



## OYSTERS

Daily changing list of fresh shucked oyster on the half shell served with house sauces, horseradish and lemon

..... six for 21 ..... twelve for 42

## TOPPERS

**Puttanesca** Confit tomato, roasted garlic, caper, olive ..... 7

**Baller** Canadian caviar, cucumber, creme fraiche ..... 30

**West Coast** Belle river crab + scallop, pickled seaweed, tobiko, puffed rice ..... 12

**Sakura** Pickled carrot, smoked soy sauce, tempura crisp, aioli ..... 8

**Sieger** Bacon jam, pickled celery, pork rinds, creme fraiche ..... 10

## BAR SNACKS

### HOUSE OLIVES

Citrus, garlic, chili | 10

### POPCORN

Truffle, parmesan | 10

### BREAD + BUTTER

Changes daily | 7

### CHIPS + DIP

Potato chip, house ranch | 7

## SMALL PLATES

**TUNA CARPACCIO** Oceanwise albacore, marinated fennel, truffle oil, shaved foie gras ..... 18

**SCALLOP AND CRAB TOASTY** Belle river crab, house made brioche, horseradish cream, tobiko ..... 21

**WILD SALMON GRAVLAX** New potato, horseradish cream, pickled onion, smoke ..... 17

**BISON TARTARE "PUTTANESCA"** Caper, chili, olive, confit garlic, roesti ..... 16.5

**SESAME CRUSTED TUNA** Orange brodo, olive, marinated fennel, calabrian chili ..... 18.5

**COCONUT PRAWN** King prawn, coconut custard, pickled carrot..... 16

**CAJUN CALAMARI "CAESAR"** Baby romaine, bagna cauda emulsion, cured egg yolk ..... 18

## LARGE PLATES

**HANDMADE AGNOLOTTI** Market inspired handmade stuffed pasta ..... 32

**LOBSTER MAC + CHEESE FRITTER** Prawn, tomato jam, cured egg yolk ..... 32

**PINOT NOIR GLAZED PORK BELLY** Fried brussels, pink lady apple, blue cheese mousse ..... 32

**GNOCCHI CACCIO E PEPE** Ricotta dumplings, black pepper, pecorino ..... 26

**BURRATA + HEIRLOOM TOMATO** Sourdough crouton, pickled celery, black pepper vinaigrette ..... 35

**THAI BEEF SALAD** Cucumber, cabbage, carrot, fresh herbs, mint, nam jim vinaigrette ..... 28

**RIGATONI BOLOGNESE** House ground bolognese, touch of ricotta, parmesan ..... 28

**HARISSA GLAZED CAULIFLOWER** Fried chickpea, smoked cauliflower puree, date jam ..... 24

## EMBELLISHMENTS FOR YOUR DISH

Lobster claws .... 25    Scallop + crab .... 8    Marinated king prawns .... 8    Pork belly .... 12    Canadian caviar .... 21

Lobster + prawn saute .... 10

## SUNDAES

**THE ORCHARD** Seasonal inspired ..... 12

**THE SALTY B** Salted caramel sauce, espresso powder, shaved chocolate ..... 12

**THE CAMPER VAN** House made maple marshmallow, smoked chocolate sauce .... 12

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NOT ALL INGREDIENTS ARE LISTED, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. EATING RAW MEAT AND SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



## COCKTAILS

2oz

<b>THE SHAFTY</b> .....	<b>16</b>
Vodka, coffee liquor, espresso	
<b>HABANERO MARGARITA</b> .....	<b>18</b>
Tequila, lime, house habanero hot sauce	
<b>CHERRY PINA COLADA</b> .....	<b>19</b>
Coconut, pineapple, local cherry	
<b>MERTINI MARTINEZ</b> .....	<b>19</b>
Mermaid gin, sweet vermouth	
<b>FRENCH 125</b> .....	<b>18</b>
Cognac, honey, lemon, bubbles	
<b>PINK LEMONADE</b> .....	<b>15</b>
Aquavit, cointreau, lillet blanc, peychaud bitter	
<b>BASIL SUZE SOUR</b> .....	<b>16.5</b>
Gin, suze, basil, egg white, lemon	
<b>LIP BOMB</b> .....	<b>16.5</b>
Brown butter rum, blackberry, lime	
<b>ORANGE DREAMSICLE</b> .....	<b>16</b>
Gin, aperol, grand marnier, egg white	
<b>KIWI BE FRIENDS</b> .....	<b>18</b>
Mezcal, lemon, kiwi, elderflower	
<b>MEAT HOOK</b> .....	<b>19</b>
Bourbon, sweet vermouth, maraschino, ardbeg	

## TAPS

<b>16 OZ</b> .....	<b>9</b>
<b>Salted Lime Lager</b> La Cervezaria Astilleros   North Van	
<b>Tilt Lager</b> Phillips   Victoria	
<b>Lake Monster IPA</b> Neighbourhood Brewing   Penticton	
<b>Apple Cider</b> Soma Cider   Kelowna	

## NON ALCOHOL

<b>MOCKTAIL</b>	
Ask your server .....	<b>8.5</b>
<b>NON-ALCOHOLIC BEER</b>	
Pale Ale, Phillips .....	<b>6</b>
Hazy IPA, Phillips .....	<b>6</b>
Kronenburg Blanc .....	<b>6</b>
<b>PHILLIPS SODAS</b> .....	<b>5.5</b>
Cola, Ginger Ale, Root Beer, Orange Cream	



### OYSTERS + HAPPY HOUR

5 - 6 PM

\$6 for 12 oysters

wine BTG 6oz for \$12

THURSDAY - SUNDAY

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