



## SALADS & STARTERS

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| <b>OKANAGAN CHARCUTERIE</b>   | \$26.00 |
| -local cheeses, meats, pickled vegetables, house made condiments with baguette  |         |
| <b>WATERMELON, BASIL &amp; JALAPEÑO SALAD</b>   | \$14.00 |
| -white wine marinated watermelon, feta cheese, basil, roasted jalapeños, toasted pecans, balsamic reduction                             |         |
| <b>SOUTHWEST ROMAINE</b>  | \$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

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

