



Rosewood Bistro

fresh • local • eclectic

SOUPS

Soup of the day, always Gluten free – \$6 cup/\$10 bowl

Roasted red pepper tomato soup with basil oil – \$6 cup/\$10 bowl

Butternut Squash soup, with Thai red curry, and coconut milk – \$6 cup/\$10 bowl

APPETIZERS

Red Pepper and Feta Hummus – \$9

Tahini, chickpea, naan, veggies.

Baked Honey Feta – \$12

Naan, veggies.

Yam Fries – \$7

Honey-sriracha aioli.

Garden Fries – \$12

Yam and hand cut fries; avocado slice, tomato, radishes, red onion-sriracha aioli.

Chicken Fingers – \$8

Breaded chicken, plum sauce.

Brined Chicken Wings – \$9

Carrot and celery sticks, ranch dip-hot, medium, or mild teriyaki.

Samosa – \$7

Potato peas turnover, pomegranate seeds, chutney.

SALADS

Garden Salad – \$5/ \$10

Mixed greens, tomatoes, radishes, cucumbers, carrots, sprouts, dill ranch dressing.

Roasted Beet Salad – \$6 / \$12

Dijon mustard, crumbled feta cheese, mixed greens, pumpkin seeds, raisins, berry vinaigrette.

Caesar Salad – \$7 / \$14

Romaine, mixed greens, parmesan cheese, garlic-paprika croutons, roasted garlic, cherry tomatoes, bacon, asparagus-Caesar dressing.

Greek Salad – \$6 / \$12

Mixed greens, feta cheese, red onion, mixed peppers, tomatoes, olives, oregano, roasted garlic, Greek feta dressing.

Add Protein to your salad - grilled chicken breast for \$5, salmon fillet for \$7, German Sausage for \$5, or bean medley for \$3.



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SANDWICHES AND MORE...

Bacon Chicken Guacamole Panini – \$15

Roast chicken, bacon, guacamole, pico de gallo, cheddar cheese, house aioli, ciabatta bread.

Roast Beef Panini – \$16

Horseradish aioli, mushrooms, red onion, roasted peppers, arugula, ciabatta bread.

Roasted Beet and Feta Cheese Panini – \$15

Hummus, sprouts, ciabatta bread.

Grilled Veg Panini – \$15

Hummus, mixed grilled veggies, vegan cheese, sprouts, ciabatta bread.

Wrap Crispy Chicken/ Grilled Chicken – \$16

Lettuce, cheese, veggies, honey sriracha aioli, tortilla, salsa, sour cream

B.L.T – \$15

Thick cut bacon, tomato, arugula, house aioli, local bread.

Breakfast Sandwich – \$12

Ham, fried egg, tomato, cheddar, house aioli, local bread.

Rosewood Burger – \$15

Local beef patty, chickpea flour dusted onion, pickles, tomatoes, aioli, greens, bun.

Veggie Burger – \$12

Vegan patty, chickpea flour dusted onion, pickles, tomato, greens, aioli, bun

Quiche – \$12

Changes daily. Please ask your server.

Made with in-house roasted meats, locally baked bread.

All sandwiches served with side salad or soup or fries.

Caesar and yam fries \$2 extra. Vegan and gluten free available upon request.

THIN CRUST PIZZAS

German (Flammkuchen) – \$15

Bratwurst sausage, bacon, caramelized onion, mushroom, crème fraiche, cheese.

Roasted Beets – \$15

Crème fraiche, feta.

BBQ Chicken – \$15

Grilled chicken, BBQ sauce, red onion, peppers, mixed cheese.



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ENTREES

Chicken Penne Asiago – \$18

Pesto chicken, red peppers, tomatoes, spinach, cream sauce, garlic toast.

Baked Spaghetti Meatballs – \$17

Bolognese, sauce, cheddar, parmesan, garlic toast.

