

# START OR SHARE

## **GATHERING BOARD** **25**

House Selection of Vernon Charcuterie • Soft & Hard Cheeses  
Cornichon • Mustard • Blistered Cherry Tomato  
Toasted Bread & House-Made Preserve

## **LAMB CHOPS** GF|DF|NF **25**

3 Thick Cut Grilled Lamb Chops • Harissa Pepper Coulis  
Quinoa Tabouleh

## **COCONUT & POBLANO CHILI SPICED PRAWNS** **20**

Chilis • Grilled Lime • Prawns • Warm Naan

## **CHILI & SOY GLAZED PORK BUTTON RIBS** GF|DF|NF **19**

Slow Cooked Bone-In Ribs

## **SWEET POTATO LATTICE FRIES** GF|DF|NF **11**

House-Made Mustard Dipping Sauce

## **DAILY SEASONAL SOUP** **13**

Warm Ciabatta

## **CHOPPED CAESAR SALAD** **17**

Romaine • Herb Spiced Croutons • Crisp Kale  
Parmesan Reggiano

**ADD BACON - 2**

## **GRAND GREENS** GF|DF|NF **17**

Roasted Squash • Baby Tomatoes • Dried Cranberry  
Sultana Raisins • Pumpkin Seeds • Maple-Citrus Vinaigrette

GF - GLUTEN FREE

GR - GLUTEN REDUCED

NF - NUT FREE

DF - DAIRY FREE

## FORNO MADE

### FRENCH KISS

17 | 27

House Tomato Sauce • Shredded Mozzarella  
Ginger Roasted Ham • Bacon Crumble  
Pineapple • Chili Oil

### NEW WAY-ZA

18 | 26

House Tomato Sauce • Vegan Italian Crumble  
Fresh Pepper • Red Onion • Shredded Vegan Cheese  
Basil & Pumpkin Seed Pesto

### FUNGHI

17 | 27

Ricotta-Parmesan Cream • Herb-Roasted Mushrooms  
Fresh Pepper • Fresh Mozzarella • Arugula • Peruvian  
Pepper Drops

### MARGHERITA

16 | 25

San Marzano Tomato Sauce • Fior de Latte  
Shaved Parmesan Reggiano • Basil

### SUB FORNO-MADE CAULIFLOWER CRUST GR

4

## HANDHELD

Sandwiches are served with your choice of  
Fries • Mixed Greens • Caesar Salad • Daily Seasonal Soup

### GRILL HOUSE BURGER

24

6 oz Patty • Arugula • Tomato • Onion • Toasted Brioche Bun  
Mayo • House Pepper & Tomato Jam

**ADD BACON - 2.5**

**ADD CHEDDAR CHEESE - 3**

**SUB 6 OZ VEGAN BURGER - N/C**

### CRISPY CHICKEN KARAAGE SANDWICH

23

Sake, Soy & Ginger Marinated Chicken Breast  
Sweet Slaw • House Pickles

**MANTLES**  
RESTAURANT | LOUNGE



**NOURISH THE ADVENTURE**

## LARGE PLATES

**RR RANCH 10oz STRIPLOIN** GF|DF|NF **53**

Salt & Pepper Sarladaise Potatoes • Horseradish Aioli  
Red Wine Demi • Market Vegetables

**DUCK DUO** GF|NF **36**

Pan Seared Brome Lake Duck Breast • Roasted Vegetables  
Local Pork & Duck Confit Cassoulet • Brandy Apple-Thyme Demi

**FREE ROAMING CHICKEN**

**BREAST SCALLOPINI** GF|NF **32**

Lemon • Thyme • Mushroom & White Wine Cream  
New Potatoes • Market Vegetables

**TOM KHA WEST COAST SALMON** GF|DF|NF **32**

Light Chili • Coconut & Ginger Broth • Foragers Mushrooms  
Broccoli & Hot House Peppers • Thai Riceberry Rice  
House Chili Oil

**CAST IRON ROAST BC COD** GF|DF|NF **31**

Peach & Sweet Potato Curry • Roasted New Potatoes  
Market Vegetables • Cucumber & Mint Riata

**BRAISED SHORT RIB POT AU FEU** GF|DF|NF **42**

Country Vegetables • Confit Shallots  
Fresh Horseradish • Parsnip Chips

**CAVATAPPI BOLOGNAISE** NF **27**

Ground Meat Blend • San Marzano Tomatoes  
Fresh Basil

**SUB HOUSE VEGAN ITALIAN CRUMBLE - 2.5**

**SUB GF PEA PROTEIN PASTA - 2**

**PEAK BOWL** GF|DF|NF **22**

Roasted Rutabaga & Yellow Beets • Cucumber • Roasted Squash  
Pineapple • Arugula • Baby Kale • Organic Quinoa  
Wild Blueberry Emulsion • Spiced Pumpkin Seeds • Crisp Parsnip

**ADD TOFU - 5**

**ADD SALMON - 7**

**ADD GRILLED CHICKEN - 7**

TAXES & GRATUITIES ARE NOT INCLUDED IN THE MENU  
PRICE. FOR GROUPS OF 8 OR MORE AN 18% GRATUITY  
WILL BE ADDED.