

## APPETIZERS

### AVOCADO BRUSCHETTA 16<sup>75</sup>

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

### CALAMARI 17<sup>75</sup>

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

### SHRIMP GYOZA 16<sup>95</sup>

house-made citrus ponzu

### CHICKEN WINGS 17<sup>75</sup>

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

### POUTINE 12<sup>95</sup>

beef gravy, cheese curds

### YAM FRIES 11<sup>95</sup>

garlic aioli (V) (GC)

### TUNA STACK 17<sup>75</sup>

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

### WILD MUSHROOM DIP 17<sup>75</sup>

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

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

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

## SOUP, SALADS & BOWLS

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

made fresh daily, in-house

### KALE CAESAR SALAD 16<sup>95</sup>

baby kale, grana padano, garlic croutons, caesar dressing

### BEET & ARUGULA SALAD 17<sup>95</sup>

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

### NORTH BOWL 18<sup>95</sup>

mixed greens, butternut squash, cherry tomatoes, avocado, orzo, feta, pickled onions, citrus vinagarette

add blackened chicken or cured salmon gravlax 6

add grilled salmon 12 | add tofu 5

## KIDS

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

mornay sauce, monterey jack, swiss, provolone, applewood smoked cheddar (V)

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

plum sauce, served with your choice of fries, carrot sticks or mixed greens

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

certified angus beef<sup>®</sup> 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)

## FAVOURITES

all burgers & sandwiches are served with fries

substitute yam fries 3 | substitute soup or salad 2  
substitute poutine 4 | add bacon or mushrooms 2 each

### OUTPOST BURGER 18<sup>95</sup>

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

### TRUFFLE SHUFFLE BURGER 19<sup>95</sup>

certified angus beef<sup>®</sup>, double smash patty, truffle, mushrooms, bacon, swiss cheese, tomato, garlic aioli, toasted potato roll

### BEYOND MEAT™ BURGER 18<sup>95</sup>

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

### CRISPY CHICKEN SANDWICH 18<sup>95</sup>

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

## MAINS

### TRUFFLE MAC & CHEESE 18<sup>95</sup>

truffle infused mornay sauce, monterey jack, swiss, provolone, applewood smoked cheddar (V)  
add blackened chicken 6 | add bacon 2

### SEARED PORK RAMEN 23<sup>75</sup>

seared pork belly, asian broth, togarashi, ramen noodles, soft poached egg, wild mushrooms, kimchi

### PAN ROASTED CHICKEN WITH ORZO 27<sup>95</sup>

double chicken breast, skin on, light flour dust, wilted greens & orzo, blistered tomatoes, goat cheese, white wine reduction

### PAN SEARED SALMON 28<sup>95</sup>

blistered cherry tomatoes, wilted greens & orzo, roasted butternut squash purée, wilted greens

### STRIPLOIN STEAK 32<sup>95</sup>

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

### STRIPLOIN STEAK & PRAWNS 37<sup>95</sup>

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

### WILD MUSHROOM STRIPLOIN 35<sup>95</sup>

hand-cut 7 oz certified angus beef<sup>®</sup> striploin, wild mushrooms, creamy mashed potatoes, seasonal vegetables

add peppercorn sauce to any steak entrée 5

## DESSERTS

### COOKIE SKILLET 9<sup>50</sup>

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

### STICKY TOFFEE PUDDING 9<sup>50</sup>

served warm, house-made dulce de leche (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

5620 AMBER ALE, Vancouver

MT. BEGBIE TALL TIMBER, Revelstoke

MT. BEGBIE HIGH COUNTRY KÖLSCH, Revelstoke

STANLEY PARK IPA, Vancouver

STANLEY PARK HAZY PALE ALE, Vancouver

BELGIAN MOON, Canada

SEASONAL DRAFT

SEASONAL SOUR

OKANAGAN CIDER CO., Okanagan

### BOTTLES & CANS

KOOTENAY MOUNTAIN ALE, Creston 341 ml

BUDWEISER, USA 341 ml

BUD LIGHT, USA 341 ml

MOLSON CANADIAN, Canada 341 ml

CORONA, Mexico 330 ml

GUINNESS, Ireland 440 ml

WHISTLER FORAGER, Whistler 330 ml - gluten-free

BUD ZERO, USA - non-alcoholic

ROCK CREEK CIDER, BC 355 ml

## 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

FANCY PANTS CAESAR 12  
ketel one, pepperoncini, olive, pepperoni stick, horseradish, pickle juice, rimmed with celery salt, habanero salt, montreal steak spice 1 oz

RED OR WHITE SANGRIA 9<sup>25</sup>  
fruit juice, fresh citrus, brandy, elderflower liqueur 1 oz

WHISKY SOUR 12<sup>50</sup>  
canadian whisky, egg whites, fresh lemon, house-made bitters 1oz

BARREL AGED JALISCO NEGRONI 12<sup>75</sup>  
reposado tequila, campari, sweet vermouth, house-made grapefruit bitters, barrel aged 2oz

ESPRESSO MARTINI 12<sup>75</sup>  
house-made espresso infused ketel one, kahlúa, espresso coffee, amaro 2oz

MONASHEE AVIATION 12<sup>75</sup>  
locally made monashee gin, fresh lemon, maraschino, crème de violette 2oz

MOSCOW MULE 12  
ketel one, ginger beer, fresh lime 2oz

BARREL AGED OLD FASHIONED 14<sup>75</sup>  
lot 40 rye, bulleit bourbon, house-made bitters, local preserved cherries, barrel aged 2oz

SHAFT 9<sup>95</sup>  
cold brew coffee, vodka, kahlúa, baileys 1oz

PASSION FRUIT MIMOSA 9<sup>75</sup>  
sparkling wine, passion fruit

APEROL SPRITZ 10<sup>75</sup>  
prosecco, aperol, fresh orange 1oz

## WARM FUZZIES

BAILEYS COFFEE 8<sup>75</sup>  
baileys, coffee, whip cream 1oz

IRISH COFFEE 8<sup>75</sup>  
jameson irish whiskey, coffee, whip cream 1oz

MULLED RED WINE 11  
house-made with bc red wine, cinnamon, cloves, star anise 1oz

## 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

**\$7<sup>50</sup>**

SHAFTS

JAMESON COLD

BREW WHISKEY

**\$9**

POUTINE