CIDERS

Flora | \$8
Creek & Gully Cider Co. (355ml)

Strubarb | \$16
Summerland Heritage Cider Co. (500 ml)

Mango Passion Fruit | \$16
Summerland Heritage Cider Co. (500 ml)

OTHER *Non-Alcoholic

Lavender Lemonade | \$6
Lemon, Lavender Syrup, Simple Syrup & Soda Water

Plum & Palm | \$7
Coconut Water, Plum Purée, Lime Juice & Soda Water

Cola | \$4.5
Phillips Soda Company

Sparkling Apple Juice | \$5
Farming Karma Fruit Co.

San Pellegrino | \$5
Sparkling Mineral Water (700ml)

Espresso | \$5
Double shot with an Amaretti Cookie

Tea | \$3

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