

SHARABLES

Fernet Spiced Nuts	7
House Pickled Vegetables	7
Fresh cooked potato chips Taco lime seasoning	7
House Olives	7
Trio of Sliders Daily patty, lettuce, tomato, garlic aioli, sesame bun	14
Wild Boar Pogo Wild boar sausage, corn batter, sake mustard aioli	8
House Smoked Chicken Wings Grilled to perfection served with charred strawberry BBQ	14
Beef Brisket Spring Rolls Peanut coconut braised brisket, shredded savoy cabbage, carrots and sweet onions with Vietnamese dipping sauce	10
Padano Arancini Classic parmesan crispy rice ball with pumpkin seed pesto	9
Truffled Fries Crispy fries with yeshi aioli	12
Chili Rubbed Tuna Tataki Pickled cucumber salad, sesame brittle with a sesame soy blood orange ponzu	16
Vegetarian Flatbread goat cheese, sweet onions, bell peppers, artichoke hearts, basil pesto on a herb crust	16
Pepperoni Flatbread air dried pepperoni, provolone, aged white cheddar, garlic plum tomato sauce on a herb crust	16
Moroccan Spiced Lamb Ribs tomato sauce	17
Clive's Greens crispy chickpeas, grape tomatoes, cucumber, candied walnuts, carrot curls, green goddess dressing	14

DESSERT

Lime cheesecake	12
Cookies + cream crème brûlée	12
Caramelized apple gateau	12
Truffle taster milk dark white chocolate	12

SANDWICHES & HAND HELDS

Buttermilk Chicken Tacos smashed avocado, mixed cheese, caramelized onions, vista hot sauce, fresh cilantro, hand made corn tortillas	16
Prawn Roasted Bao Buns grilled wild prawns, pickled carrots, chimichurri, green onions	17
Smoked Duck Clubhouse Sous vide smoked duck breast, mixed greens, Roma tomatoes, sliced bacon, burnt orange aioli	25
Clive's Burger Choice of lamb or angus beef patty, mixed greens, Roma tomatoes, chili lime steak cut onion rings, garlic aioli, brioche bun	21
Veggie Burger House made beyond meat patty, steak cut tomatoes, wild mushrooms, basil pumpkin seed pesto, pretzel Kaiser bun	18

All sandwiches come with your choice of salad or fries

CHEESE AND CHARCUTERIE

choose any 3 cheese or meat	20
each additional cheese and meat	5

CHARCUTERIE

ask server for our daily selection

CHEESES

Happy Days, Okanagan

goat, award winning soft unripened cheese
pasteurized goat's milk-

Ale Havarti, Armstrong

semi firm, creamy melt in your mouth cheeses with
buttery sweet taste
-pasteurized cow's milk-

Haltwhistle Nailsea, Duncan

semi firm, mild gouda with a pleasantly smooth,
buttery and velvety texture. Fresh and light flavour
-pasteurized cow's milk-

Etorki, France

hard, artisan cheese with a sweet and earthy aroma
and caramel flavours -pasteurized sheep's milk-

Triple Cream Brie, Ontario

soft, creamy and mild with a delicate hint of sweet
and sour flavour
-pasteurized cow's milk-

house jelly	2
olives	7
grainy mustard	2

*All cheese boards come with candied walnuts,
house pickles, crackers*

SPARKLING & CHAMPAGNE

	5 oz.	BTL
Cinzano Prosecco, IT	9	40

RED, WHITE AND ROSE WINE

White

Winemaker's Cut Sauvignon Blanc, BC	10	45
Mission Hill Reserve Chardonnay, BC	10	45

Red

Mission Hill Cab Merlot, BC	10	45
Blue Grouse Quill Red, BC	10	45

Rose

Monster Vineyards Rose, BC	10	45
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BEERS

Driftwood Arcus Pilsner, BC (473mL)	8
Category 12 Juicy Data IPA, BC (473mL)	8

COCKTAIL KITS

A delivered to your room cocktail package containing one of each below

- Negroni – Tanqueray Gin, Cinzano Rosso and Campari
- Another Sparkling Cocktail – Hendrick's Gin, thyme syrup, grapefruit juice and prosecco
- I Got Five On It – Plantation Stiggin's Rum, spiced syrup and lime juice

40