

LOUNGE

LOUNGE MENU

- ALBERTA GOAT CHEESE ARTICHOKE DIP
lavash cracker | Alberta honey /12
- ⓐ CRISPY CONFIT DUCK WINGS
Alberta honey gochujang | scallion salad /18
- Ⓥ BREADED CAULIFLOWER
toasted almonds | parmesan mayo /10
- OXBOW CHARCUTERIE BOARD
house made charcuterie | local cheeses | breads | preserves /18
- ⓐⓋ FRESHLY POPPED CORN
rosemary | truffle /5

DRINKS

WINE BY THE GLASS

- SPARKLING 5oz
- Jeio, Brut Prosecco, Italy /10
- Chandon, Rosé, California, U.S. /14
- WHITE 5oz 8oz
- Feature White /8 /13
- Scaia, Chardonnay, Garganega, Trebbiano, Italy /10 /16
- Pierra Sparr, Riesling, Alsace, France /11 /17
- Tinhorn Creek, Chardonnay, Okanagan Valley, Canada /12 /19
- Lake Breeze, Semillon, Okanagan Valley, Canada /12 /19
- St. Supéry, Sauvignon Blanc, Napa Valley, California, U.S. /12 /19
- ROSÉ 5oz 8oz
- Whispering Angel, Provence, France /14 /22
- RED 5oz 8oz
- Feature Red /8 /13
- Paul Jaboulet Aîné Parallèle 45, Côtes du Rhône, Rhône, France /10 /16
- Terrazas de los Andes Malbec Reserva, Mendoza, Argentina /12 /19
- Villa Antinori, Toscana, Sangiovese, Italy /12 /19
- Langmeil Barossa, Shiraz, Australia /13 /21
- Siduri, Pinot Noir, Willamette Valley, U.S. /13 /21
- Canoe Ridge, Reserve Cabernet Sauvignon, Walla Walla, WA, U.S. /14 /22
- Osoyoos Larose Pétales, Red Blend, Okanagan Valley, Canada /15 /24

BEER ON TAP

- Oxbow Kolsch - brewed by Big Rock /8
- Big Rock Session IPA /8

BY THE BOTTLE

- Wild Rose Velvet Fog Lager /7
- Steam Whistle Pilsner /7
- Phillips Blue Buck Ale /7
- Big Rock Traditional Ale /7
- Village Blacksmith Ale /7
- Dieu du Ciel Aphrodisiac Stout /8

Please see full drink menu for all wine/beer/cocktails available

ⓐ GLUTEN AWARE - while no products containing gluten are used in preparation of these items, please be aware that our kitchen is not completely gluten free

Ⓥ VEGETARIAN