

APPETIZERS

AVOCADO BRUSCHETTA 15⁷⁵
fresh tomatoes, basil, balsamic, feta, red onions,
grilled baguette (V)

CALAMARI 16²⁵
red pepper, dill, jalapeños, grilled lemon,
chipotle aioli (GF)

SHRIMP GYOZA 14⁹⁵
house-made citrus ponzu

CHICKEN WINGS 15⁷⁵
sriracha cult, 5-spice, salt & lemon pepper,
sweet thai chili, bbq or hot

POUTINE 11⁹⁵
beef gravy, cheese curds

YAM FRIES 10⁹⁵
garlic aioli (V)

TUNA STACK 16⁷⁵
ahi tuna, mango, avocado, cilantro, pickled red onions,
radish, corn chips

WILD MUSHROOM DIP 15⁹⁵
wild mushrooms, tomatoes, garlic,
goat cheese, corn tortillas (V) (GF)

NACHOS 17²⁵
monteray 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 9⁷⁵
ask your server about today's soup

KALE CAESAR SALAD 15⁹⁵
baby kale, grana padano, garlic croutons, caesar dressing

BEET & ARUGULA SALAD 16⁹⁵
roasted beets, arugula, goat cheese, pistachios,
apple balsamic vinaigrette (V) (GF)

GRILLED PEACH SALAD 16⁹⁵
peaches, pickled red onions, charred corn, feta, Revelstoke
greens, sunflower seeds, cilantro, poppy seed dressing (V) (GF)

NORTH BOWL 22⁷⁵
salmon gravlax, quinoa, butternut squash, cherry
tomatoes, avocado, pickled red onions, Revelstoke
greens, radishes, citrus vinaigrette (GF)

SOUTH BOWL 21⁷⁵
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 12⁹⁵
mornay sauce with asiago, swiss, provolone, applewood
smoked cheddar (V)

CHICKEN FINGERS & FRIES 12⁹⁵
plum sauce

CHEESEBURGER 12⁹⁵
certified angus beef® smashed patty, american cheese,
potato roll, secret sauce, served with your choice of fries,
carrot sticks or mixed greens

GRILLED CHEESE 12⁹⁵
american cheese, sourdough, served with your choice of
fries, carrot sticks or mixed greens (V)

LUNCH FAVOURITES

served with fries

substitute yam fries 3 | substitute soup or mixed greens 2
substitute poutine 4 | bacon / mushrooms 1⁵⁰ each

OUTPOST BURGER 17⁹⁵
certified angus beef®, double smash patty, american cheese,
lettuce, tomato, secret sauce, toasted potato roll

TRUFFLE SHUFFLE BURGER 19⁵⁰
certified angus beef®, double smash patty, truffle, mushrooms,
bacon, swiss cheese, tomato, arugula, garlic aioli, toasted potato roll

MAUI WOWIE BURGER 18⁹⁵
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 17⁹⁵
plant based patty, lettuce, tomato, onion, toasted potato roll (V)

CRISPY HALIBUT TACO 17⁷⁵
crispy halibut, house-made slaw, crema, jalapeños, pickled onions,
cilantro, soft corn & wheat tortillas

JERK CHICKEN TACOS 17⁷⁵
marinated chicken, mango salsa, jerk aioli, cilantro, soft corn &
wheat tortillas

CRISPY CHICKEN SANDWICH 17⁹⁵
panko crusted chicken breast, smoked cheddar, pickles, tomato,
house-made slaw, toasted potato roll / make it spicy add 1

BLTC 16⁹⁵
crispy bacon, swiss, smoked cheddar, arugula, tomato,
garlic aioli, grilled sourdough

CHICKEN FINGERS 16⁹⁵
5 pieces of breaded chicken tenders, plum sauce

TRUFFLE MAC & CHEESE 17⁹⁵
truffle infused mornay sauce, with asiago, swiss, provolone,
applewood smoked cheddar, focaccia crisp (V)

LOBSTER MAC & CHEESE 22⁹⁵
wild caught lobster, mornay sauce, with asiago, swiss, provolone,
applewood smoked cheddar, focaccia crisp

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)

BREAKFAST

served saturday & sunday until 12pm daily

ROCKFORD TRADITIONAL 17⁹⁵
two eggs, choice of crispy bacon or sausage, breakfast potatoes,
sourdough

EGGS BENEDICT 3 WAYS 17⁹⁵
choice of salmon gravlax, avocado or bacon, with baguette,
poached eggs, hollandaise, breakfast potatoes

GRILLED PEACH FRENCH TOAST 16⁹⁵
sourdough, cognac, grilled peaches (V)

BACON & CHEDDAR OMELETTE 16⁹⁵
breakfast potatoes, sourdough

ZEN OMELETTE 16⁹⁵
baby kale, tomato, swiss cheese, breakfast potatoes, sourdough (V)

AVOCADO TOAST 16⁹⁵
toasted sourdough, avocado, cherry tomatoes, feta,
chili flakes, breakfast potatoes (V)

BREAKFAST POUTINE 14⁵⁰
poached egg, bacon, cheese curds, hollandaise, breakfast potatoes

BREAKFAST BURGER 14⁹⁵
certified angus beef®, double smash patty, egg, american cheese,
lettuce, tomato, secret sauce, toasted potato roll, breakfast potatoes

KIDS BREAKFAST 12⁹⁵
one egg any style, choice of crispy bacon or sausage,
breakfast potatoes, sourdough

BEER & CIDER

DRAFT

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

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 ⁷⁵	
GUINNESS, Ireland 440 ml	9 ²⁵	
WHISTLER FORAGER, Whistler 330 ml - gluten-free	7 ⁷⁵	
BUD ZERO, USA - non-alcoholic	6 ⁷⁵	
ROCK CREEK CIDER, BC 355 ml	7 ⁷⁵	

WHITE WINE

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

RED WINE

	6 oz	9 oz	750 ml
ROCKFORD RED, Shiraz	9 ⁵⁰	13 ²⁵	38 ⁷⁵
INNISKILLIN Pinot Noir, Okanagan VQA	11 ⁵⁰	16 ⁷⁵	49
QUAILS' GATE Pinot Noir, Okanagan VQA			65
ANTINORI PÉPPOLI Chianti, Italy			65
DOÑA PAULA Malbec, Argentina	11 ⁵⁰	16 ⁷⁵	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 ⁵⁰	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 ⁹⁵	
rum, fresh mint, lime, green tea	
simple syrup 1 oz	
CAESAR 8 ⁹⁵	
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 ⁹⁵	
ketel one peach, sparkling wine, peach schnapps, mango purée, sangria 1 oz	
RED OR WHITE SANGRIA 8 ⁹⁵ 26 ⁵⁰ 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 ⁹⁵	
cold brew coffee, vodka, kahlúa, bailey's float 1oz	
PASSION FRUIT MIMOSA 9 ⁷⁵	
sparkling wine, passion fruit	
APEROL SPRITZ 9 ⁹⁵	
prosecco, aperol, fresh lemon 1oz	
FROZEN COCKTAIL FEATURE 8 ⁹⁵	
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 ⁷⁵	

HAPPY TIMES

3pm-6pm daily

\$6⁵⁰ 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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