

## Starters and Sharing

**TWO FOOT LOUNGE BREAD** \$14.25 / herb garlic buttered baguette and our three-cheese blend. Served with Napoli dipping sauce

**CHILLED OCEAN WISE SHRIMP COCKTAIL** \$17.00 cold poached shrimp, served chilled, with lightly smoked tomato cocktail sauce and charred lemons.

**PROSCIUTTO & BRIE POTATO SKINS** \$14.00 creamy Island Brie cheese, prosciutto, sour cream and chives and drizzled with fig-balsamic.

**CRISPY FISH TACOS** \$12.25 / golden battered cod fillets served with shaved cabbage, pickled onions, spicy smokehouse aioli, and tangy pineapple salsa, served in grilled flour tortillas.

**FIVE SPICE BBQ CHICKEN LETTUCE WRAPS** \$12.50 five spiced BBQ pulled chicken piled high in fresh lettuce cups, with Asian slaw and toasted crushed peanuts and spicy ponzu dipping sauce.

*Sub in Asian Marinated Vegan "Tuna" \$3.00*

**LONG BOARD NACHOS** \$23.00 / these aren't your average nachos! Piled long and high with peppers, onions, olives, tomatoes and pepper-jack cheese with a side of fire roasted salsa and sour cream. We dare you!

*Add guacamole... \$4*

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

## Bowls

**GRILLED SPICY CHICKEN CAESAR BOWL** \$18.00 crisp romaine lettuce, baby kale, garlic croutons tossed in a creamy Caesar dressing, topped with parmesan cheese and spicy grilled chicken breast and served with garlic toast.

**HARVEST SIX GRAIN FRESH BOWL** \$16.75 / mixed grains, artisan lettuces, market vegetables, Okanagan feta and house pickled onions, pineapple salsa and herb buttermilk dressing

*With: grilled half avocado \$18.25*

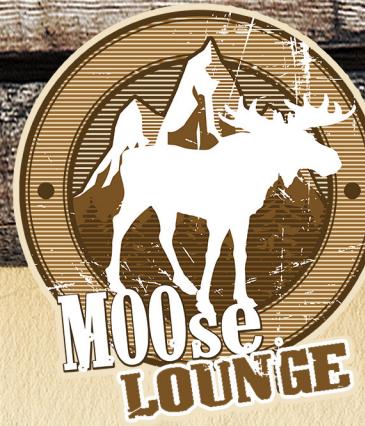
*With: grilled Ocean Wise shrimp skewer \$20.00*

**TERIYAKI CHICKEN UDON NOODLE BOWL** \$18.00 Asian mixed vegetables, lime-hoisin sauce, crispy wontons and peanut-sesame crunch

*Sub in Crispy Fired Tofu \$2.00*

**BOLOGNESE PASTA BOWL** \$17.25 / house made tomato and basil meat sauce, Cavatappi noodles, parmesan cheese and herb garlic toast.





## Soups and Salads

### **ROASTED MUSHROOM SOUP** Cup: \$5.75 / Bowl: \$10.00

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

### **ARTISAN MIXED LETTUCES** \$9.00 / crisp mixed greens topped with cucumber, carrots, grape tomatoes, radish and roasted sunflower seeds. House made vinaigrette.

### **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 & flatbreads come with our "moose fries" = lightly battered 100% Canadian potatoes dusted in parmesan & herbs

### **CLASSIC BACON CHEESEBURGER** \$17.00

featuring locally sourced fresh ground beef chuck, bacon, fried onions and melted sharp cheddar cheese. Our burger is garnished with lettuce, fresh tomato and whole grain mustard aioli.

### **GRAIN & AVOCADO CHEESEBURGER** \$17.25

whole grain veggie patty, fresh avocado, melty sharp cheddar cheese. Our burger is garnished with lettuce, fresh tomato and whole grain mustard aioli.

### **WILD BC SOCKEYE SALMON BURGER** \$16.75

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

### **HV ROASTED TURKEY CLUB** \$16.50 / sliced turkey breast, crisp bacon, lettuce, fresh tomato and spicy smokehouse aioli, served on a Ciabatta bun

### **"THE FRENCH DIP"** \$16.25 / shaved roasted Angus prime rib piled high on a toasted deli roll with fried onions. Served with au jus dip

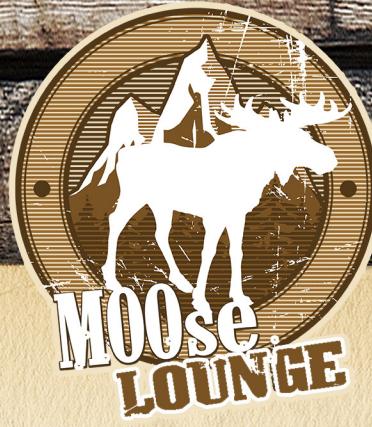
### **MARGARITA FLATBREAD** \$15.25 / pesto, fresh tomato, sundried tomato, fresh mozzarella and parmesan

### **OCEAN WISE FISH & CHIPS** \$18.50 / two pieces of golden battered cod, served with creamy coleslaw and a side of remoulade sauce

### **ANGUS BEEF & ALE STEW** \$19.00 / Okanagan Spring beer braised Beretta Farms beef short rib, winter root vegetables and roasted garlic whipped potatoes.

### **WEEKLY DINNER FEATURE** \$MP / this chef inspired dinner entrée is served after 5pm. Please ask your server for details.





## Desserts

### **SIGNATURE CHOCOLATE CHEESECAKE \$11.00**

our signature gluten free chocolate cheesecake  
is made with our custom "Alpine Noir" chocolate base,  
served with a cocoa nib biscuit and "Alpine Noir"  
black currant sauce

### **STICKY TOFFEE PUDDING \$10.25**

house made traditional sticky toffee pudding  
smothered in salted caramel & butterscotch sauce  
and served with caramel gelato

## Winter Warmers

**\$9.50 • 2OZ POUR**

### **ULTIMATE APRÈS SKI**

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

### **CAFÉ DON JUAN**

Dark rum, Kahlua, Whip, Coffee

### **POLAR BEAR**

Crème de Cacao, Peppermint Schnapps, Hot Chocolate

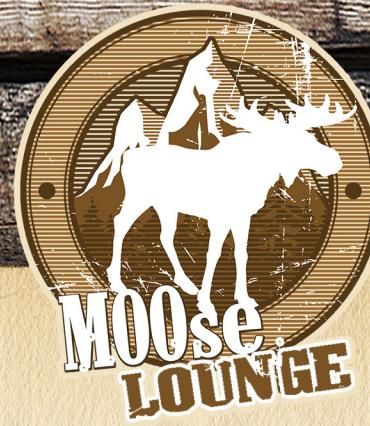
### **IRISH KISS!**

Baileys, Kahlua, Coffee, Whip

### **MULLED WINE**

Served with Cinnamon Stick and Orange Slice





## Moose Kids Menu

# \$12

Choose from one of our pint sized kids entrées.

The meal is accompanied with a beverage  
and followed by ice cream.

10 Years & Younger

### Entree:

**CHEESEBURGER & FRIES**

**1 PIECE FISH AND CHIPS**

**BOLOGNESE SAUCE & NOODLES,  
GARLIC TOAST**

**3 PIECE CRISPY CHICKEN TENDERS  
& Fries**

**GRILLED CHICKEN CAESAR**

### Dessert

**ICE CREAM CUP**

choose one your favorite flavors, chocolate,  
vanilla, butterscotch or strawberry

**OKANAGAN  
SPRING**