

## Share Plates

### CHARCUTERIE & CHEESE

Locally cured meats, artisanal cheeses, olives, fruit, house spiced nuts, chutney, pickles and crostini

### NACHOS V G + Pork / Guac 6

Pico de Gallo, feta, cilantro, crema, pickled jalapenos

### CHIPS & DIP VG G + Add a dip 6

Choose from Pico de Gallo, Hummus, or Fresh Guacamole (all dips made in house)

## Small Plates

### BLACKENED TAMARI WINGS G

Crispy cajun dry rub, creamy tomato dip

### QUESADILLA V K

Flour tortilla, shredded chicken or corn & poblano peppers, house cheese blend, salsa, sour cream

### CRAB CAKES

Over house-made slaw, crema, lemon wedge

### TATER TOTS VG K

Regular with creamy tomato dip or Buffalo with blue cheese ranch dip

### PRETZEL FRIES VG K

Baked not fried, with creamy tomato dip

### MAC & CHEESE V K

Secret blend of 3 local cheeses, panko crust, side Caesar salad

### FRESH DAILY SOUP CUP V

Ask for details

## Salads

+ Seasoned Prawns or Egg 3

- 25 **CHOPPED CAESAR V G** 14  
Heart of romaine, serrano ham, Parmigiano
- 18 **AVOCADO WEDGES G** 16  
Candied salmon, Belgian endive, crema
- 18 **TOMATO / MOZZARELLA SALAD V G** 16  
Walnuts, fresh basil, balsamic
- 9 **RED AND GOLDEN LOCAL BEETS V G** 16  
Baby arugula, feta, honey Dijon vinaigrette, shaved almonds

## Street Tacos

Salsa (choose one):

- ★ Sunburn Sauce
- ★ Salsa Roja
- ★ Salsa Verde
- + Extra salsa \$0.50

- 3 for 12 or 4 for 15
- 12 **CARNE ASADA G**  
Flank steak, diced onions, cilantro
- 12 **CARNITAS G**  
Slow roasted pork, diced onions, cilantro
- 12 **TINGA DE POLLO G**  
Slow roasted chicken, chipotle, tomatoes, crema, feta
- 8 **CAMARONES BAJA G**  
Juicy seasoned prawns, crispy cabbage, Pico de Gallo, cilantro, crema
- 8 **RAJAS CON CREMA VG G**  
Sweet corn, blistered poblano peppers, cream, feta
- 6 **BEAN + CHEESE VG G K**  
Braised beans, cheese, pomegranate seeds

## Thin Crust Pizzas

+ Prosciutto or Pepperoni 3

Our pizzas are made with 100% Canadian mozzarella. Sub vegan cheese or gluten-free crust \$2

- 18 **MARGHERITA VG G K**  
San Marzano tomatoes, fiori di latte, fresh basil
- 20 **SHRIMP G**  
Pesto Genovese, shrimp, sundried tomatoes, balsamic onions, parmigiano (\*contains walnuts)
- 18 **HOT CAPICOLA G**  
San Marzano tomatoes, spicy capicola, pepperoni, banana peppers, fresh thyme
- 18 **SMOKED SALMON G**  
Herb béchamel, smoked salmon, capers, dill, lemon
- 19 **GORGONZOLA G**  
Extra virgin olive oil, pear, gorgonzola, prosciutto, thyme
- 19 **BRIE + APPLE V G**  
Herb béchamel, caramelized onions, walnuts, apple, brie, balsamic, fresh thyme, arugula
- 18 **PEPPERONI G K**  
San Marzano tomatoes, garlic, pepperoni, mushrooms, fresh sage
- 17 **FUNGHI VG G**  
San Marzano tomatoes, garlic, mushrooms, fresh sage, balsamic onions
- 19 **MORNING GLORY PIZZA G**  
San Marzano tomatoes, sausage, ham, pineapple



**Baked never fried**

Our food is made from fresh high-quality ingredients, locally sourced where possible, and never deep fried!



**LAKESIDER**

Brewing Co.

## Cubanos [warm sandwich melt]

Lettuce, tomato, balsamic onions, pickled jalapenos, sundried tomato aioli, mozza, house-made pickles

Choose a side: pretzel fries, soup, or potato salad

- 19 **CARNE ASADA**  
Flank steak with caramelized onions
- 19 **PRAWNS**  
Lightly seasoned and flash grilled
- 18 **CARNITAS**  
Juicy pork braised in beer and chiles
- 18 **CHEESY MELT V**  
Melted mozza & smoked gouda cheese

## Desserts [made in house]

- 9 **SEASONAL FRUIT CRUMBLE VG G**  
Okanagan seasonal fruit, a la mode
- 9 **CHOCOLATE TERRINE V G**  
Belgian dark chocolate, fresh berry compote, chantilly cream
- 9 **VANILLA BEAN CRÈME BRULÉE V G**  
With almond biscotti
- 6 **MIDNIGHT FLOAT V**  
Vanilla ice cream with stout pour over
- 8 **MANGO SORBET (VG) OR VANILLA ICE CREAM (V)**

V Vegetarian available on request

VG Vegan available on request

G Gluten friendly available on request

K Kid friendly