

DINNER MENU

available from 5pm daily

FOR THE TABLE

SIGNATURE BEER BREAD 13
house-made, smoked ash butter,
bee pollen butter, local fairmont honey

STARTERS

CANADIAN OYSTERS
shallot mignonette, smoked horseradish,
charred lemon
half dozen 18
dozen 32

CLASSIC SHRIMP COCKTAIL
smoked horseradish, charred lemon
6 piece 18
9 piece 24

CRISPY CAULIFLOWER 16
tzatziki, spring onion

CALAMARI 19
charred lemon, aioli

CHARCUTERIE BOARD 24
selection of cured meats, smoked olives,
house-made preserves, rustic bread
add artisanal cheese 9

SALT SPRING ISLAND MUSSELS 18
smoked tomato sauce, bacon,
white wine sauce, house bread

CHICKEN WINGS 19
choice of hot sauce, korean bbq sauce,
or salt and pepper

SOUP & SALAD

SMOKED CAULIFLOWER VELOUTÉ 14
parmesan bread crisps, truffle oil

QUINOA AND SALMON SALAD 27
togarashi seared salmon, local tomatoes, pepper,
avocado, lemon dressing

POACHED APPLE & PEAR 19
local greens, heirloom tomatoes, candied pecans,
dried fruits, herb vinaigrette

VARIATION OF BEETS 19
goat cheese mousse, sunflower seeds, balsamic,
local greens

add to any salad
5oz chicken | 3pc prawns | 3oz salmon 9

FALL PRIX FIXE

VARIATION OF BC BEETS
goat cheese mousse, paprika coated seeds,
balsamic, local greens
Pair with Mission Hill Terroir Series Viognier (5oz)

HERBED RACK OF LAMB
porcini - risotto pavé, smoked eggplant,
local harvest vegetables, jus
Pair with Mission Hill Terroir Series Cabernet Franc (5oz)

GLOBE CHOCOLATE CAKE
peanut butter, chocolate fondue, berries

58

*Elevate your experience with
Mission Hill's Terroir Series wines - 40*

FROM THE GRILL

CERTIFIED ANGUS BEEF TENDERLOIN 49
local vegetables & mushrooms, mashed potatoes,
red wine jus

ROSSDOWN FARMS CHICKEN BREAST 34
roasted potato, local vegetables, natural jus

BC STEELHEAD 34
mussels, linguini, smoked tomato & white wine sauce

FAVOURITES

ANGUS BURGER 32
certified angus beef patty, fennel sausage, gruyère,
garlic & black pepper aioli, served with choice of
fries or salad (gluten-free bun available)

PLANT-BASED BURGER 24
house-made vegan, gluten-free patty,
smashed avocado, pickle, lettuce, roasted pepper,
vegan bun, served with choice of fries or salad
(gluten-free bun available)
add sautéed local mushrooms 3

FISH AND CHIPS 26
ling cod, apple and celeriac slaw, tartar sauce

SHRIMP AND PESTO LINGUINI 28
basil pesto, pine nuts, tomato,
pecorino romano, garlic bread

BC MUSHROOM RISOTTO 26
truffle mascarpone, ice wine gel, balsamic, pecorino
add prawns 9

DESSERT

VANILLA CHEESECAKE 12
graham crumb, berries

STICKY TOFFEE PUDDING 12
warm caramel sauce, crumble

GLOBE CHOCOLATE CAKE 14
peanut butter, chocolate fondue, berries

ICE CREAM OR SORBET SCOOP 5

As part of our commitment to practices that protect the globe, we are proud to use local, seasonal and sustainably produced ingredients wherever possible. Currently our menus feature:

Farm-fresh organic eggs from Rehoboth Farms in Chilliwack, BC
Organic seasonal vegetables from Local Harvest Farm in Chilliwack, BC
Ocean Wise Seafood

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, intolerance, or special dietary restrictions please advise and we would be pleased to accommodate.



FRESH

LOCAL

SEASONAL

B E V E R A G E S

JETSIDER ORIGINALS

paper jet

³/₄ oz knob creek rye, ³/₄ oz amaro montenegro,
³/₄ oz aperol, lemon

16

smokey diablo

¹/₂ oz casamigos blanco, ¹/₂ oz casamigos mezcal,
¹/₂ oz gabriel bourdier crème de cassis, rootside ginger beer,
simple syrup, lime juice, soda water

18

jetside g&t

1 oz hendricks gin, 1 oz lillet blanc, fentimans tonic, thyme

18

raspberry spritz

1oz sourpuss raspberry, 1oz rubato bitterhouse,
lemon juice, club soda

12

rum old fashioned

1¹/₂ oz bacardi 8 year rum, ¹/₂ oz giffard caramel cognac liqueur,
fee's barrel aged bitters

16

chamomile collins

1¹/₂ oz absolut elyx, lot 35 organic chamomile tea syrup,
lemon juice, soda water

18

blackberry lemondrop

1¹/₂ oz absolut elyx, ¹/₂ oz cointreau, blackberry syrup,
lemon juice

21

smoked boulevardier

³/₄oz house smoked canadian club, ³/₄oz smoked campari,
³/₄oz sweet vermouth, twist

14

WINE

sparkling

Averill Creek "Charme De L'ile", Vancouver Island, BC
Domaine Chandon Brut Classic, California

5oz GL

¹/₂ L

BTL

16

74

90

white & rosé

Mission Hill Chardonnay, Fairmont Exclusive Okanagan, BC
Wild Goose Riesling, Okanagan, BC
Mezzacorona Castel Firmian Pinot Grigio, Trentino, Italy
Cannonball Chardonnay, Healdsburg, California
Dog Point, Sauvignon Blanc, Marlborough, New Zealand
Rosé Blackbird Vineyards "Arriviste", Napa Valley

13

40

55

14

44

60

16

50

69

20

62

85

22

69

94

18

56

75

red

Mission Hill Cab/Merlot, Fairmont Exclusive Okanagan, BC
Meyer Pinot Noir, Okanagan, BC
Painted Rock Merlot, Okanagan, BC
Ancient Peaks Cabernet Sauvignon, Paso Robles, California

13

40

55

16

50

68

21

67

91

21

67

91

iconic okanagan valley reds

'14 Checkmate Merlot, "Silent Bishop"

29

-

135

'18 Mission Hill Family Estate Cabernet Franc, "Terroir Collection Vista's Edge"

25

-

108

'14 Cedar Creek Estate Pinot Noir, Platinum "Block 4"

32

-

140

Flight Of Iconic Okanagan Valley Red Collection

31 (2oz Pours)

BEER

draught - weekly feature 10
bottled domestic selections 8
bottled import selections 9

NON ALCOHOLIC

pink sands

seedlip grove 42, raspberry puree, fee's peach bitters,
lemon juice, simple syrup, soda water

14

tiki colada

seedlip spice 94, orange juice, pineapple juice, lime juice,
lot 35 organic chai tea syrup, soda water

14

pomegranate palmer

iced tea, lemonade, pomegranate juice

6

raspberry lemonade

muddled raspberries, soda, fresh lemon juice

6

Freshly Brewed Coffee, Loose Leaf Teas

7

Espresso Beverages

8

SCAN TO VIEW
OUR COMPLETE
BEVERAGE MENU

