

DESSERT

Carrot Cake | 14

spice cake, carrot textures, Arlo's Noir honey walnut+ raisin vinaigrette, tarragon + white chocolate puree cream cheese ice cream
gluten free

"S'more" | 14

smoked marshmallow, dark chocolate crémeux chocolate mousse, milk chocolate pearls, house-made graham crumble, white chocolate diplomat, birch syrup

Dulcey + Passionfruit | 14

chocolate mousse, salted caramel, passionfruit gel + sorbet

Seasonal Sorbet | 12

selection of seasonal housemade sorbets
vegan meringue, lemon espuma
vegan, gluten + nut-free

CHEESE

\$5/1oz | \$24/5oz

Harvest Moon

Poplar Grove, BC | soft, creamy, salty, earthy

Le Pleine Lune

Du Village, QC | soft, brie, mushroom, earthy

Heavenly

Carmelis, BC | semi-soft, goat, tangy, salty

Truffle Gouda

Smits and Co., BC | semi-soft, nutty, earthy

Cantonier

Alexis de Portneuf, QC | firm, tangy, sharp

Nostrala

Kootenay Meadows, BC | firm, mild, creamy, earthy

Alpindon

Kootenay Meadows, BC | firm, sweet, smooth, nutty

Naramata Bench Blue

Poplar Grove, BC | soft, blue, creamy, earthy

Tiger Blue

Poplar Grove, BC | semi-firm, blue, buttery, intense

18% gratuity applies for groups of 8 or more

BLOCK ONE

HAPPY HOUR

Oysters on the Half Shell | 2 each 
mignonette

Duck Wings | 12
yuzu-ginger glaze, shio-koji + black garlic aioli
sesame seeds, cilantro

Warm Marinated Olives | 5
herbed oat crackers, sundried tomato tapenade

Crabcake | 10
house tartar sauce

Yam Fries | 7
sea salt, za'ahtar, preserved lemon + smoked chili aioli

ESTATE SELECTIONS

50th Parallel Estate Gewürztraminer | 6

50th Parallel Estate Riesling | 6

50th Parallel Estate Pinot Noir | 8.50


ocean wise. A SUSTAINABLE CHOICE

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APPETIZERS

Seasonal Soup | 10

inspired by our culinary garden

Beets + Tanto Latte Burrata | 17

roasted garden beets, allium ash tuile, beet gel
greens, apple cider vinaigrette

Mushrooms on Toast | 18

roasted wild mushrooms, champagne cheddar custard
crispy pickled shallots, sourdough, aged sherry vinegar

Dungeness Crabcakes | 24

celeriac + apple slaw, apple gel, tarragon tartar sauce
celeriac crisp, radish sprouts

Crispy Duck Wings | 18

yuzu-ginger glaze, shio-koji + black garlic aioli
sesame seeds, cilantro

Grilled Octopus + Spicy Chorizo | 22

patatas bravas, spiced tomato
caramelized fennel, aioli, scallions

Cache Creek Beef Tartare | 20

pickled mustard seeds, smoked marrow aioli, yolk gel
puffed tendon, arugula, rye crisps

Local Charcuterie Board | 27

chef's selection of cheeses and cured meats
garden pickles, seasonal mostarda, pinot noir-braised figs
Arlo's honey herbed oat crackers

SMALL BITES

Warm Marinated Olives | 10

herbed oat crackers, sundried tomato tapenade

Yam Fries | 12

sea salt, za'ahtar, preserved lemon + smoked chili aioli

House-Made Breads | 10

seasonal compound butter

Glamour Farming Side Salad | 12

amaranth, roasted beets, goat cheese, cranberries
mixed greens, parsnip chips, pear, squash puree
honey-balsamic vinaigrette

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BRUNCH

Serrano Ham Benedict | 17

poached eggs, Serrano ham, tomato jam, hollandaise
chives, potato rösti, fresh greens

Dungeness Crab + Avocado Benedict | 20

poached eggs, pea shoots, hollandaise
potato rösti, fresh greens

Cured Road 17 Arctic Char Rösti | 18

crème fraîche, dill pistou, pickled shallots, salmon roe
poached egg, hollandaise

Southwestern Brunch Bowl | 17

bourbon + maple beans, kale, sweet potato hash
pickled red onion, fried egg, grilled jalapeño cornbread
avocado +\$4

Crispy Pulled Beef Hash | 19

poached eggs, kimchi, ssamjang, hollandaise
breakfast potatoes, scallions, sesame seeds

Cinnamon Swirl Cloudcakes | 17

whipped brown butter cream cheese
caramelized apples, organic maple syrup

SIDES

Two Rivers Sausage | 5

Wild Moon Bacon | 5

Poached Egg | 3 Avocado | 4

Roasted Tomato | 3

Fresh Bread, Butter + Seasonal Preserves | \$6

BRUNCH WINE

50th Parallel Estate 2018 Gewürztraminer

6oz | \$10 9oz | \$14 Bottle | \$36

50th Parallel Estate 2019

“Glamour Farming” Pétillant

5oz | \$15 Bottle | \$60



ocean wise A SUSTAINABLE CHOICE

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