

BREAKFAST

SERVED DAILY UNTIL 11 AM

ROCKFORD TRADITIONAL 17⁹⁵

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

AVOCADO TOAST 17⁹⁵

soft poached eggs, avocado, arugula, feta, chili flakes, toasted baguette, breakfast potatoes (V)

EGGS BENNY 17⁹⁵

soft poached eggs, ham, toasted baguette, hollandaise, breakfast potatoes

SMOKED SALMON BENNY 19⁹⁵

smoked salmon, baguette, soft poached eggs, hollandaise

BELGIAN WAFFLE 16⁹⁵

belgian waffle topped with fresh berries, whipped cream, chocolate sauce, maple syrup (V)

CHICKEN & WAFFLE 20⁹⁵

house-made fried chicken, fresh waffle, sunny side up egg, chipotle aioli, maple syrup

BREAKFAST POUTINE SKILLET 17⁹⁵

soft poached eggs, bacon, cheese curds, breakfast potatoes, hollandaise

HUEVOS RANCHEROS SKILLET 19⁹⁵

poached eggs, chorizo, hashbrowns, salsa, sour cream, corn chips

POWER SKILLET 18⁹⁵

poached eggs, quinoa, cherry tomatoes, wilted greens, butternut squash, onion, avocado, toasted baguette (V)

CARIBBEAN SKILLET 19⁹⁵

poached eggs, hashbrowns, pickled onion, jerk chicken, grilled pineapple, jerk infused hollandaise sauce, toasted baguette

PARFAIT 8⁹⁵

vanilla yogurt, fresh berries, peaches, granola, dates, raisins (V)

KIDS BREAKFAST 12⁷⁵

scrambled eggs, bacon or sausage, sourdough, breakfast potatoes

V - Vegetarian Option

Gluten Conscious Menu Available

Parties of 8 or more are subject to an 18% automatic gratuity

Not all ingredients are listed, please advise us about food sensitivities and allergies

APPETIZERS

CALAMARI 17⁹⁵

red pepper, dill, jalapeños, grilled lemon, chipotle aioli

SHRIMP GYOZA 17²⁵

house-made citrus ponzu

CHICKEN WINGS 17⁹⁵

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

POUTINE 13⁹⁵ | XL POUTINE 16⁹⁵

beef gravy, cheese curds

add spicy chorizo sausage 4

YAM FRIES 12⁹⁵

garlic aioli (V)

TUNA STACK 18⁷⁵

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

AVOCADO BRUSCHETTA 16⁷⁵

fresh tomato, basil, balsamic, feta, red onion, grilled flat bread (V)

NACHOS 23

monterey jack, red peppers, pickled jalapeños, pickled onion, green onions, salsa, sour cream (V)

add spicy chicken or beef 5 | add guacamole 4

CRISPY CAULIFLOWER 15⁹⁵

seasoned, battered cauliflower bites, sweet & spicy chili sauce (V)

MUSSELS 20⁹⁵

garlic, white wine and cream, with garlic foccacia

SOUP, SALAD & BOWLS

THAI CHICKEN SOUP 12⁷⁵

spicy and rich coconut broth, chicken, garlic bread

KALE CAESAR SALAD 16⁹⁵

baby kale, grana padano, garlic croutons, caesar dressing

BEET & ARUGULA SALAD 18²⁵

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

TUNA POKE BOWL 24⁹⁵

marinated ahi tuna, couscous, grilled pineapple, mango salsa, mixed greens, pickled onion, radish, avocado

NORTH BOWL 18⁹⁵

quinoa, mixed greens, butternut squash, cherry tomatoes, avocado feta, pickled onions, citrus vinaigrette (V)

add blackened chicken | grilled chicken 6

add 6 oz grilled salmon 12 | add bacon 2

add crispy tofu (V) | crispy blackened tofu (V) 5

FAVOURITES

all burgers and sandwiches are served with fries | sub salad 2
gluten free bun 3 | soup or yam fries 3 | poutine 5

add bacon, mushrooms, avocado, cheese or,
caramelized onions 2

CRISPY CHICKEN BURGER 21⁷⁵

crispy chicken breast, smoked cheddar, pickles, tomato,
house-made slaw | make it spicy add 1

BUFFALO BACON CHICKEN WRAP 22

house dredged chicken breast, monterey jack, lettuce,
pickled onion, tomato, bacon, ranch, hot sauce, flour tortilla

OUTPOST BURGER 21⁷⁵

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

TRUFFLE SHUFFLE BURGER 22⁵⁰

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

BEYOND MEAT™ BURGER 20⁵⁰

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

STEAK FRITES 29⁹⁵

7 oz certified angus beef® sirloin with fries.

