

# MANTLES

RESTAURANT | LOUNGE

## APPETIZERS

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

## SALADS

- Ⓜ THAI STEAK SALAD 21  
BC Artisan Greens. Served with Wonton Crisp, Thai Basil, Coriander Leaves and  
Spicy Peanut Dressing
- Ⓜ OCEAN SALAD 22  
Halibut, Salmon and Shrimp, Tobiko, Sea Asparagus, Cherry Tomatoes and Tarragon Dressing

## PIZZA

- Ⓜ CLASSIC MARGHERITA 18  
Buffalo Mozzarella, Tomato & Basil
- BBQ CHICKEN 20  
Homemade BBQ Sauce, Roasted Corn & Pepper. Served with Aged Cheddar and  
Buffalo Mozzarella
- Ⓜ ROASTED VEGETABLES 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

Ⓜ CAN BE MADE GLUTEN FREE, PLEASE INFORM YOUR SERVER WHEN ORDERING

TAXES & GRATUITIES ARE NOT INCLUDED IN THE PRICE  
FOR GROUPS OF 8 OR MORE, AN 18% GRATUITY IS ADDED