Cocktails

WILDFLOWER CREATIONS

Cherrylane Paperplane 19 2.5oz

cherry trees for spring....groundbreaking

Woodford Reserve, Amaro Montenegro, Aperol,
Lemon, Sour Cherries

Lavender White Lady 16 2oz

this one took a stroll through the rooftop garden

Bombay Sapphire, Cointreau, Lemon, Egg White

Stonebridge Sidecar 65 2oz

hold on to your silk-scarf darling we are going full speed

Hennessey XO, Grand Marnier, Lemon

Upgrade to Hennessy Paradis 110

Vesper 19 2.5oz

if its good enough for James Bond ...

Hendricks Gin, Absolut Elyx, Lillet

Islands Negroni 18 2.5oz

two islands met in a bar....

Botanist Gin, Campari, Esquimalt Vermouth

The Waldmeister 16 2oz

black is such a good color

Averna, Blackberries, Lemon, Soda

Hugo 2.0 16 2oz

now say it with a german accent

Finlandia Vodka, St. Germain,
Mint, Lime, Fever-Tree Elderflower Tonic

HOLD THE LIQUOR

Seedlip Gimlet 14

zero proof but full of citrus delight

Seedlip, Lime, Lime Cordial

Cosmopolitan 14

we simply love a good cosmo

Seedlip, Cranberries, Orange Syrup

Wines

CHAMPAGNE & SPARKLING

	Glass (5oz)	Carafe (17oz)	Bottle
Blasted church 'OMG', Okanagan	17		85
Mionetto, Prosecco, Veneto, Italy	16		80
Veuve-Clicquot, Yellow Label 'brut', Reims, France	38		200

WHITES

Chardonnay, Blasted Church 'Swear to God', Okanagan	22	74	11
Chardonnay, Mission Hill "Five Vineyards", Okanagan	12	40	60
Chenin Blanc, Quails Gate, Okanagan	16	50	80
Pinot Gris, Averill Creek, Vancouver Island	19	64	95
Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand	16	55	80
Viognier, Blasted Church, "Bible Thumper', Okanagan	22	75	115

REDS

Cabernet-Merlot, Mission Hill "Five Vineyards" Okanagan	12	40	60
Cabernet Sauvignon, Cannonball, USA	24	80	120
Montepulciano, Spinelli, D'Abruzzo, Italy	15	50	75
Merlot, Cedar Creek 'Lot 87', Okanagan	16	55	80
Pinot Noir, Meyer Family, Okanagan	17	61	82
Syrah, Blasted Church, Okanagan	23	75	115

ROSE

Roche Wines, Rose, Okanagan	17	55	85
Blasted Church, Blaufränkisch Rosé, Okanagan	15	50	75
Tormaresca 'Calafugia' Salento IGT, Italy 1.5L			145

Wildflower

3-COURSE MENU | 49 per person

APPETIZERS

West Coast Seafood Chowder 18
salmon, shrimp, clams
and scallops in a rich herb cream

Chicken Fried Oyster Mushrooms 15
spruce tip aioli

Oysters 16
Chef's market selection
with rhubarb mignonette, fresh horseradish

Spring Garden Salad 16
farmer's selection of produce with quinoa soil,
rooftop garden herb vinaigrette, pickled egg

Cured Kingfish 22
citrus and ginger, avocado purée, grapefruit,
sunflower seeds, micro salad, chive oil, radish

Bison Carpaccio 20
hazelnut and Charmesan cheese crumble,
rooftop herbs, crisp baguette

ENTRÈES

Chicken Breast 36
herb roasted potatoes, asparagus, Broccolini,
sautéed mushrooms, Madeira jus

Duck Leg Confit 36
pickled cherry,
lentil and summer vegetable salad,
cherry vinaigrette

Grilled Sakura Pork Chop 32
grilled corn, feta cheese, tomatillo salsa, cilantro,
charred tomatoes, pickled red onion

Lois Lake Steelhead 36
spring pea purée,
warm tomato arugula and beluga lentil salad,
dill vinaigrette

Lamb Gnocchi 36
lamb sugo, bell peppers, Charmesan cheese

Spring Pea and Mint Risotto 34
gem tomatoes, snap peas, lemon zest,
pea shoot and sunflower seed salad, Charmesan cheese

6oz Beef Tenderloin 46
Canadian AAA
Supplement | 20

10oz Striploin 48
Canadian AAA
Supplement | 20

Additions
Seared Foie Gras 30
Butter Poached Half Lobster Tail 30
Butter Poached Full Lobster Tail 55
Jumbo Prawns 26

DESSERT

Carrot Cake 12
light cream cheese mousse, mandarin gel,
coconut, ginger candied carrots

Bergamot Posset 12
chamomile foam, apricot jelly, kumquats, honey streusel

Dark Chocolate Mousse Cherry 'Rock' 12
hazelnut praline emulsion, chocolate cremeux