

## APPETIZERS

### AVOCADO BRUSCHETTA 15<sup>75</sup>

fresh tomatoes, basil, balsamic, feta, red onions, grilled baguette (V)

### CALAMARI 16<sup>25</sup>

red pepper, dill, jalapeños, grilled lemon, chipotle aioli (GF)

### SHRIMP GYOZA 14<sup>95</sup>

house-made citrus ponzu

### CHICKEN WINGS 15<sup>75</sup>

sriracha cult, 5-spice, salt & lemon pepper, sweet thai chili, bbq or hot

### POUTINE 11<sup>95</sup>

beef gravy, cheese curds

### YAM FRIES 10<sup>95</sup>

garlic aioli (V)

### TUNA STACK 16<sup>75</sup>

ahi tuna, mango, avocado, cilantro, pickled red onions, radish, corn chips

### WILD MUSHROOM DIP 15<sup>95</sup>

wild mushrooms, tomatoes, garlic, goat cheese, corn tortillas (V) (GF)

### NACHOS 17<sup>25</sup>

monterey jack, red peppers, charred corn, jalapeños, green onions, salsa, sour cream (V) (GF)  
add spicy chicken or beef 5 | add guacamole 4

## SOUP, SALADS & BOWLS

### FEATURE SOUP 9<sup>75</sup>

ask your server about today's soup

### KALE CAESAR SALAD 15<sup>95</sup>

baby kale, grana padano, garlic croutons, caesar dressing

### BEET & ARUGULA SALAD 16<sup>95</sup>

roasted beets, arugula, goat cheese, pistachios, apple balsamic vinaigrette (V) (GF)

### GRILLED PEACH SALAD 16<sup>95</sup>

peaches, pickled red onions, charred corn, feta, Revelstoke greens, sunflower seeds, cilantro, poppy seed dressing (V) (GF)

### NORTH BOWL 22<sup>75</sup>

salmon gravlax, quinoa, butternut squash, cherry tomatoes, avocado, pickled red onions, Revelstoke greens, radishes, citrus vinaigrette (GF)

### SOUTH BOWL 21<sup>75</sup>

blackened chicken, charred corn, spiced chickpeas, avocado, orzo, feta, basil, tomatoes, Revelstoke greens, citrus vinaigrette

add chicken or salmon 6 | add tofu 5

## KIDS

junior menu items include a drink & dessert for children under 12

### MAC & CHEESE 12<sup>95</sup>

mornay sauce with asiago, swiss, provolone, applewood smoked cheddar (V)

### CHICKEN FINGERS & FRIES 12<sup>95</sup>

plum sauce

### CHEESEBURGER 12<sup>95</sup>

certified angus beef® smashed patty, american cheese, potato roll, secret sauce, served with your choice of fries, carrot sticks or mixed greens

### GRILLED CHEESE 12<sup>95</sup>

american cheese, sourdough, served with your choice of fries, carrot sticks or mixed greens (V)

## HANDHELDS served with fries

substitute yam fries 3

substitute soup or mixed greens 2

substitute poutine 4

bacon / mushrooms / avocado 1<sup>50</sup> each

### OUTPOST BURGER 17<sup>95</sup>

certified angus beef®, double smash patty, american cheese, lettuce, tomato, secret sauce, toasted potato roll

### TRUFFLE SHUFFLE BURGER 19<sup>50</sup>

certified angus beef®, double smash patty, truffle, mushrooms, bacon, swiss cheese, tomato, arugula, garlic aioli, toasted potato roll

### MAUI WOWIE BURGER 18<sup>95</sup>

certified angus beef®, double smash patty, grilled pineapple, applewood smoked cheddar, jalapeños, pickled red onions, arugula, cilantro, garlic aioli, toasted potato roll

### BEYOND MEAT™ BURGER 17<sup>95</sup>

plant based patty, lettuce, tomato, onion, toasted potato roll (V)

