

APPETIZERS

AVOCADO BRUSCHETTA 16⁷⁵

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

CALAMARI 17⁷⁵

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

SHRIMP GYOZA 16⁹⁵

house-made citrus ponzu

CHICKEN WINGS 17⁷⁵

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

POUTINE 12⁹⁵

beef gravy, cheese curds

YAM FRIES 11⁹⁵

garlic aioli (V) (GC)

TUNA STACK 17⁷⁵

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

WILD MUSHROOM DIP 17⁷⁵

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

NACHOS 17²⁵

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 9⁷⁵

made fresh daily, in-house

SEARED PORK RAMEN 23⁷⁵

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

KALE CAESAR SALAD 16⁹⁵

baby kale, grana padano, garlic croutons, caesar dressing

BEET & ARUGULA SALAD 17⁹⁵

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

NORTH BOWL 18⁹⁵

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

add blackened chicken or cured salmon gravlax 6

add grilled salmon 12 | add tofu 5

KIDS

MAC & CHEESE 12⁹⁵

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

CHICKEN FINGERS & FRIES 12⁹⁵

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

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)

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 18⁹⁵

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

TRUFFLE SHUFFLE BURGER 19⁹⁵

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

BEYOND MEAT™ BURGER 18⁹⁵

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

JERK CHICKEN TACOS 18⁹⁵

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

CRISPY CHICKEN SANDWICH 18⁹⁵

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

BLTC 18⁹⁵

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

CHICKEN FINGERS 17⁹⁵

4 pieces of breaded chicken tenders, plum sauce

TRUFFLE MAC & CHEESE 18⁹⁵

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

BREAKFAST

served until 11am daily

ROCKFORD TRADITIONAL 17⁹⁵

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

EGGS BENEDICT 17⁹⁵

bacon, baguette, poached eggs, hollandaise, breakfast potatoes

BACON & SMOKED CHEDDAR OMELETTE 16⁹⁵

bacon, american cheese, breakfast potatoes, sourdough

ZEN OMELETTE 17⁹⁵

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

AVOCADO TOAST 17⁹⁵

poached eggs, toasted baguette, smashed avocado, cherry tomatoes, arugula, chili flakes, breakfast potatoes (V)

BREAKFAST POUTINE 15⁵⁰

poached egg, bacon, cheese curds, hollandaise, breakfast potatoes

FRENCH TOAST 16⁹⁵

caramelized peaches, sourdough (V)

KIDS BREAKFAST 12⁷⁵

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

DESSERTS

COOKIE SKILLET 9⁵⁰

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

STICKY TOFFEE PUDDING 9⁵⁰

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	16 oz	21 oz
5620 AMBER ALE, Vancouver	7 ⁹⁵	9 ⁹⁵
MT. BEGBIE TALL TIMBER, Revelstoke	7 ⁹⁵	9 ⁹⁵
MT. BEGBIE HIGH COUNTRY KÖLSCH, Revelstoke	8 ²⁵	10 ²⁵
STANLEY PARK IPA, Vancouver	8 ²⁵	10 ²⁵
STANLEY PARK HAZY PALE ALE, Vancouver	8 ²⁵	10 ²⁵
BELGIAN MOON, Canada	8 ²⁵	10 ²⁵
SEASONAL DRAFT	8 ²⁵	10 ²⁵
SEASONAL SOUR	8 ²⁵	10 ²⁵
OKANAGAN CIDER CO., Okanagan	8 ⁷⁵	10 ⁵⁰

BOTTLES & CANS

KOOTENAY MOUNTAIN ALE, Creston 341 ml	7 ⁷⁵	
BUDWEISER, USA 341 ml	7 ⁷⁵	
BUD LIGHT, USA 341 ml	7 ⁷⁵	
MOLSON CANADIAN, Canada 341 ml	7 ⁷⁵	
CORONA, Mexico 330 ml	8 ⁷⁵	
GUINNESS, Ireland 440 ml	9 ⁵⁰	
WHISTLER FORAGER, Whistler 330 ml - gluten-free	8 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 PÈPPOLI 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

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 ²⁵		
fruit juice, fresh citrus, brandy, elderflower liqueur 1 oz		
WHISKY SOUR 12 ⁵⁰		
canadian whisky, egg whites, fresh lemon, house-made bitters 1oz		
BARREL AGED JALISCO NEGRONI 12 ⁷⁵		
reposado tequila, campari, sweet vermouth, house-made grapefruit bitters, barrel aged 2oz		
ESPRESSO MARTINI 12 ⁷⁵		
house-made espresso infused ketel one, kahlúa, espresso coffee, amaro 2oz		
MONASHEE AVIATION 12 ⁷⁵		
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 ⁷⁵		
lot 40 rye, bulleit bourbon, house-made bitters, local preserved cherries, barrel aged 2oz		
SHAFT 9 ⁹⁵		
cold brew coffee, vodka, kahlúa, baileys 1oz		
PASSION FRUIT MIMOSA 9 ⁷⁵		
sparkling wine, passion fruit		
APEROL SPRITZ 10 ⁷⁵		
prosecco, aperol, fresh orange 1oz		

WARM FUZZIES

BAILEYS COFFEE 8 ⁷⁵	
baileys, coffee, whip cream 1oz	
IRISH COFFEE 8 ⁷⁵	
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 ⁷⁵	

HAPPY TIMES

3pm-6pm daily

\$7⁵⁰

SHAFTS

JAMESON COLD

BREW WHISKEY

\$9

POUTINE