Penne Meat Lover's Bolognese – \$19

Sausage, bacon, ham, meatballs, mushrooms, roasted red pepper, green pepper, parmesan, garlic toast.

Fettuccine Alfredo – \$19

Garlic shrimp or grilled chicken, white wine, spinach, cherry tomato, mushrooms, parmesan, garlic toast.

Half Rack Side Ribs – \$19

Slow cooked with house spice, grilled with BBQ sauce, fries coleslaw, garlic toast.

Grilled Butterflied Chicken Breast – \$18

Mushrooms, white wine cream sauce, mashed potatoes, seasonal veggies.

6 Oz Grilled Sirloin Steak – \$19

Red wine demi glaze, roast potato, seasonal veggies.

Baked Salmon – \$18

Korean sauce, rice pilaf, seasonal veggies.

Steak Stir fry – \$19

Noodles or rice, fresh veggies, soy sauce, hoisin sauce, sambal olek, green onion, sesame seeds, ginger, garlic.

Salmon Stir fry – \$19

Noodles or rice, fresh veggies, soy sauce, hoisin sauce, sambal olek, green onion, sesame seeds, ginger, garlic.

Chicken Stir fry – \$19

Noodles or rice, fresh veggies, soy sauce, hoisin sauce, sambal olek, green onion, sesame seeds, ginger, garlic.

Butter Chicken – \$19

Tandoori spiced chicken, tomato-fenugreek-honey sauce, cream, butter, garam masala, rice pilaf, naan bread.



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DESSERTS

Mango Cheesecake – \$6

Chocolate Ganache Cake – \$6

Brownies – \$5

Muffins – \$3

Date Square – \$5

Carrot Cake – \$5

BEVERAGES

Brewed Coffee – \$3

Americano – \$3.25

Espresso shot – \$3

Cappuccino – \$4.5

Latte – \$6

Tea Latte – \$6

Hot Chocolate – \$5

Iced Tea – \$3.75

Pop – \$3.25

Lemonade – \$3.25

Loose-leaf Teas – \$3.75/cup or a pot for \$5

Green Tea – \$3.25

Milk alternatives \$0.50 extra
(Almond milk, soy milk, lactose milk, coconut milk)

House flavor shots for \$0.50 extra
(Vanilla beans, cinnamon dolce, salted caramel, almond, coconut, mocha, honey lavender)



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ALCOHOLIC BEVERAGES

Coffee House – \$7

1 Oz vodka, coffee syrup, cola, a splash of cream.

Vodka Lemonade – \$10

2 Oz vodka, lemon juice, simple syrup.

Hatters Mule – \$7

1 Oz vodka, ginger infused lime juice, ginger ale.

Caesar – \$8

Vodka, clamato, olives, peppered rim, tabasco, Worcestershire sauce.

Double Shot – \$10

2 Oz vodka, double espresso, coffee syrup.

Bow Island – \$10

2 Oz vodka, gin, white rum tequila triple sec, lemon juice, simple syrup, cola.

Gin Fog – \$7

1 Oz gin, vanilla syrup, cold brew earl grey tea, a splash of cream.

Cherry Gin Fizz – \$12

2 Oz cherry gin, lime juice, simple syrup, egg white.

Gin & Tonic – \$8

1 Oz gin, tonic water.

Mojito – \$10

2 Oz rum, fresh mint, lime juice, simple syrup.

Pineapple Mai Tai – \$10

2 Oz white and dark rum, pineapple juice, lime juice, coconut milk.

Old Fashioned – \$12

2 Oz bourbon, vanilla syrup, cherry bitters, orange peel.

Sangria – \$12

Please ask us for our feature flavours!

Margarita – \$10

1,5 Oz tequila fresh lime, triple sec, hot sauce, with a black salt rim.

Highballs – \$5.75, doubles +4.75

Can beer – \$5.50

Beer on Tap – \$8

16Oz sleeve.

Craft beers from local breweries – Ask your server!

Wine by Glass & Bottle – Check prices with your server!