### CRISPY HALIBUT TACO 17<sup>75</sup>

crispy halibut, house-made slaw, crema, jalapeños, pickled onions, cilantro, soft corn & wheat tortillas

### JERK CHICKEN TACOS 17<sup>75</sup>

marinated chicken, mango salsa, jerk aioli, cilantro, soft corn & wheat tortillas

### CRISPY CHICKEN SANDWICH 17<sup>95</sup>

panko crusted chicken breast, smoked cheddar, pickles, tomato, house-made slaw, toasted potato roll / make it spicy add 1

## MAINS

### TRUFFLE MAC & CHEESE 16<sup>95</sup>

truffle infused mornay sauce, with asiago, swiss, provolone, applewood smoked cheddar, focaccia crisp (V)

### LOBSTER MAC & CHEESE 21<sup>95</sup>

wild caught lobster, mornay sauce, with asiago, swiss, provolone, applewood smoked cheddar, focaccia crisp

### PAN ROASTED CHICKEN WITH ORZO 26<sup>95</sup>

double chicken breast, skin on, light flour dust, herb spinach orzo, blistered tomatoes, goat cheese, white wine reduction

### PAN SEARED SALMON 26<sup>95</sup>

blistered cherry tomatoes, red quinoa, roasted butternut squash purée, wilted greens (GF)

### STRIPLOIN STEAK 29<sup>95</sup>

hand-cut 7 oz certified angus beef® striploin, creamy mashed potatoes, seasonal vegetables

### STRIPLOIN STEAK & PRAWNS 34<sup>95</sup>

hand-cut 7 oz certified angus beef® striploin, creamy mashed potatoes, seasonal vegetables

### WILD MUSHROOM STRIPLOIN 32<sup>95</sup>

hand-cut 7 oz certified angus beef® striploin, wild mushrooms, mushroom compound butter, creamy mashed potatoes, seasonal vegetables

## DESSERTS

### COOKIE SANDWICH 9

house-baked chocolate chip cookies, vanilla bean ice cream (V)

### PEACH TART 9

warm puff pastry, grilled cognac peaches, vanilla bean ice cream (V)

parties of 8 or more subject to an 18% automatic gratuity

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies

## BEER & CIDER

### DRAFT

STOKED LAGER, Vancouver	16 oz	21 oz
5620 AMBER ALE, Vancouver	7 <sup>50</sup>	9 <sup>25</sup>
MT. BEGBIE TALL TIMBER, Revelstoke	7 <sup>50</sup>	9 <sup>25</sup>
MT. BEGBIE HIGH COUNTRY KÖLSCH, Revelstoke	7 <sup>75</sup>	9 <sup>50</sup>
STANLEY PARK IPA, Vancouver	7 <sup>75</sup>	9 <sup>50</sup>
STANLEY HAZY PALE ALE, Vancouver	7 <sup>75</sup>	9 <sup>50</sup>
BELGIAN MOON, Canada	7 <sup>75</sup>	9 <sup>50</sup>
FERNIE BREWING COMPANY SEASONAL, Fernie	7 <sup>75</sup>	9 <sup>50</sup>
SEASONAL SOUR	7 <sup>75</sup>	9 <sup>50</sup>
BROKEN LADDER CIDER, Okanagan	8 <sup>75</sup>	10 <sup>50</sup>

### BOTTLES & CANS

KOOTENAY MOUNTAIN ALE, Creston 341 ml	7	
BUDWEISER, USA 341 ml	7	
BUD LIGHT, USA 341 ml	7	
MOLSON CANADIAN, Canada 341 ml	7	
CORONA, Mexico 330 ml	7 <sup>75</sup>	
GUINNESS, Ireland 440 ml	9 <sup>25</sup>	
WHISTLER FORAGER, Whistler 330 ml - gluten-free	7 <sup>75</sup>	
BUD ZERO, USA - non-alcoholic	6 <sup>75</sup>	
ROCK CREEK CIDER, BC 355 ml	7 <sup>75</sup>	

