

Lunch Menu

Pop, Coffee, Tea & More

Kootenay Coffee/hot chocolate- 3

Virtue Organic Tea-3

Coke, D.Coke, Ginger Ale, Root Beer- 2



Soups S-4, L-6 (*Add garlic toast or half langosh 2*)

- GF V **Ali-Yum Soup**- Creamy potato and garlic.
- GF V **Borscht**- Doukhobor inspired, vegetarian.
- GF **Goulash** -Braised beef, potato and veg.
- GF **Polish Hunters Stew**- Sauerkraut, pork, kielbasa, and mushroom.
- GF **Sour Cherry Soup**- Served chilled (or warm if requested).

Starters, Salads- *Add chicken, beef, prawns - 4. Add falafels- 3*

- V **Deep Fried Pickles**- NBC ale battered. Comes with dill ranch. 8
- GF **Poutine a la Brasso**- Our 40 Clove Fries, sautéed pork, bacon, onions, cheese curds, and a creamy wine and garlic butter gravy. 14
- GF V **Cauliflower Wings**- Romano and herb breaded. Served with tartar sauce. 8
- GF V **40 Clove Fries**- Crispy fries, tossed in garlic and parsley. Comes with aioli. 7
- GF **Goat Herder Salad**- Steak, goat cheese, strawberries, walnuts, peppers, cherry tomatoes, mixed greens. 16
- GF V **Clove Bowl**- Our fusion salad on a bed of warm rice, tahini dressing. 15
- V **H'ail Caesar**- House made dressing, roasted garlic, croutons, parm, fried capers. 14
- GF V **Fusion Salad**- Mixed greens, cabbage, carrot, beets, and sunflower seeds. 12

Langosh - *Famous Hungarian Flat Bread*

Add a side of soup, salad, fries, beer- 3

- V **Plain**-Raw garlic rubbed and seasoned with salt and pepper. 4
- V **Traditional**-Sour cream, raw garlic, and cheese. 8
- West Coast**-Salmon, sun dried tomato, arugula, red onion, fried capers, creamy chevre, drizzled with dill ranch. 15
- Steak 'n Egg**- Steak, fried egg, cheddar, tomato, arugula, drizzled with dill ranch. 15
- Buffalo Chicken**- Garlic butter and Franks roasted Chicken, blue cheese, red onion, tomato, arugula, drizzled with dill ranch. 15
- V **Avocado Toast Langos** Avocado, arugula, creamy chevre, drizzled with honey and fresh ground pepper. 14

Burgers

Add a side of soup, salad, fries, beer- 3
Sub GlutenFree Bun or Langos Bun - 2
Poutine a la Brasso upgrade- 5

Garlic Yum burger- Beef patty, cheddar, horseradish-dijon, lettuce, tomato, onion, and pickle. 13

Big Blue- Beef patty, bacon, blue cheese, onions, lettuce, tomato, BBQ sauce. 14

Chicken Quasar Burger- Southern style fried chicken, brie, bacon, honey mustard, lettuce, tomato, onion. 13

Habanero Chicken Burger- Fried chicken, habanero hot sauce, slaw, lettuce, tomato, and pickles. 13

Langosh Burger- Rice and pork patty, Paprika & chorizo braised sauerkraut, lettuce, on a made to order langosh bun. 13

v **Orbit Burger**- Sweet potato and millet patty, beets, feta, lettuce, tomato, and onion. 12

Crepes (Palachinta)

Add soup, salad, or beer- 3

Chicken Pesto - Chicken, bacon, arugula, mushroom, in a pesto cream sauce. 13

Seafood - Prawn, scallop, Salmon, peppers, in a lemon & white wine cream sauce. 14

v **Fun-Guy** – Marinated mushrooms, banana peppers, roasted garlic, goat cheese, arugula, in tomato sauce. 13

Horto-bagy- Stewed pork with a creamy paprikash sauce. 13

v **Cauliflower**- Cauliflower, honey glazed walnuts in a blue cheese sauce. 13

... & More!

Add soup, salad, fries, beer- 3

GF **Cabbage Rolls**- Stuffed with rice and pork, paprika braised sauerkraut. 13

v **Dancing Baba Perogies**- Crispy Doukhorbor style cottage cheese stuffed perogies, sour cream dill sauce. 10 (*Add bacon 2, sautéed onion 1*)

v **Falafel**- Falafels, onion, tomato, pickles, banana peppers, beets, tahini and dill ranch sauce. Wrapped in a warm pita. 13

Souvlaki- Lemon- garlic chicken OR beef, marinated cucumber, onion, sun dried tomato, roasted potato, lettuce, dill sauce, feta, all wrapped in warm pita. 14

Paprikash- Chicken OR mushroom, slow cooked in a creamy paprika gravy. Served with spaetzle and braised cabbage. 14

GF **Schnitzel**- 10oz. pork loin, and cucumber salad. 15. (*Add mushroom paprikash gravy, 4*).

Drink Menu

NBC Seasonal Tap

6 (12oz) 7 (19oz)

16 (Pitcher)

Bottles, Cans

Newcastle (England)- 7

Baltika (Russia)- 8

Pilsner Urquell (Czech)- 7

Czechvar (Czech)- 7

Baron Bohemian (Czech)- 7

Lonetree Dry Cider
(Canada)- 8

Aperitif & Digestif

Vampire Caesar - 9

Mojito - 9

Absinthe: Okanagan Taboo
or Czech Green Tree- 9

Pomorie Rakia (Bulgarian
Grape Brandy)- 5

Slivovica (Croatian Plum
Brandy)- 5

