

# •Breakfast•

*Served All Day*

<b>NELSON</b>	<b>14</b>
2 eggs, toast, pan fries, 1 pancake and choice of ham, bacon, or house-made garlic sage sausage	
<i>Add extra bacon, sausage or ham</i>	<i>4</i>
<i>Add 1 pancake or 1 egg</i>	<i>1.5</i>
<i>Replace protein to 8oz CAB striploin</i>	<i>8oz - 20 4oz - 9</i>
<b>STACK OF PANCAKES</b>	<b>13</b>
Banana rum caramel sauce with whipped cream, candied pecans	
<b>BREAKFAST POUTINE</b>	<b>14</b>
House cut fries, cheese curds, bacon, 2 eggs, amaretto coffee brie gravy and green onions	
<b>SERVER'S CHOICE</b>	<b>18</b>
Avocado stuffed with poached egg and wrapped in bacon, served on a bed of pan fries, topped with béarnaise sauce. Side of green salad with feta cheese, fruit, house dressing and sprouts	
<b>EGGS BENEDICT</b>	<b>17</b>
2 poached eggs, grilled ham, béarnaise sauce, served on a cheddar onion biscuit, with choice of pan fries, side salad, or fruit bowl	
<i>Sub tomato and avocado for ham</i>	
<b>HUEVOS RANCHEROS</b>	<b>14</b>
Whiskey BBQ brisket, jalapeno pepper relish, green onion, mozzarella, jalapenos, avocado, black bean corn salsa, fresh cilantro, habanero honey mustard, sour cream and 2 eggs	
<b>CHEF'S CHOICE</b>	<b>16</b>
Toasted croissant, 2 fried eggs, house made sausage, jalapeño havarti, lettuce, tomato, and red pepper jelly. Served with choice of pan fries, side salad or fruit bowl	
<b>GRANOLA FRUIT BOWL</b>	<b>10</b>
Melons, apple, pineapple, red grapes, dried raspberries and orange topped with yogurt, Kootenay bakery granola, candied pecans, fresh mint and honey	

<b>BURRITO OMELETTE</b>	<b>16</b>
Chicken and pancetta, mozzarella, stuffed with avocado, black bean corn salsa, lettuce topped with sour cream and tomato salsa. Served with toast and choice of pan fries, side salad or fruit bowl	
<b>RELISH SKILLET</b>	<b>18</b>
Eggs, brisket, bacon, sambal pepper relish, onion, mushrooms. Topped with smoked cheddar, Brie gravy, and pan fries. Served with toast and fruit	
<b>GARDEN SKILLET</b>	<b>16</b>
Eggs, roasted vegetables, peppers, squash, feta cheese topped with pan fries. Served with toast and fruit	
<i>Vegan option: sub cheese and eggs for Silver king tofu</i>	
<b>TUNA AVOCADO TOAST</b>	<b>12</b>
Kaslo sourdough, avocado, marinated tuna, tahini sauce, egg and sprouts	
<b>VEGETARIAN AVOCADO TOAST</b>	<b>10</b>
Kaslo sourdough, avocado, dill aioli, tomato jam, sprouts	
<i>Add bacon</i>	

## { SIDES }

<i>Toast</i>	<i>2.5</i>
Rye, sourdough, multigrain – side of jam	
<i>Side fruit bowl</i>	<i>5</i>
<i>Amaretto brie gravy</i>	<i>4</i>
<i>Pan fries</i>	<i>3</i>
<i>Ham, bacon or sausage</i>	<i>4</i>
<i>Free-run egg</i>	<i>1.5</i>
<i>Maple syrup</i>	<i>2</i>
<i>Pancake</i>	<i>1.5</i>
<i>Jams</i>	
House made banana rum, raspberry, marmalade and seasonal jam	

# •Salads•

*All salads are available as gluten free*

<b>CAESAR SALAD</b>	<b>FULL 17   HALF 9.5</b>
Fresh romaine lettuce, dried crisp prosciutto, house-made herbed croutons, fried capers and freshly grated parmesan	
<b>HOUSE SALAD</b>	<b>FULL 16   HALF 9</b>
Crisp lettuce mix, julienne vegetables, sprouts, feta cheese, dried cranberries, and quinoa with a balsamic Dijon mustard vinaigrette	
<b>WARM MUSHROOM SALAD</b>	<b>FULL 18   HALF 10</b>
Gourmet mushrooms in garlic butter on mixed greens, sprouts, candied pecans, julienne vegetables, goat cheese and tahini tamari dressing with nutritional yeast	