## WHITE WINE

	6 oz	9 oz	750 ml
ROCKFORD WHITE Pinot Grigio	9 <sup>50</sup>	13 <sup>25</sup>	38 <sup>75</sup>
RUFFINO Prosecco, Italy	11		45
RIGAMAROLE Rosé Okanagan, VQA	10	13 <sup>75</sup>	39 <sup>75</sup>
SEE YA LATER RANCH Pinot Gris, Okanagan VQA	11 <sup>50</sup>	16 <sup>75</sup>	49
STARBOROUGH Sauv Blanc, New Zealand	11 <sup>75</sup>	17	49
INNISKILLIN Chardonnay, Okanagan VQA	10	13 <sup>75</sup>	39 <sup>75</sup>

## RED WINE

	6 oz	9 oz	750 ml
ROCKFORD RED, Shiraz	9 <sup>50</sup>	13 <sup>25</sup>	38 <sup>75</sup>
INNISKILLIN Pinot Noir, Okanagan VQA	11 <sup>50</sup>	16 <sup>75</sup>	49
QUAILS' GATE Pinot Noir, Okanagan VQA			65
ANTINORI PÉPPOLI Chianti, Italy			65
DOÑA PAULA Malbec, Argentina	11 <sup>50</sup>	16 <sup>75</sup>	49
SUMAC RIDGE Cab Merlot, Okanagan VQA	11	16	45
MOON CURSER BORDER VINES Meritage, Osoyoos VQA			63
BLACK HILLS NOTA BENE Meritage, Oliver VQA			125
TOM GORE Cab Sauv, California	12	17 <sup>50</sup>	50
BLACK SAGE Cab Sauv, Okanagan VQA			67
BERINGER KNIGHTS VALLEY Cab Sauv, Sonoma			110
CLIFF LEDE Cab Sauv, Stags Leap			190

## COCKTAILS

GREEN TEA MOJITO 8 <sup>95</sup>	
rum, fresh mint, lime, green tea	
simple syrup 1 oz	
CAESAR 8 <sup>95</sup>	
vodka, rockford's secret caesar blend 1 oz	
FANCY PANTS CAESAR 12	
ketel one, pepperoncini, olive, pepperoni stick, horseradish, pickle juice, rimmed with celery salt, habanero salt, montreal steak spice 1 oz	
MANGO PEACH BELLINI 8 <sup>95</sup>	
ketel one peach, sparkling wine, peach schnapps, mango purée, sangria 1 oz	
RED OR WHITE SANGRIA 8 <sup>95</sup>   26 <sup>50</sup> jug	
passion fruit, fresh citrus 1 oz	
MOSCOW MULE 12	
ketel one, ginger beer, fresh lime 2oz	
OLD FASHIONED 12	
bulleit bourbon, angostura, orange bitters, simple syrup 2oz	
SHAFT 8 <sup>95</sup>	
cold brew coffee, vodka, kahlúa, bailey's float 1oz	
PASSION FRUIT MIMOSA 9 <sup>75</sup>	
sparkling wine, passion fruit	
APEROL SPRITZ 9 <sup>95</sup>	
prosecco, aperol, fresh lemon 1oz	
FROZEN COCKTAIL FEATURE 8 <sup>95</sup>	
ask your server for details	

## MOCKTAILS

JUICE 4	
orange, pineapple, grapefruit, apple	
PASSION FRUIT SODA 5	
passion fruit juice, soda	
SMART WATER 5	
RED BULL 5 <sup>75</sup>	

## HAPPY TIMES

3pm-6pm daily

### \$6<sup>50</sup> DRINKS

SHAFTS  
STOKED LAGER  
5620 AMBER ALE  
ROCKFORD WHITE OR RED  
MANGO PEACH BELLINI

### \$8 APPETIZERS

SHRIMP GYOZA  
POUTINE  
YAM FRIES (V)  
TUNA STACK  
AVOCADO BRUSCHETTA (V)  
WILD MUSHROOM DIP (V) (GF)

\* taxes not included

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