



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

TAG US

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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

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

TAPS

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

NON ALCOHOL

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



OYSTERS + HAPPY HOUR

5 - 6 PM

Happy Hour prices for oysters

Wine BTG 6oz for \$12

THURSDAY - SUNDAY

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