



## CLASSICS

- DEVILLED EGG**  
Spicy egg mousse, crispy potato, smoked paprika 8
- BISON TARTARE**  
Classic vinaigrette, truffled egg yolk, grilled sourdough 18
- GENERAL TSO TOFU**  
Smoked tofu emulsion, spicy soy glaze, broccoli, cilantro 15
- STREET CORN GNOCCHI**  
Corn crema, local feta, corn salsa, morita chili 30
- BUTTERMILK FRIED CHICKEN**  
Pink lady apple, walnut, aged cheddar, house buffalo sauce 34

## THROWBACKS

- FRIED MAC & CHEESE (2021)**  
Fregola sarda, spicy tomato jam, aioli, cured egg yolk 16
- FRITES JAPONAISE-ISH (2016)**  
Pickled napa cabbage, sweet soy, aioli, bonito 12
- DUCK LEG CONFIT (2015)**  
Cured duck leg, white bean cassoulet, brioche crumb 35
- BRAISED BEEF BURGUNDY (2014)**  
Mushroom fricasee, potato puree, red wine gel 34

## TEST KITCHEN

- INGEE CHEDDA BREAD**  
KC BBQ sauce, smoked cheddar, chive 16
- SMOKED PAPRIKA CAVATELLI**  
Chorizo and red pepper ragu, dried black olive 34

- OKANAGAN SALAD**  
Peach vinaigrette, blue cheese, pumpkin seed praline 16
- PICKEREL A LA BOHMER**  
Roasted beets, horseradish cream, braised leeks 32

## DESSERT

- CHEFS TABLE**  
Daily 5 course tasting menu experience. Inspired by the rich cultural mosaic of Canada, seasonal ingredients and Chef Shafte's culinary experiences 105
- PAIRINGS**  
Includes 2 cocktails (1-2oz) and 3 wines (3oz) 55

- CHAI SPICED CARROT CAKE**  
White chocolate cream cheese icing, spiced walnut 10
- RIGHT SIDE UP PINEAPPLE CAKE**  
Pineapple caramel, brown butter cake, coconut creme 12
- CHOCOLATE MOUSSE**  
Coffee, caramel, cookie crumble 12

Not all ingredients are listed, please advise your server of any allergies.

We reserve the right to add an 18% service charge at management's discretion.

Consuming raw or undercooked meats or seafood represent a potential health risk, but we think it's delicious and worth it.