

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 \$50 Per Person

Bread House-Made Focaccia, Extra Virgin Olive Oil, Balsamic Reduction	\$14
Cheese Whipped Brie, Brown Butter Pangrattato, Apricot Gelée, Herbs, Lavash Crackers	\$20
Peach Peach, Pan-Grilled Halloumi, Heirloom Tomato, Cucumber, Basil, Pickled Shallots, Ras el Hanout Candied Pistachio, Peach Vinaigrette	\$25
Beans 'Nduja Vinaigrette, Whipped Ricotta, Aged Cheddar, Pickled Shallots, Crispy Shallots	\$25
Cabbage Roasted Cabbage, Miso Garlic Emulsion, Grana Padano, Pickled Shallots, Pangrattato	\$24
Cauliflower White Bean Hummus, Lemon Caper Dill Yogurt, Fried Spiced Chickpeas	\$24
Tuna Yellowfin Tuna Takaki, Sesame, Maple Soy, Apricot, Pickled Khorabi	\$28
Squid Fried Buttermilk Humboldt Squid, Sumac Paprika Yogurt, Fruit Gelée, Dill Pollen, Crispy Capers, Baby Dill	\$25
TK Pasteria House-Made Pasta, Spinach Pesto, Bacon Lardons, Burratini	\$36
Pork Pulled Pork, Fennel-Honey Soy Glaze, Ssamjang Emulsion, Green Onion Relish, Lettuce Bibs, Sticky Rice *substitute Oyster Mushrooms \$38	\$48
Veal 12oz Bone-in Veal Tomahawk, Romesco, Zucchini Caponata, Herb Pangrattato	\$79
Olive Oil Cake Brûléed Cake, Stewed Apples, Dulce De Leche	\$13
Sorbet Seasonal Fruit Sorbet, Cake Crumb	\$11

\$90PP

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*



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CONSERVA MENU

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

White Anchovies with Lemon & Olive Oil | \$22

Patagonia Provisions — Galicia, Spain

Lemon Herb Mussels | \$19

Patagonia Provisions — Galicia, Spain

Spicy Mussels | \$19

Patagonia Provisions — Galicia, Spain

Mussels in Pickled Sauce | \$20

Espinaler - Barcelona, Spain

Mussels in Marinara & Capers | \$28

Ekone Oyster Co. - Washington, USA

Mackerel “Brava” Sauce | \$26

ABC+ — Portugal

Spiced Small Mackerel in Olive Oil | \$24

José Gourmet — Portugal

Galician Scallops in Sauce | \$32

Conservas de Cambados — Galicia, Spain

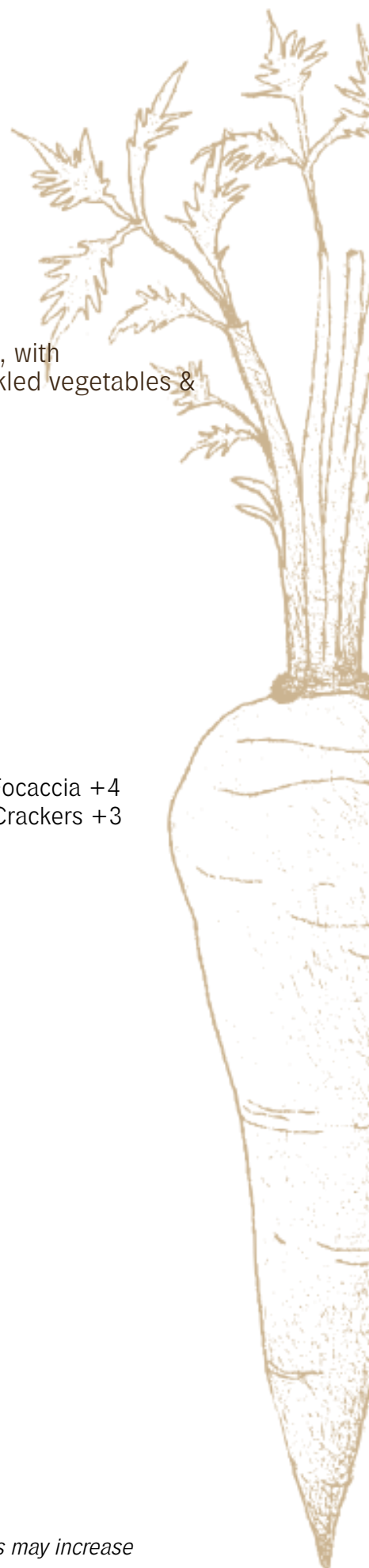
Mackerel in Muscadet Wine & Herbs | \$26