½ LB FRENCH DIP 22⁹⁵

certified angus beef®, caramelized onion, horseradish aioli,
toasted garlic buttered baguette with house-made au jus

ALFREDO LINGUINE 23⁹⁵

alfredo cream sauce, white wine, tomato, grana padano, and
grilled chicken with garlic foccacia

SEARED PORK RAMEN 23⁹⁵

red miso, soft poached egg, seared pork belly, marinated
shiitake, kimchi

KIDS' MENU

served with fries, carrot sticks, or mixed greens. kids' menu
items include choice of juice or pop and ice cream for dessert!

WINNER WINNER CHICKEN DINNER 16⁹⁵

grilled chicken, roasted vegetables

KIDS' BURGER 12⁹⁵

certified angus beef® smashed patty, american cheese, toasted
potato roll, ketchup

CHICKEN FINGERS & FRIES 12⁹⁵

GRILLED CHEESE 12⁹⁵

ALFREDO LINGUINE 13⁹⁵

MAINS served after 5pm

PAN SEARED SALMON 29⁹⁵

butternut squash purée, quinoa, wilted greens and dill

SOUS VIDE CHICKEN 28⁹⁵

country gravy, with yukon gold mashed potatoes
and seasonal vegetables

BBQ RIBS FULL RACK 38⁹⁵ | HALF RACK 28⁹⁵

fall-off-the-bone tender, house-made slaw and fries.

STEAKS

all steak entrées are served with a side of seasonal vegetables
plus your choice of yukon gold mashed potatoes, or roasted
potatoes

SIRLOIN 32⁹⁵

7 oz certified angus beef® sirloin

NEW YORK 42⁹⁵

10 oz certified angus beef® new york

RIB EYE 49⁹⁵

13 oz certified angus beef® rib eye

GREAT WITH STEAKS

peppercorn sauce 3⁹⁵ | bernaise sauce 3⁹⁵
garlic butter prawns 5⁹⁵ | mushroom medley 4⁹⁵
caramelized onions 2⁹⁵

DESSERTS

CHOCOLATE OREO STACK 10⁹⁵

chocolate custard, oreo cookie crumble, tiramisu,
topped with whipped cream (V)

NEW YORK CHEESECAKE 10⁹⁵

with house-made coulis (V)

GUILT FREE CHOCOLATE TORTE 10⁹⁵

Gluten free, dairy free dark chocolate torte with
fresh raspberries (V) (GF)

ROCKFORD
bar | grill

BEER & CIDER

DRAFT

STOKED LAGER, Vancouver	16 oz	22 oz	JUG	8 ²⁵	10 ²⁵	22 ⁹⁵
MT. BEGBIE TALL TIMBER, Revelstoke	8 ⁵⁰	10 ⁵⁰	23 ⁵⁰			
MT. BEGBIE HIGH COUNTRY KÖLSCH, Revelstoke	8 ⁵⁰	10 ⁵⁰	23 ⁵⁰			
HOP VALLEY BUBBLE STASH IPA, USA	8 ⁵⁰	10 ⁵⁰	23 ⁵⁰			
BROKEN LADDER CIDER, Kelowna	8 ⁵⁰	10 ⁵⁰	23 ⁵⁰			
GRANVILLE KITSILANO JUICY IPA, Vancouver	8 ⁵⁰	10 ⁵⁰	23 ⁵⁰			
STANLEY PARK HAZY PALE ALE, Vancouver	8 ⁵⁰	10 ⁵⁰	23 ⁵⁰			
BELGIAN MOON, Canada	8 ⁵⁰	10 ⁵⁰	23 ⁵⁰			
COORS LIGHT, Canada	8 ⁵⁰	10 ⁵⁰	23 ⁵⁰			
SEASONAL SOUR	8 ⁵⁰	10 ⁵⁰	23 ⁵⁰			
FEATURE DRAFT	8 ⁵⁰	10 ⁵⁰	23 ⁵⁰			

BOTTLES & CANS

KOOTENAY MOUNTAIN ALE, Creston 341 ml	7 ⁹⁵
BUDWEISER, USA 341 ml	7 ⁹⁵
MOLSON CANADIAN, Canada 341 ml	7 ⁹⁵
CORONA, Mexico 330 ml	8 ⁷⁵
GUINNESS, Ireland 440 ml	9 ⁹⁵
WHISTLER FORAGER, Whistler 330 ml - gluten-free	8 ⁷⁵
HEINEKEN ZERO, Holland - non-alcoholic	6 ⁷⁵
ROCK CREEK CIDER, BC 355 ml	7 ⁹⁵

NON-ALCOHOLIC

SMART WATER	5
PASSION FRUIT SODA	6 ²⁵
VIRGIN CAESAR	6 ⁵⁰
RED BULL	6
original, sugar-free	
SAN PELLEGRINO	7
COFFEE, TEA, POP	4 ²⁵
HOT CHOCOLATE	4 ⁵⁰

