

FALL FRESH SHEET

BUTTERNUT SQUASH SOUP 9⁹⁵

local butternut squash, cream, toasted sage, pumpkin seeds, garlic bread

🍺 *Whistler Bear Paw Honey Lager, Whistler*

🍷 *Narrative Summerlandia White, Summerland*

BC BRUSSELS SPROUTS 13⁹⁵

fried brussels sprouts, apples, bacon,
citrus vinaigrette, bacon aioli, parmesan

🍺 *BREWHALL Azedo Tropical Fruit Sour, Vancouver*

🍷 *Clos du Soleil Sauvignon Blanc, Keremeos*

ROASTED VEGETABLE SALAD 17⁹⁵ ⑤

roasted local beets, cauliflower, broccolini, vegan cashew cream,
arugula, pumpkin seeds, dried cranberries, cashews

🍺 *Red Truck Classic Lager, Vancouver*

🍷 *Bartier Bros. Rosé, Oliver*

FRIED CHICKEN MAC & CHEESE 20⁹⁵

bacon, local InGrain noodles, sharp cheddar bechamel,
parmesan breadcrumbs, parsley

🍺 *Backcountry Widowmaker IPA, Squamish*

🍷 *Narrative Summerlandia Red, Summerland*

TRUFFLE MUSHROOM MAC & CHEESE 19⁹⁵

wild mushrooms, arugula, local InGrain noodles,
sharp cheddar bechamel, parmesan breadcrumbs, parsley

🍺 *Phillips Blue Buck Pale Ale, Victoria*

🍷 *Quails' Gate Chardonnay, Kelowna*

CREOLE SALMON 27⁹⁵

herb crusted locally-sourced steelhead, creole butter,
roasted broccolini, truffle mashed potatoes

🍺 *33 Acres Sunshine, Vancouver*

🍷 *Howling Bluff Three Mile Creek Pinot Noir, Penticton*

SALTED CARAMEL APPLE TART 9⁹⁵ ⑤

roasted BC apples, Umaluma dairy-free vanilla gelato, walnut streusel

🍺 *Russell Angry Scotch Ale, Surrey*

🍷 *BC Tree Fruits Broken Ladder Apple Cider, Kelowna*

Created by Josh Gale, Culinary Development Chef at Tap & Barrel Group