

GREENS AND STARTS

DAILY SEASONAL SOUP 13

Warm Ciabatta
Ask Your Server For Allergens

SWEET POTATO LATTICE FRIES GF | DF | NF 11

Curry Mustard Mayo

GERMAN 'OBATZDA' COOL BRIE CHEESE DIP NF 20

Cornichon • Red Onion • Toasted Pretzel Crisp

GRAND GREENS GF | DF | NF 15

Cucumber • Shredded Carrot • Cherry Tomato • Red Wine
Reduction

CAESAR SALAD NF 15

House Vegan Dressing • Crispy Brussel Sprouts • Kale
Pretzel Croutons • Parmesan Cheese

PEAK BOWL GF | DF 18

Quinoa • Poppyseed Dressing • Roasted Celery Root
Crisp Sprout Leaves • Riesling Pear • Kale • Cranberry • Pecan

LAKSA PRAWNS DF 23

Blackened Chili Pineapple Salad • Warm Naan

SEARED SCALLOPS 25

Pickled Shimeji Mushroom • Fried Kale • Sriracha Spice
Celeriac Puree

GF – GLUTEN FREE

GR – GLUTEN REDUCED

NF – NUT FREE

DF – DAIRY FREE

HANDHELD

Served with Fries
Substitute Soup, Greens or Caesar-\$2

MOUNTAIN BURGER GF | DF | NF **24**

Devick Farms House Grind • Butter Lettuce • Red Onion • Mayo
Tomato

ADD BACON - 2.5

ADD CHEDDAR CHEESE - 2.5

SUB 6 OZ BEYOND MEAT BURGER - N/C

CHICKEN BANH MI DF | NF **22**

Slow Cooked Chicken Spread • Grilled Chicken • Pickles • Carrot
Daikon Radish • Cucumber • Sweet and Spicy Lime and Cilantro
Mayo

NAAN BEEF DIP **26**

Slow Roasted Local Beef • Gruyere Cheese • Caramelized Onion
Garlic Mayo • House Bone Broth

FORNO MADE

We offer a cauliflower crust for an additional \$4, this is
baked in the same oven as our standard pizzas and baked
on a separate pan. We do not guarantee Gluten Free, only
gluten reduced.

MARGHERITA NF **20 | 28**

San Marzano Tomato Sauce • Fiore de Latte • Shaved Parmesan
Fresh Basil Pesto

SPICED PEPPERONI AND CHORIZO NF **22 | 30**

San Marzano Tomato Sauce • Jalapeno • Pepperoncini
Red Pepper • Cherry Tomato • Roasted Mushrooms • Pepperoni
Chorizo

ORCHARD NF **22 | 30**

Okanagan Pear • House White Thyme Cream Sauce • Brie
Smoked Bacon • Balsamic Reduction • Arugula

TIGER NF **20 | 28**

Tom Yum Tomato Sauce • Red Peppers • Zucchini • Red Onion

MANTLES
RESTAURANT | LOUNGE



NOURISH THE ADVENTURE

MAINS

PACIFIC WATERS LING COD GF | DF **32**

Mussel and Lemongrass Sauce • King Oyster Mushroom Risotto
Charred Zucchini

RR RANCH 10 OZ STRIPLOIN GF | NF **62**

House Demi-Glace • Pomme Fondant • Market Vegetables
Celeriac Puree • Sauce Choron Mayo

DF - *With Modification*

SLOW COOKED CHICKEN BREAST NF **32**

Citrus Demi-Glace • Potato Gnocchi • Market Vegetables

HOUSE BOLOGNAISE **27**

Tagliatelle • Lemon Zest • Parmesan Gremolata

SUB HOUSE BEYOND MEAT BOLOGNAISE - 3

SUB GF PEA PROTEIN PASTA - N/C

LAKSA SALMON GF | DF | NF **38**

Mirin and Miso Marinade • Laksa Broth • Rice Noodle • Broccoli
Red Pepper

DESSERT

- CHOCOLATE MOUSSE CAKE** NF **12**
Dark Cherries • Fresh Cream
- LEMON CURD MASON JAR** NF **12**
Shortbread Crumble • House Lemon Curd • Fresh Cream
Berries
- CHOCOLATE GELATO** **9**
- VANILLA GELATO** **9**
- RASPBERRY SORBET** GF|DF|NF **9**

MANTLES

RESTAURANT | LOUNGE



NOURISH THE ADVENTURE