

## SHARABLES

<b>Fernet Spiced Nuts</b>	7
<b>House Pickled Vegetables</b>	7
<b>Fresh cooked potato chips</b> Taco lime seasoning	7
<b>House Olives</b>	7
<b>Trio of Sliders</b> Daily patty, lettuce, tomato, garlic aioli, sesame bun	14
<b>Wild Boar Pogo</b> Wild boar sausage, corn batter, sake mustard aioli	8
<b>House Smoked Chicken Wings</b> Grilled to perfection served with charred strawberry BBQ	14
<b>Beef Brisket Spring Rolls</b> Peanut coconut braised brisket, shredded savoy cabbage, carrots and sweet onions with Vietnamese dipping sauce	10
<b>Padano Arancini</b> Classic parmesan crispy rice ball with pumpkin seed pesto	9
<b>Truffled Fries</b> Crispy fries with yeshi aioli	12
<b>Chili Rubbed Tuna Tataki</b> Pickled cucumber salad, sesame brittle with a sesame soy blood orange ponzu	16
<b>Crispy Pork Belly</b> smoked asian style pork belly + kimchi salad	12
<b>Crispy Thai Chili Coconut Humboldt Squid</b> green onion + thai basil yogurt	16
<b>Moroccan Spiced Lamb Ribs</b> tomato sauce	17
<b>Clive's Greens</b> crispy chickpeas, grape tomatoes, cucumber, candied walnuts, carrot curls, green goddess dressing	14

## DESSERT

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

## SANDWICHES & HAND HELDS

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

##### Smoked Gorgonzola, Canada

blue, classical "blue bite" and piquant 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

**45**