COCKTAILS

APEROL SPRITZ 10 ⁷⁵	prosecco, aperol, fresh orange 1oz
RED OR WHITE SANGRIA 9 ²⁵	fruit juice, fresh citrus, brandy, elderflower liqueur 1oz
FANCY PANTS CAESAR 11 ⁹⁵	pepperoncini, olive, pepperoni stick, horseradish, pickle juice, rimmed with celery salt, habanero salt, montreal steak spice 1oz
WINTER WHISKY SOUR 12 ⁵⁰	canadian whisky, egg whites, fresh lemon, house-made bitters, mulled wine float 1oz
BARREL AGED JALISCO NEGRONI 12 ⁷⁵	reposado tequila, campari, dry and sweet vermouth, house-made grapefruit bitters 2oz
MOSCOW MULE 11 ⁹⁵	ketel one, ginger beer, fresh lime 2oz
MONASHEE AVIATION 12 ⁷⁵	locally made monashee gin, fresh lemon, maraschino, crème de violette 2oz
PAPER PLANE 13 ⁷⁵	bulleit bourbon, amaro nonino, aperol, fresh lemon 2oz
BARREL AGED OLD FASHIONED 14 ⁷⁵	lot 40 rye, bulleit bourbon, house-made bitters, local preserved cherries, barrel aged 2oz
ESPRESSO MARTINI 12 ⁷⁵	ketel one vodka, amaro montenegro, espresso 2oz
SHAFT 9 ²⁵	cold brew coffee, vodka, kahlúa, baileys 1oz
PASSION FRUIT MIMOSA 9 ⁷⁵	sparkling wine, passion fruit

WARM & FUZZIES

BAILEYS COFFEE 9 ²⁵	baileys, coffee, whip cream 1oz
IRISH COFFEE 9 ²⁵	jameson irish whiskey, coffee, whip cream 1oz
MULLED RED WINE 11 ⁹⁵	house-made with BC red wine, cinnamon, cloves, star anise 1oz
S'MORES HOT CHOCOLATE 14 ⁵⁰	dark rum, hot chocolate, with a toasted marshmallow, graham cracker 1oz

APRÉS
3 PM – 5 PM DAILY

SHAFT 7⁵⁰
POUTINE 8
CRISPY CAULIFLOWER 8

WINE

BUBBLES

RUFFINO Prosecco, Italy	6 oz	9 oz	750 ml	11	49
STELLARS JAY Sparkling Rosé, Okanagan VQA					59
VEUVE CLICQUOT Brut, France					160

WHITE

ROCKFORD WHITE Pinot Grigio	6 oz	9 oz	750 ml	9 ⁵⁰	13 ²⁵	38 ⁷⁵
SAINTLY Rosé, Okanagan VQA	10	13 ⁷⁵	39 ⁷⁵			
SEE YA LATER RANCH Pinot Gris, Okanagan VQA	11 ⁵⁰	16 ⁷⁵	49			
R&D Sauv Blanc Sémillion, Okanagan VQA	12	17 ⁵⁰	50			
INNISKILLIN Chardonnay, Okanagan VQA	10	13 ⁷⁵	39 ⁷⁵			
NK'MIP QwAM QwMT Chardonnay, Okanagan VQA					65	

RED

ROCKFORD RED, Cab Sauv	6 oz	9 oz	750 ml	9 ⁵⁰	13 ²⁵	38 ⁷⁵
INNISKILLIN Pinot Noir, Okanagan VQA	11 ⁵⁰	16 ⁷⁵	49			
QUAILS' GATE Pinot Noir, Okanagan VQA					65	
DOÑA PAULA Malbec, Argentina	11 ⁵⁰	16 ⁷⁵	49			
SUMAC RIDGE Cab Merlot, Okanagan VQA	11	16	45			
TOM GORE Cab Sauv, California	12	17 ⁵⁰	50			
BLACK SAGE Cab Sauv, Okanagan VQA					67	
MOON CURSER BORDER VINES Cab/Malbec/Carmenere, Okanagan VQA					63	
LAUGHING STOCK "PORTFOLIO" Meritage, Okanagan					95	
CORCELETTES TALUS Cab Sauv, Okanagan					125	
BERINGER KNIGHTS VALLEY Cab Sauv, Sonoma					110	
CLIFF LEDE Cab Sauv, Stags Leap					190	
RUFFINO RISERVA GRAN SELEZIONE Chianti, Italy					100	
MONDAVI "TO KALON VINEYARD" RESERVE Cab Sauv, Napa					270	
ANTINORI PIAN DELLE VIGNE Brunello di Montalcino, Italy, (3L)					1000	

ROCKFORD
bar | grill