



appetizers

house-made bread \$3

butternut squash salad apples, arugula, quinoa, parmesan, spiced almonds & cider vinaigrette \$12

cauliflower and parsnip soup bacon, green onions, truffle oil \$12

cured meat and cheese plate house pickles, fruit compote, nuts, bread & crackers \$15

PEI mussels inspired daily \$15

gourmet pizzas 12" \$21

avalanche beef ragu, spinach, mozzarella, feta, green onions

steep and deep pepperoni, mushrooms, red onion, tomato sauce, mozzarella, parmesan

face shot portobello mushrooms, leeks, arugula, goat cheese, mozzarella, thyme & garlic olive oil

hot wax chorizo, bell peppers, basil pesto pickled garlic, tomato sauce & mozzarella

la niña anchovies, caramelized onions, capers, chilies, olive tapenade, mozzarella & tomato sauce

HEY KIDS! try a pepperoni, veggie or cheese pizza or a kid's sized pasta bowl
\$9

corks après adventure special

9" pizza & beer... \$10
(available from 4:00 – 6:00 PM)

entrées

grilled 10oz strip loin steak butternut squash & potato gratin, shallot chutney, jus \$32

seared wild BC rock fish fennel mushroom risotto, tomato caper jam \$24

roast honey rosemary chicken spiced acorn squash, onion & cranberry marmalade, jus \$24

mt. begbie braised pork shoulder bacon baked beans, hazelnut crust \$25

pasta bowl inspired daily \$ MP

scallops or prawns add to any appy / entrée \$8

desserts \$9.5

pear upside down cake amaretto caramel & white chocolate semi-freddo

vanilla bean crème brûlée cranberry orange shortbread cookies

chocolate brownie cake coffee crème fraiche & mocha sauce

affogato espresso, amaretto & vanilla bean ice-cream

adult milkshake bar's creation with your favourite liqueurs

executive chef ~ Alyson Beitz

restaurant managers ~
Chad Bomford & Brooke Windblad

It is customary to tip approximately 15% on the total bill before tax, 20% for exceptional service

18% will be added to tables of 5 or more