



Share Plates

TWO FOOT LOUNGE BREAD \$14.75

Herb garlic buttered baguette and our three-cheese blend.

Served with Napoli dipping sauce.

Add bacon... \$2.00

CRISPY FISH TACOS \$12.75 / Golden battered cod fillets served with shaved cabbage, pickled onions, spicy smokehouse aioli, and tangy citrus salsa, served in grilled flour tortillas.

LETTUCE WRAPS \$13.50 / Smoked beef brisket in fresh lettuce cups, with Korean bbq sauce, Asian style slaw, peanut-sesame crunch and spicy ponzu dipping sauce.

CHEESEBURGER SKINS \$11.50 / Crispy potato shells, Angus beef, bacon, cheddar, fried onions, kicker dip.

LONG BOARD NACHOS \$23.50 / These aren't your average nachos! Piled long and high with peppers, onions, corn, olives, tomatoes, four cheeses and cheese sauce with a side of fire roasted salsa and sour cream. We dare you!

Add guacamole... \$4

Add southwestern beef & bean chili... \$4

Bowls

TEX-MEX CHICKEN CAESAR BOWL \$18.50

Crisp romaine lettuce, baby kale, garlic croutons tossed in a creamy Chipotle Caesar dressing, topped with Parmesan cheese and spicy tortilla-crusting chicken breast. Served with garlic toast.

KETO GRAIN BOWL \$17.25 / Mixed grains, artisan lettuces, fresh market vegetables, boiled egg, Okanagan feta and house pickled onions. Herb buttermilk dressing.

With: grilled half avocado \$18.50

With: grilled chicken \$20.00

CRISPY CHICKEN UDON NOODLE BOWL \$18.50

Asian mixed vegetables, lime-hoisin sauce, crispy wontons, peanut-sesame crunch and Sriracha.

Sub in crispy fried tofu \$2.00

SLOW COOKED BOLOGNESE BOWL \$17.75 / House made tomato and basil meat sauce, trottolo pasta, Parmesan cheese and pesto. Served with herb garlic toast.





Soups & Salads

ROASTED MUSHROOM SOUP Cup \$6.00 / Bowl \$10.25

Loads of button, portobello & shitake mushrooms, Sherry wine, cream and mixed herbs, served with a potato scallion roll.

CAESAR SALAD \$10.50 / Crisp romaine lettuce, baby kale, garlic croutons topped with Parmesan cheese, tossed in a creamy Caesar dressing.

Lounge Features

All burgers & sandwiches come with 'moose fries' : lightly battered 100% Canadian potatoes dusted in Parmesan & herbs

CLASSIC BACON CHEESEBURGER \$17.50

Featuring locally sourced fresh ground beef chuck, bacon, fried onions and melty sharp Cheddar cheese. Our burger is garnished with lettuce, pickles, fresh tomato and whole grain mustard aioli, served on an artisan bun.

WILD BC SOCKEYE SALMON BURGER \$17.25

Chargrilled Mediterranean spiced Ocean Wise salmon patty smothered in a creamy feta sauce, baby kale, fresh tomato and pickled onions.

HV ROASTED TURKEY CLUB \$17.00

Sliced turkey breast, crisp bacon, lettuce, fresh tomato, crunchy mustard and spicy smokehouse aioli, served on a Ciabatta bun.

'THE FRENCH DIP' \$16.75

Shaved roasted Angus prime rib piled high on a toasted deli roll with fried onions. Served with au jus dip.

SMASHED GREEN GARBANZO BEAN & POTATO QUESADILLA \$15.75

Corn, pesto, green onions, 3 cheese blend and a side of guacamole.

OCEAN WISE FISH & CHIPS \$19.00

Two pieces of golden battered cod, served with creamy coleslaw and a side of remoulade sauce.

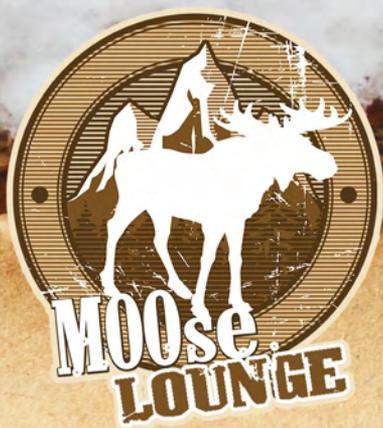
SOUTH INDIAN BEEF CURRY \$22.50

Fragrant spices, braised Beretta Farms beef short rib, coconut scented rice, toasted almonds.

WEEKLY DINNER FEATURE \$MP

This chef inspired dinner entrée is served after 5pm. Please ask your server for details.





Plant Based

VEGAN 'TUNA' LETTUCE WRAPS \$13.50

Asian marinated plant based 'Tuna' in fresh lettuce cups, with Korean bbq sauce, Asian style slaw, peanut-sesame crunch and spicy ponzu dipping sauce.

ARTISAN MIXED LETTUCES \$9.50

Crisp mixed greens topped with cucumber, carrots, grape tomatoes, radish and roasted sunflower seeds. House made vinaigrette.

GRAIN & AVOCADO CHEESEBURGER \$17.75

Whole grain veggie patty, fresh avocado, plant based cheese. Our burger is garnished with lettuce, pickles, fresh tomato and spicy veganise, served on a plant based bun.

SOUTH INDIAN SPICED TOFU CURRY \$22.50

Fragrant spices, winter vegetables, coconut scented rice, toasted almonds.

Desserts

DOUBLE CHOCOLATE BREAD PUDDING \$11.00

This signature gluten free chocolate bread pudding is made using our custom 'Alpine Noir' and 'Monashee Milk' chocolates, served warm with vanilla bean gelato and caramel sauce.

TOWER OF POWER CHEESECAKE \$11.00

New York style vanilla cheesecake served with raspberry sauce and Chantilly cream.

Winter Warmers

\$9.50 • 2oz POUR

ULTIMATE APRÈS SKI

Kahlúa, Peppermint Schnapps, Crème de Cacao, Baileys, Hot Chocolate, Whip with a crushed candy cane rim

CAFÉ DON JUAN

Lamb's Navy Rum, Kahlúa, Whip, Coffee

CANADIAN KISS!

Baileys, Kahlúa, Coffee, Whip

FIREVINES MULLED WINE

Served with Cinnamon Stick and Orange Slice





Moose Kids Menu

Choose from one of our pint sized kids entrées.
The meal is accompanied with a beverage and
followed by ice cream.

\$12.50 / KIDS 10 & UNDER

Entrées

CHEESEBURGER & FRIES

1 PIECE FISH & CHIPS

**BOLOGNESE SAUCE & NOODLES,
GARLIC TOAST**

**3 PIECE CHICKEN TENDERS
& FRIES**

CRISPY CHICKEN CAESAR SALAD

Dessert

ICE CREAM CUP

Choose one: chocolate, vanilla,
butterscotch or strawberry