<b>ROAST BEET SALAD</b>	<b>FULL 18   HALF 10</b>
With a curry vinaigrette, house-made herbed boursin cheese, julienne vegetables on mixed greens and sprouts	
<b>ADD ONS</b>	
<i>8 oz CAB striploin steak</i>	<i>20</i>
<i>5 oz chicken breast</i>	<i>10</i>
<i>3 Bacon wrapped scallops</i>	<i>20</i>
<i>5 16/20 garlic shrimp</i>	<i>10</i>
<i>5 oz wild sockeye salmon or tuna</i>	<i>10</i>
<i>Candied nuts or avocado</i>	<i>4</i>
<i>3 Stuffed shrimp</i>	<i>12</i>
<i>1/2 lbs crab legs</i>	<i>25</i>

# •Appies•

<b>STUFFED SHRIMP</b>	<b>20</b>
Jumbo stuffed shrimp with goat cheese, wrapped in prosciutto and served with orange tomato basil salsa, drizzled with sweet soy	
<b>REL-ISH POUTINE</b>	<b>HALF 9   FULL 16</b>
House-cut kennebec potatoes with cheese curds and a dill soy demi-glaze	
<i>Add Whiskey BBQ brisket</i>	
	<i>4</i>
<b>ONION RINGS</b>	<b>15</b>
Coated with panko and puffed quinoa served with an herbed aioli	
<i>Gluten free upon request</i>	
<b>CRISPY GREEN BEANS</b>	<b>16</b>
Tempura battered topped with house-made pepper relish and sweet soy	
<b>CRISP POLENTA FRIES</b>	<b>14</b>
Rosemary parmesan polenta served with fresh herbed aioli	
<b>CHICKEN FAJITA PLATTER</b>	<b>22</b>
Buffalo cheese dip with onions and peppers, flour tortilla, avocado, tomato salsa, crisp lettuce, fresh jalapenos and sour cream, lime, and cilantro	
<i>Sub CAB beef</i>	
	<i>8</i>
<b>CHICKEN LOLLIPOPS</b>	<b>14</b>
Roasted chicken legs tossed in spicy peanut lime sauce, served with a sesame slaw	
<b>ALBACORE TUNA SASHIMI</b>	<b>16</b>
Sesame soy marinated tuna on seaweed salad	
<b>CHAR BROILED SMOKED BRISKET</b>	<b>16</b>
<b>JALAPENOS</b>	
Cream cheese, smoked brisket stuffed jalapeno wrapped in bacon	
<b>STUFFED MUSHROOM CAPS</b>	<b>17</b>
Crab stuffed mushrooms with brie cream cheese topped with panko and parmesan	

# •Soups•

<b>FRENCH ONION</b>	<b>8</b>
Topped with croutons, gruyere cheese and green onion. Served with garlic toast	
<b>DAILY SOUPS</b>	<b>7</b>
Served with garlic toast	

# •Poke Bowls•

<b>BUILD - YOUR - OWN BOWL</b>	<b>19</b>
#1	Chicken, Silver King tofu, marinated Albacore tuna (sashimi or cooked), shrimp or falafel
#2	Peanut lime sauce, tahini sauce, sesame chili tamari broth, curry sauce and balsamic vinaigrette
#3	Lettuce mix, wild rice mix, quinoa, udon noodles
<i>All bowls come with mixed sprouts, avocado, julienne vegetable mix, seaweed salad, boiled egg, roasted squash, cherry tomato</i>	

