STARTERS

FRENCH ONION SOUP — 15

Slow-caramelized onions, rich beef broth, sherry, toasted sourdough baguette, melted Gruyère

SMOKED TOMATO SOUP & GRILLED CHEESE SANDWICH — 18

Sourdough grilled cheese sandwich with garlic basil butter

WINTER GREEN SALAD — 19

Mixed greens, frisée and arugula with roasted carrots and parsnips, farro, feta, sunflower and pumpkin seeds, dried cranberries, balsamic vinaigrette

HEARTY CAESAR SALAD — 18

Crisp romaine, roasted Brussels sprouts, kale, pancetta, sourdough croutons, shaved Parmesan, Mantles' Caesar dressing

LOADED SPIRAL FRIES — 11

Crispy spiral fries, smoked cheddar sauce, bacon, pickled jalapeño, green onion and chipotle ranch

CRISPY SMOKED DUCK WINGS — 20

Gochujang glaze, toasted sesame, cilantro, green onion and lime cheek

FROM THE FORNO

Round traditional 12-inch crust or gluten-friendly 10-inch cauliflower crust

MARGHERITA — 29

San Marzano tomato and basil sauce, mozzarella, pumpkin seed pesto, blistered cherry tomatoes

THE ORCHARD — 29

Confit garlic cream sauce, compressed pear, crisp pancetta, arugula, double cream brie

THE MEAT LOVER — 32

San Marzano tomato and basil sauce with mozzarella, pepperoni, pancetta, soppressata, jalapeños, roasted red onion

Substitute vegan cheese upon request

LOADED SKILLET NACHOS — 20

Crisp tri-coloured corn tortilla chips, shredded cheese, chorizo, black beans, roasted corn, jalapeños, green onion and cilantro. Served with pico de gallo, guacamole and sour cream

MAINS

THE VEGETARIAN HAVEN 24

Zucchini, yam, avocado, mushroom, red pepper, fresh jalapeño, Gouda, cilantro mayo, served on sourdough bread

THE ULTIMATE GRILLED CHICKEN SANDWICH 26

Marinated chicken thighs, lettuce, tomato, crisp fried onions, bacon and charred tomato, onion relish

SALT SPRING ISLAND MUSSELS AND FRIES 29

Okanagan white wine, garlic, shallots, parsley, cream

STEAK FRITES 29

7 oz Picanha, confit garlic butter, green peppercorn sauce, watercress, crispy shallots

THE GODFATHER BURGER 28

6 oz premium beef patty, prosciutto, aged Gouda, sun-dried tomatoes, arugula and pumpkin seed pesto mayo, served on a brioche bun

Gluten-free bun $3.5

Substitute vegan patty upon request

DESSERTS

Desserts are crafted by our in-house pastry chef

HASKAP BERRY CHEESECAKE 15

Hibiscus shortbread crust, berry macédoine

Haskap berries sourced locally from Honeyberry Farm

WARM STICKY TOFFEE PUDDING 15

House-made bourbon caramel sauce, vanilla ice cream

Vegetarian

Gluten Friendly

Nut Friendly

Dairy Friendly

MANTLES
RESTAURANT | LOUNGE