

# LUNCH

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- ① BREADED CAULIFLOWER  
toasted almonds | parmesan mayo /10
- ② CRISPY CONFIT DUCK WINGS  
Alberta honey gochujang | scallion salad /18
- ① ② WARM KALE SALAD  
roasted mushrooms | goat cheese | pumpkin seed  
warm sherry vinaigrette /14
- ① ② SUNCHOKE VELOUTÉ  
hazelnut cream | pickled sunchoke | hazelnut oil /10
- OXBOW BURGER  
aged cheddar & mushroom | caramelized onion | thousand island aioli  
parmesan confit potato | green salad /19
- ② BC ALBACORE TUNA NIÇOISE  
house made antipasto | artisan greens | olives /16
- ① MUSHROOMS ON TOAST  
toasted sourdough | sunny side up egg | confit parmesan potato  
artisan greens /14
- SMOKED MOZZARELLA MEATBALLS  
swiss chard & ricotta tortellini | garlic bread crouton /23
- ADD CHICKEN BREAST /10

### EXPRESS LUNCH

#### DAILY FEATURE

choice of house salad OR soup of the day  
chocolate chip cookie

/19

### LUNCHTIME HAPPY HOUR

#### FEATURE WINE AND BEER

/5

② 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

① VEGETARIAN

## 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

Pierre 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