# •Mains•

<b>CHICKEN PARMIGIANA</b>	<b>25</b>
Breaded chicken breast, marinara sauce, baked with mozzarella cheese served with fettuccini in a rose sauce topped with fresh grated parmesan. Served with garlic toast	
<b>SQUASH RISOTTO</b>	<b>30</b>
Butternut and spaghetti squash, with grilled chicken, and crispy brussel sprouts	
<b>FETTUCCINI CARBONARA</b>	<b>26</b>
Carbonara sauce, pancetta, crisp garlic, gruyere cheese, mushrooms, topped with black pepper, crisp prosciutto, crushed pork rinds	
Served with garlic toast	
<b>BUTTERNUT SQUASH RAVIOLI</b>	<b>23</b>
Crispy garlic, sundried tomato, seasonal roasted vegetables, arugula pesto, white wine, and goat cheese, candied pecans and apple glaze.	
Served with garlic toast	
<b>SEAFOOD PASTA</b>	<b>34</b>
Fettuccini in a pancetta sundried tomato basil cream sauce, with Brussel sprouts and brie. Served with Jumbo scallops, salmon, shrimp	
Served with garlic toast	
<b>CHAR BROILED 8OZ CAB STRIPLOIN STEAK</b>	<b>34</b>
Certified angus beef, mashed potato with smoked cheddar and seasonal vegetable medley	
<i>Add garlic shrimp</i>	
	<i>10</i>
<i>Add fresh thyme-dijon butter sauce</i>	
	<i>3</i>
<b>MOROCCAN BRAISED LAMB SHANK</b>	<b>30</b>
Served with squash risotto and seasonal vegetable	
<b>FISHERMAN'S PIE</b>	<b>32</b>
Shrimps, scallops and salmon, creamy chardonnay parmesan dill sauce, golden mashed potato, topped with parmesan served with vanilla balsamic beets	
<b>PORK TENDERLOIN</b>	<b>26</b>
Goat cheese crusted, seasonal vegetables, tomato chutney, tater-totes and apple glaze	

# •Handhelds•

*Choice of Daily Soup, Salad or Fries*

<b>THE C.E.O.</b>	<b>30</b>
3-6oz patties, bacon, mozzarella, mushrooms, onion rings, dill pickles, lettuce, tomato and Bourbon BBQ sauce	
<b>THE BOSS MAN</b>	<b>- 2 Patty 24</b>
<b>THE SECRETARY</b>	<b>- 1 Patty 19</b>
<b>THE GREAT GARDENER</b>	<b>17</b>
Vegan lentil burger topped with lettuce, goat cheese, tomato chutney tahini and sweet soy	
<b>MAYAN BURGER</b>	<b>18</b>
6 oz burger with, avocado, jalapeno Havarti, black bean corn salsa, lettuce, tomato, fresh cilantro and chipotle mayo	
<b>UNCLE BUCK</b>	<b>18</b>
6 oz burger with house made hot pepper jelly, crispy pancetta, gruyere cheese, tomato, lettuce, and jalapeno peppers	
<b>CRISPY CHICKEN BURGER</b>	<b>18</b>
Panko Breaded chicken breast, habanero honey mustard, mozzarella, lettuce, tomato	
<b>JUGHEAD BURGER</b>	<b>18</b>
6oz burger, peanut sauce, lettuce, tomato, bacon, smoked cheddar, and an onion ring	
<b>BUILD-YOUR-OWN BURGER</b>	<b>16</b>
Salmon, Chicken, Veggie or Beef, comes with lettuce, tomato, dill pickles and mayo.	
<i>Add any cheese</i>	
	<i>3</i>
<i>Add avocado or bacon</i>	
	<i>4</i>
<i>Add jalapeno peppers or mushrooms</i>	
	<i>2</i>
<i>Add beef patty</i>	
	<i>5</i>
<i>Choose an Organic Beef Patty</i>	
	<i>2</i>
<i>Gluten Free Buns</i>	
	<i>2.5</i>
<b>6 CHEESE GRILLED CHEESE</b>	<b>14</b>
Kalso sourdough crusted in parmesan with mozzarella, asiago, jalapeño Havarti, smoked cheddar, gruyere	
<i>Add crispy buffalo chicken</i>	
	<i>8</i>
<b>BBQ BRISKET SANDWICH</b>	<b>16</b>
Beef brisket, BBQ habanero honey mustard, dill pickles, gruyere cheese	
<b>4OZ CAB STRIPLOIN STEAK SANDWICH</b>	<b>22</b>
Grilled steak on toasted ciabatta bread, topped with brie gravy and crispy garlic flakes	
<b>CHICKEN CAESAR WRAP</b>	<b>17</b>
Romaine lettuce, fresh parmesan, fried capers, fresh squeezed lemon and crispy prosciutto.	
<i>Sub Crispy Chicken</i>	
	<i>2</i>
<b>V.W (A.K.A VEGAN WRAP)</b>	<b>16</b>
Crisp silver king tofu, tahini sauce, mixed sprouts, julienne vegetables, pepper relish and roasted squash	

### SUBSTITUTE YOUR SIDE DISH WITH:

<i>Substitute your side dish with Caesar, Beet, Mushroom or House salad, Yam Fries, Onion rings or Polenta fries, truffle fries</i>	<i>3</i>
<i>Gravy</i>	<i>3</i>
<i>Substitute your fries for a side of poutine</i>	<i>5</i>