



THE WOODS

We source our products from as local as possible. Our seafood is certified Ocean Wise, our meats and poultry are raised sustainably & all natural. Please ask about our gluten free, vegetarian, vegan options.

START + SHARE

FIRE ROASTED TOMATO SOUP Small 8
parmesan cream, basil oil + artisan bread roll Large 13

CAESAR SALAD **14**
hearts of romaine, Canadian maple bacon, crunchy ciabatta, parmesan, creamy garlic dressing

CULTIVATED GREENS **15**
sprouted grains, cucumbers, carrots, radish, beets, apple, pickled onions, Okanagan feta + spicy pecans, cranberry vinaigrette
add: house made buttermilk fried chicken cutlet 7

SMOKED GORGONZOLA STUFFED BACON WRAPPED DATES Five pieces 10
local birch syrup + roasted almonds Ten pieces 19

TANDOORI CHICKEN WINGS **15**
South Indian curry yogurt + scallions

PACIFIC YELLOWFIN TUNA POKE **18**
peach salsa, avocado, grapefruit ginger dressing, soya-kaffir lime emulsion, sesame, crispy wontons
sub in: Vegan "Tuna" 3

CHILI PEPPER SPICED CRISPY CAULIFLOWER **15**
fried curds, jicama, fresh coriander, blood orange crema

TOGARASHI SPICED CALAMARI **17**
marinated cucumber, scallions + ponzu sriracha mayo

OUR CURE BOARD + ARTISANAL CHEESES **28**
hand selected charcuterie meats, local & imported cheeses, seasonal accoutrements, crisps & crackers
sub in: double the cheese instead of meat 2

THE WOODS FONDUE FOR TWO **26**
Raclette, Gruyere + Emmental Cheeses, fresh market vegetables, orchard fruits, nugget potatoes, baguette,
add: local farmer sausage 3

CASUAL FARE

MOROCCAN CHICKEN + PUMPKIN STEW **23**
harissa charred grilled chicken breast, pumpkin-chickpea stew, roasted almonds, goji berries, rice & lentils, yogurt, grilled flatbread

BACON SMASH BURGER + FRIES **18**
6oz Angus beef chuck patty, wild mushrooms, provolone, lettuce, vine tomato, pickled onions, kicker sauce, seeded bun

MARGARITA GNOCCHI **18**
basil cream + vine tomato, triple cheese gratin

AAA BEEF STIR FRY + SOBA NOODLES **19**
Asian vegetable medley, Shanghai sauce, ginger, lime, cashew-sesame crunch
sub in: soya ginger marinated tofu 2

BUTTERNUT SQUASH RAVIOLI + GARLIC PRAWNS **23**
caramelized Brussel sprouts, kale, corn, roasted garlic cream, parmesan, hazelnut bread crumb

MAINS

FRESH FISHERMAN'S CATCH **M/P**
sourced from our favorite fish Mongers at Codfathers Seafood Market, Ask about today's catch

WINTER ALE BRAISED BERETTA FARMS BEEF SHORT RIB **28**
6 month aged Smit Co Gouda, roasted garlic mashed potato, market vegetables, natural braising sauce, gremolata

14OZ PORK TOMAHAWK CHOP + FRIES **36**
flame grilled & Applewood BBQ spice rubbed pastured raised pork chop, smoked paprika butter, parsley-shallot chimichurri

NORTH OKANAGAN CHICKEN BREAST **27**
pan roasted with aromatics, roasted garlic mashed potato, market vegetables, creamy foraged BC mushroom ragout