



APPETIZERS



CRISPY CAULIFLOWER BITES rosemary honey, harissa aioli 	12	SMOKED POLENTA FRIES Argentinian herb aioli 	13
TUNA POKE JAR pickled ginger, edamame, green onion, avocado, cucumber. Served with wonton crisps	16	FRENCH ONION SOUP sourdough, gratinéed with truffle gouda	15

MAINS

All sandwiches are served with fries.
Or upgrade to:

side ALPINE SALAD 3.5  

side FRENCH ONION SOUP 3.5

ROSEMARY BEEF DIP crispy garlic baguette, smoked harissa aioli, CAB shaved prime rib, brandy glazed onion, fried shallots	23	GOURMET MAC & CHEESE confit duck, rich cheese sauce, gratinée truffle gouda, pork chichorons	24
MARKET VEGETABLE SANDWICH sourdough, smoked hummus spread, cucumber salsa, pickled onions, mixed greens 	21	ALPINE SALAD sherry pickled apple, spicy candied almonds, cranberries, marinated feta, white balsamic vinaigrette  	19
THE WOODS BURGER 63 Acres beef, truffle aioli, mustard pickled onions, lettuce, smoked cheddar, seeded bun	24	GARDEN PATH pesto roasted vegetables, seven grain blend, parsley gremolata vinaigrette, sweet potato crisps	22

ADD:

BC salmon 16 

Herbes de Provence prawns (5) 10 

 Vegetarian  Vegan  Gluten Friendly Food subject to GST 5%. Alcohol subject to GST 5% PST 10%

Please inform us of any food allergies or intolerances; the menu may not declare all ingredients in a particular dish.
Our restaurant uses ingredients that contain all major food allergens and there is the possibility of cross contamination.

