



SALADS & STARTERS

OKANAGAN CHARCUTERIE	\$26.00
-local cheeses, meats, pickled vegetables, house made condiments with baguette	
WATERMELON, BASIL & JALAPEÑO SALAD	\$14.00
-white wine marinated watermelon, feta cheese, basil, roasted jalapeños, toasted pecans, balsamic reduction	
SOUTHWEST ROMAINE	\$14.00
-grilled romaine hearts, chorizo sausage, roasted red onion, caramelized fennel, shaved parmesan, cornbread & paprika chipotle dressing	
-add grilled prawns or house smoked shredded chicken leg \$5	

FROM THE SMOKER

Served with house made cornbread, maple baked beans, lemon dill coleslaw & watermelon salsa

VINE SMOKED ST. LOUIS PORK RIBS	
-with a citrus maple glaze	
- FULL RACK -	\$24.00
- HALF RACK -	\$18.00
ANGUS BEEF BRISKET	\$26.00
-smoked Angus beef brisket marinated in red wine & finished in a house made cherry BBQ sauce	
PITMASTER PIG WINGS	\$22.00
-finished in a house made cherry BBQ sauce	
OAK SMOKED CUMIN CHICKEN LEG	\$24.00
-finished in a peach & jalapeño BBQ sauce	

SMOKE & OAK BBQ PLATTER

choose any 3 meats: ribs, beef brisket, pig wings, chicken leg
comes with all the fixin's & sauces

\$36.00

MAINS

SOUTHERN STYLE MAC & CHEESE \$15.00
-macaroni, rich cheese sauce, crispy panko parmesan crust
-served with mixed greens or lemon dill coleslaw
-add pulled pork or smoked chicken leg \$5

LEMON GRILLED PRAWN SKEWERS \$24.00
-marinated prawn skewers, rosemary & lemon spätzle, local grilled vegetables, watermelon salsa & lemon basil dressing

BURGERS & SANDWICHES

Choice of red onion roasted potato salad, mixed greens in basil dressing, lemon dill coleslaw or mac & cheese

BISON BURGER \$16.00
-brioche bun, caramelized onions, smoked cheddar, bacon, lettuce, tomato, pickled cucumber & mustard fig spread

SMOKED PORTOBELLO MUSHROOM VEGGIE BURGER \$15.00
-brioche bun, pickled cucumber, smoked cheddar, caramelized onions, lettuce, tomato & corn salsa

SMOKE & OAK ORIGINAL REUBEN \$17.00
-rye bread, smoked beef brisket, grainy mustard, provolone cheese & sauerkraut

PULLED PORK PANINI \$16.00
-asiago bread, basil chipotle mayo, caramelized onions, brie cheese & coleslaw

BEVERAGES

WILD GOOSE WHITE WINES BOTTLE \$30
-Autumn Gold, Pinot Gris, Riesling or Gewürztraminer GLASS \$8

WILD GOOSE RED WINES BOTTLE \$35
-Red Horizon Meritage or Merlot GLASS \$9

TIN WHISTLE ARTISAN BEER PINT \$6
-Coyote Blonde Ale or Peach Cream Ale

HOWLING MOON ARTISAN CIDER 500 ML \$10
-Off dry or Dry

Coffee/tea/Juice/Pop \$3

