

# MANTLES

RESTAURANT | LOUNGE

## APPETIZERS

<b>CHARCUTERIE BOARD</b>	22
Smoked Schinken Speck, Calabrese Salami, Prosciutto Di San Daniele Homemade Pork Rillettes Cornichons and Pickled Balsamic Cipollini Onions	
ⓧ <b>BC. ARTISAN CHEESE BOARD</b>	20
Fig Jam and Okanagan Red Wine Mustard. Served with Warm Ciabatta Bread	
<b>EGGPLANT &amp; PROSCIUTTO DI SAN DANIELE INVOLTINIS</b>	14
Shaved Parmesan, Heirloom Tomato & Balsamic Glaze, topped with Micro Basil	
ⓧ <b>BURRATA &amp; BC TOMATO CROSTINI'S</b>	12
Micro Basil and Aged Balsamic Glaze	
<b>QUADRA ISLAND HONEY MUSSELS</b>	18
Mediterranean or Thai Style	
<b>SOUS VIDE ALBERTA BEEF BISTRO TENDER TATIKI</b>	16
Ponzu Sauce and Garlic Chips	
<b>BC PORK TENDERLOIN CHAR SUI</b>	16
On Fried Rice	
<b>KARAAGE FRIED CHICKEN</b>	16
Soy Ginger Dip or Korean Chilli	
<b>TEMPURA SHRIMP</b>	15
Sriracha Mayo	

## SALADS

<b>THAI STEAK SALAD</b>	21
BC Artisan Greens. Served with Wonton Crisp, Thai Basil, Coriander Leaves and Spicy Peanut Dressing	
<b>MANTLES SEAFOOD SALAD</b>	24
BC Artisan Greens, Heirloom Tomato, Sea Weed. Served with Steamed Ocean Fresh Fish and Herb Beurre Blanc	

## PIZZA

ⓧ <b>CLASSIC MARGHERITA</b>	18
Buffalo Mozzarella, Tomato & Basil	
<b>BBQ CHICKEN</b>	20
Homemade BBQ Sauce, Roasted Corn & Pepper. Served with Aged Cheddar and Buffalo Mozzarella	
ⓧ <b>ROASTED VEGETABLES</b>	20
Peppers, Corn, Onion, Eggplant and Buffalo Mozzarella	

## SIGNATURE BURGER

	19
Brioche Bun, Onion Marmalade, Bacon Aioli and Crispy Bacon. Served with Aged Cheddar Cheese, Lettuce, Tomato and Pickle Relish	