

## Starters & Shareables

<b>Prawns</b> 16 5 prawns per order Ask for this week's creation	<b>Dim Sum</b> 14.5 6 pieces per order Har Gow or Siu Mai Extra piece 3.5	<b>Nachos</b> 20.5 Serves 2 - 4 Loaded and oven baked Add beef 6 Add guacamole 6 Half Order 14	<b>Flat Bread Pizza</b> 16 Serves 1 - 2 Pepperoni /mushroom and bacon/pineapple/mushroom on Naan bread Add onion, olives or jalapeno .30
<b>Wings</b> 17.5 One pound of crispy wings tossed in your choice of: Salt/Pepper/Lime ·Hot ·Honey Sriracha ·Cajun	<b>Mezza Platter</b> 24.5 Serves 2 - 4 Marinated chicken, house made beet hummus and tzatziki, veggie sticks and Naan bread	<b>Potato Skins</b> 12.5 Loaded and served with salsa and sour cream	<b>Pretzels</b> 10 House made and served with choice of Dijon or yellow mustard Basket of 6
<b>Zucchini Boats</b> 12 Baked zucchini filled with meat sauce and topped with cheese	<b>Individual platter</b> 17		

## Sandwiches & Burgers

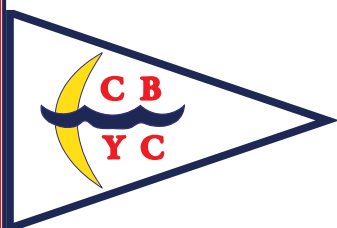
Choice of fries, Caesar or garden salad	Make it a Greek 3.5
<b>CBYC Burger</b> 18.5 Beef or chicken patty topped with bacon, cheese lettuce and tomato Make it a Veggie Burger 18	<b>Grilled Cheese</b> 12.5 A blend of cheeses on sour dough
<b>Beef Dip</b> 22 Thinly sliced tenderloin on a crusty bun with garlic, Gouda and caramelized onions	<b>Weekend Sandwich</b> 14 Available on Saturday & Sunday Ask your server for this week's creation

## Main Events

Available from 5:00 pm
<b>Blackened Creole Chicken</b> 24.5 Cajun spiced chicken breast topped with creole butter Served with mashed potato or fries and seasonal vegetable
<b>Grilled Tenderloin Steak</b> 30.5 6 oz tenderloin served with mashed potato or fries and seasonal vegetable
<b>Ribs</b> 23.5 Slow cooked baby back ribs in house made barbecue sauce Served with fries and Caesar Salad

## All the Others

<b>French Onion Soup</b> 9 Home made and topped with our special blend of cheeses	<b>The Caesar</b> 12 House made dressing makes this one special! Add chicken 6 Add prawns 8	<b>Poutine</b> 9 Fries, gravy and cheese curds
<b>Autumn Salad</b> 15 Apples, feta, cucumber, cranberries, pomegranate arils, pecans and pumpkin seeds on a bed of greens with spiced honey balsamic vinaigrette Add chicken 6 Add prawns 8	<b>Chicken Adobo</b> 22 Sweet and sour marinated chicken with stir fry vegetables served on a bed of rice.	<b>Chicken Tenders</b> 16 Breaded chicken breast Served with veggie sticks or fries
		<b>Chili</b> 12.5 A house favourite Served with crusty bun



## White Wines

	Bottle	9 oz	6 oz		Bottle	9 oz	6 oz
<b>CHATEAU ST JEAN</b> Chardonnay	36	13.75	9.5	<b>QUAILS'S GATE</b> BC VOA Pinot Blend	33	11.75	8.5
<b>OYSTER BAY</b> Chardonnay	35	13.5	9.25	<b>FERN WALK</b> BC VQA Pinot Gris	29	10.75	8
<b>WENTE MORNING FOG</b> Chardonnay	34	12.75	9	<b>OYSTER BAY</b> Sauvignon Blanc	33	11.75	8.5
<b>Meiomi</b> Rosé	42	/	/				

## Red Wines

	Bottle	9 oz	6 oz
<b>FREI BROTHERS</b> Cabernet Sauvignon	42	14.25	9.5
<b>BERINGER KNIGHTS VALLEY</b> Cabernet Sauvignon	55	/	/
<b>J LOHR</b> Cabernet Sauvignon	38	14	10
<b>Wente</b> Cabernet Sauvignon	33	12.75	9
<b>Trivento</b> Melbec Blend	29	10.75	7.75

## House Wines

	LITRE	1/2 L	1/4 L
<b>JACKSON TRIGGS</b> Cabernet Sauvignon or Sauvignon Blanc	22	12	8

## Beers - Coolers - Spirits

### Draft

Okanagan Springs 1516	
Four Winds Oat Porter	
Four Winds IPA	
16 oz pint	5.75

### Bottled or Cans

Bud, Canadian, MGD,	
Honey Brown, Coors Lite	
341 ml	5.75
Corona, Stella Artois	
355 ml	6.25
Guinness or Killkenny	
440/550 ml	7
Ask your server for seasonal choices	

### Coolers

White Claw, Black Fly Gin,	
Palm Bay grapefruit,	
Strait and Narrow, Nde	
355 ml	5.25

### Ciders

Growers Apple,	
Okanagan Black Cherry	
355 ml	5.25
Strongbow Original Cider	
440 ml	6.5

### Cocktails

Standard - 1.5 oz	7
Premium - 2 oz	9.5
Deluxe - 3 oz	12

### Spirits

Bar Brand	
1.5 oz	5
Premium	
1.5 oz	8
Deluxe	
1.5 oz	9.75