Les Mouettes d’Arvor — Brittany, France

Add Grilled Focaccia +4

Add Lavash Crackers +3

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WINE LIST

WHITE

Gewurztraminer 2025 | floral, rose petal, golden kiwi, lychee

Pinot Grigio 2024 | almonds, white nectarine, pear, minerality

Viognier 2025 | peach, orange blossom, tangerine, apricot

Sauvignon Blanc 2025 | honeydew, lemongrass, crisp grapefruit

GLS | BTL

\$15 | \$70

\$15 | \$70

\$15 | \$70

\$15 | \$70

ROSE OR SPARKLING

Rose 2025 | dry, strawberry, cranberry, pomegranate, citrus

Sparkling Truth 2016 | green apple, pear, lemon tart, marzipan

\$15 | \$70

| \$85

RED

Devil's Advocate 2019 | liquorice, cherry, blueberry, pepper

Next Step 2017 | cocoa, figs, toffee, blueberry, dark cherry

Pinot Noir 2017 | cherry pie, blueberry, creme brulee, coconut

Merlot 2016 | blueberry, cassis, cardamom, vanilla

Syrah 2016 | blackberry, blueberry, black pepper

Cabernet Franc 2016 | raspberry, currant, violet, black pepper

Serenata 2014 | cherry, plum, white pepper, spice

\$16 | \$75

\$16 | \$75

\$16 | \$75

\$19 | \$90

| \$90

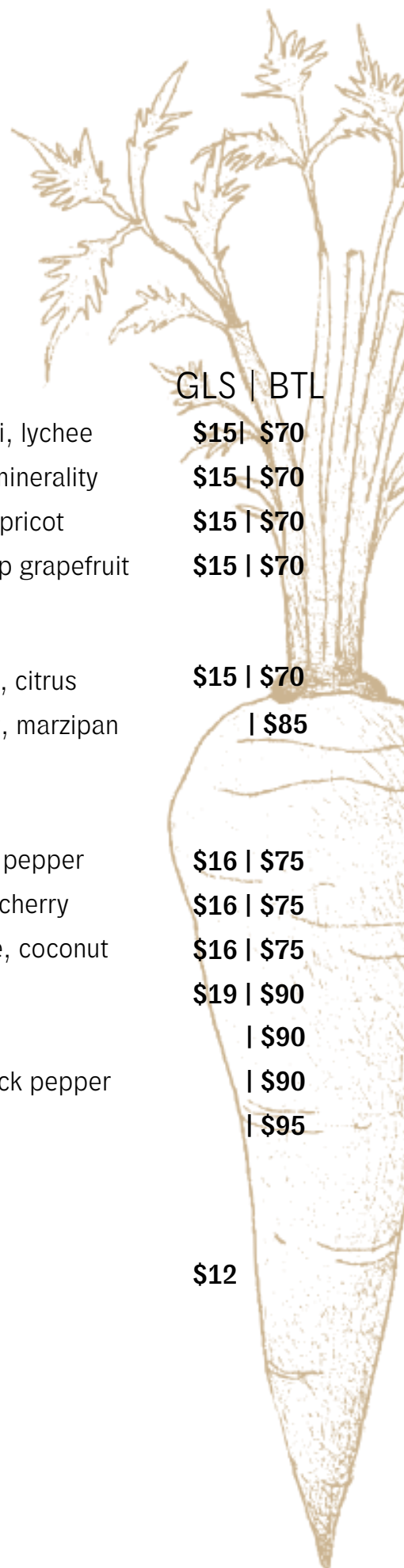
| \$90

| \$95

PORT

Serendipity Dessert Wine | Port style (2oz)

\$12





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)

Shaft | \$7

Canned Nitro Cold Brew Espresso (355ml)

Espresso | \$5

Double shot with an Amaretti Cookie

Tea | \$3

