

## APPETIZERS

**AVOCADO BRUSCHETTA** 16<sup>75</sup>  
fresh tomatoes, basil, balsamic, feta,  
red onions, toasted flatbread (V)

**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

**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

**KALE CAESAR SALAD** 16<sup>95</sup>  
baby kale, grana padano, garlic croutons, caesar dressing

**NORTH BOWL** 18<sup>95</sup>  
mixed greens, butternut squash, cherry tomatoes,  
avocado, quinoa, feta, pickled onions, citrus vinaigrette

add blackened chicken 6  
add grilled salmon 12 | add tofu 5

## KIDS

**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® smashed patty, american cheese,  
dry bun, 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®, double smash patty, american cheese,  
lettuce, tomato, secret sauce, toasted potato roll

**BEYOND MEAT™ BURGER** 18<sup>95</sup>  
plant based patty, lettuce, tomato, toasted potato roll (V)

**JERK CHICKEN TACOS** 18<sup>95</sup>  
marinated chicken, mango salsa, jerk aioli, cilantro,  
pickled onion, jalapeño, soft wheat tortillas

**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

**CHICKEN FINGERS** 17<sup>95</sup>  
4 pieces of breaded chicken tenders, plum sauce

## MAINS

**PAN ROASTED CHICKEN** 27<sup>95</sup>  
double chicken breast, skin on, light flour dust, mashed potatoes,  
seasonal veg, white wine cream sauce

**PAN SEARED SALMON** 28<sup>95</sup>  
blistered cherry tomatoes, quinoa, roasted butternut squash purée,  
wilted greens

**STRIPLOIN STEAK** 32<sup>95</sup>  
hand-cut 7 oz certified angus beef® striploin, creamy mashed  
potatoes, seasonal vegetables

**STRIPLOIN STEAK & PRAWNS** 37<sup>95</sup>  
hand-cut 7 oz certified angus beef® striploin, creamy mashed  
potatoes, seasonal vegetables

**WILD MUSHROOM STRIPLOIN** 35<sup>95</sup>  
hand-cut 7 oz certified angus beef® striploin, wild mushrooms,  
creamy mashed potatoes, seasonal vegetables

add red wine demi 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

## WINE

### WHITE

	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

	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

16 oz	21 oz
7 <sup>95</sup>	9 <sup>95</sup>
7 <sup>95</sup>	9 <sup>95</sup>
8 <sup>25</sup>	10 <sup>25</sup>
8 <sup>25</sup>	10 <sup>25</sup>
8 <sup>25</sup>	10 <sup>25</sup>
8 <sup>25</sup>	10 <sup>25</sup>
8 <sup>25</sup>	10 <sup>25</sup>
8 <sup>25</sup>	10 <sup>25</sup>
8 <sup>75</sup>	10 <sup>50</sup>

## 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

## 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