

STOCK BOARDS

Our boards are deliciously crafted from your selections from excellent locally sourced purveyors

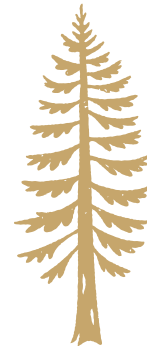
Serves 2 ——— **25**

BASE BOARD ITEMS

CITRUS SPICED OLIVES ——— ROASTED GARLIC
 GRILLED BAGUETTE ——— BEER INFUSED MUSTARD
 FRESH HERB HUMMUS

Any additional items \$8

BAKED BABY BRIE, PEPPER JAM	GRILLED GOAT CHEESE, STRAWBERRY COMPOTE
BEET TASTING, CRÈME FRAICHE + BALSAMIC	TRIPLE FENNEL + ALE SALAMI, TARRAGON DIJON
SELECTION OF HOUSE MADE PICKLES	ROASTED BONE MARROW, GREMOLATA CRUST
HAM HOCK + CARAWAY CROQUETTES	NORTH SHORE BRATWURST, HOUSE SAUERKRAUT
TRUFFLE DEVEILED EGG, PARMESAN CRISP	BLISTERED BRUSSEL SPROUT, SMOKED PORK BELLY
S+S SCOTCH EGG, PICKLED ONION	LITTLE QUALICUM BLUE CLAIRE, ST MICHAELS HONEY
FINGERLING CONFIT, TRUFFLE REMOULADE	ROASTED BABY CARROT, DUKKHA, BURNT ONION YOGURT
YARROW MEADOWS SMOKED DUCK BREAST, CRANBERRY JELLO	



HAPPY HOUR // MON-SUN / 3-6 / 9-LATE

Ask your server for details

PLATES

ALDER SMOKED CORN CHOWDER

Sweet Corn, Potato, Harissa, Alder Smoked Bacon, Sesame Cracker ——— **10**

LEMON PEPPER CHICKEN WINGS

Roasted Garlic Chips, Aioli ——— **14**

CRAB FRITTERS

Mint and Cilantro Yogurt ——— **16**

VEGETABLE DELIVERY TRUCK SALAD

Winter Greens, Avocado, Beets, Radish, Goat Cheese, Sourdough Crouton, Seasonal Berries, Spiced Seeds, Champagne and Poppy Seed Vinaigrette ——— **17**

HOUSE SMOKED BEEF BRISKET

Little Qualicum Mt. Moriarty Cheese, House Pickles and Sauerkraut, Roasted Garlic Aioli, Terra Breads Sourdough, Twice Cooked Kennebec Fries or Seasonal Green Salad ——— **18**

CAULIFLOWER KOFTA BOWL

Toasted Quinoa Tabbouleh, Heirloom Tomato, House Pickles, Roasted Sweet Potato, Dirty Brown Rice, Hemp Heart Dukkha, Lemon Tahini Dressing ——— **17**

SALMON NIÇOISE

Line Caught BC Salmon, Warm Baby Potato Salad, Green Beans, Confit Tomato, Smoked Egg, Red Pepper Purée, Spiced Olive Tapenade ——— **23**

S&S BURGER

Sharp Cheddar, Heirloom Tomato, Butter Lettuce, House Pickle, Red Onion, Pepper Mayo, Brioche Bun, Twice Cooked Kennebec Fries or Seasonal Green Salad ——— **18**
// Build Up with House Smoked Bacon or Crispy Sunny Egg +3

ROSSDOWN FARMS CHICKEN

Seared Breast, Confit Leg, Jalapeno Carrot, House Smoked Bacon, Coriander, Green Tomato, Cannellini ——— **21**

HANGER STEAK

Rooftop Chimichurri, Duck Fat Potato, Watercress and Pickled Shallot, Horseradish Vinaigrette ——— **24**

DESSERT

CHOCOLATE DIABLO TORTE

Squash Curd, Gelato ——— **09**

CARROT CAKE

Maple Walnut Ice Cream ——— **09**

5oz / 8oz / Bottle

WINE ON TAP

STOCK WHITE 11 / 15 / -

STOCK RED 11 / 15 / -

STOCK ROSÉ 12 / 16 / -

WHITE

DIRTY LAUNDRY 14 / 20 / 56
Sauvignon Blanc / Summerland

MISSION HILL ESTATE SERIES 14 / 20 / 56
Chardonnay / Oliver

BLASTED CHURCH 15 / 22 / 58
Hatfield's Fuse / Okanagan Falls

POPLAR GROVE 19 / 26 / 74
Pinot Gris / Naramata

NIGHTHAWK - / - / 68
Gewurztraminer / Okanagan Falls

GREY MONK UNWOODED - / - / 68
Chardonnay / Okanagan Valley

FAIRVIEW - / - / 74
Sauvignon Blanc / Oliver

CHECKMATE "CAPTURE" - / - / 179
Chardonnay Vintage / Osoyoos

RED

CEDAR CREEK 15 / 22 / 58
Merlot / Osoyoos

CONVICTION 16 / 23 / 60
Pinot Noir / Okanagan Valley

DIRTY LAUNDRY 17 / 24 / 62
Cabernet Sauvignon / Summerland

HILLSIDE 19 / 26 / 74
Cabernet Franc / Naramata

MISSION HILL RESERVE - / - / 74
Shiraz / Okanagan Valley

BENCH 1775 - / - / 89
Merlot / Naramata

GIANT HEAD - / - / 114
Pinot Noir / Summerland

FAIRVIEW CELLARS - / - / 128
The Bear Reserve Meritage / Oliver

POPLAR GROVE - / - / 169
The Legacy Blend / Naramata

SPARKLING & ROSÉ

PERSEUS 13 / - / 56
Sparkling / Naramata

GIANT HEAD - / - / 89
Blanc De Noir / Summerland

MISSION HILL ESTATE SERIES - / - / 58
Rosé / Oliver

16oz Pour

BEER ON TAP

STOCK BEER FLIGHT 11
4 x 5oz

LONETREE AUTHENTIC DRY CIDER 9.5
Cider / 5.5%

STANLEY PARK NOBLE PILSNER 8.5
Lager / 5.1%

STRATHCONA BEAUTIFUL PALE ALE 8.5
Pale Ale / 4.7%

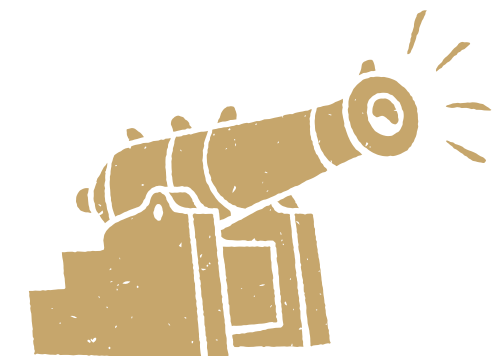
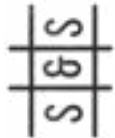
PARALLEL 49 TRASH PANDA HAZY IPA 8.5
IPA / 5.5%

STRANGE FELLOWS JONGLEUR WHEAT 8.5
Wheat / 4.5%

MARINER BREWING BLUEBERRY SOUR 9.5
Sour / 5.0%

BOMBER BREWING ALL THE THINGS AMBER 8.5
Amber Ale / 5.5%

*We have a full selection of international canned and bottled beers,
as well as international and locally sourced spirits.
Please speak to your server for our offerings.*



Taxes Excluded

ALL OUR WINE IS SOURCED FROM BRITISH COLUMBIA — ALL OUR BEER IS MADE IN VANCOUVER