

Our food is meant to be enjoyed family-style, so order multiple small plates (we advise 2-3 dishes per person) to share with your table. The dishes will be served as they are ready from the kitchen, so you can enjoy everything at its best. Everything on our menu is made in house using fresh, quality ingredients from local farmers around the Creston valley.

Bistro

Charcuterie and Cheese Board:

A selection of cured and smoked meats, local and house-made cheeses, pickles and grilled sourdough

2 meats and 2 cheeses	\$18
3 meats and 3 cheeses	\$24

Patatas Bravas

Pan fried Yukon gold potatoes, tomato chili jam, garlic aioli GF/V	\$8
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Miso Grilled Eggplant

Japanese eggplant, Red kuri squash, grilled shishito peppers, toasted sesame GF/V	\$9
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Charred Broccoli

Wloka farms broccoli, black pepper bechamel, smoked pork loin, shaved radishes	\$9
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Feta Caprese

Housemade soft feta, Bumblebee tomatoes, basil oil, grape tomatoes GF/V	\$11
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Roasted Brussel Sprouts

Crispy bacon lardons, whipped ricotta, sweet pepper jelly GF	\$9
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Roasted Cauliflower

Caramelized onion labneh, house harissa, toasted pepitas, frisee GF/V	\$10
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Crispy Pork Schnitzel

With peach aioli	\$12
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Parisian Gnocchi

Roasted sunshine squash, sweet summer corn, white wine cream sauce V	\$13
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Moroccan Tagine

Confit beef, sweet carrot couscous, roasted plums, heirloom tomatoes	\$14
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Khao Soi

½ Cornish hen, rice noodles, tatsoi, red pepper curry sauce GF	\$15
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Dessert

Pot de Crème

Dark chocolate custard, dulce de leche, chantilly cream GF/V	\$9
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Spiced Pear Cake

Red Kali Pears, vanilla sauce, Devil's Chair reduction V	\$9
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Wine List

Whites

2018 Pinot Gris	\$6.50	\$23.00
2018 Ortega	\$6.50	\$23.00
2018 Gewurztraminer	\$6.50	\$23.00
2018 Kootenay Crush		\$23.00
2018 Autumn Tryst	\$6.50	\$23.00

Rose

2018 Pinot Noir Rose		\$24.00
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Reds

2017 Pinot Noir	\$8.00	\$27.00
2016 Devil's Chair	\$7.50	\$24.00
2017 Marechal Foch	\$7.50	\$24.00

Reserves

2017 Pinot Noir Reserve		\$32.00
2017 Marechal Foch Reserve		\$29.00

Craft BC Beer

Trail Beer Refinery – Lager	\$6.50
Nelson Brewing Co. – Amber	\$6.50

Swan Valley Cider

Uncarbonated, local apple cider	\$5.50
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Seasonal Sangria

2016 Devil's Chair with local cherry & apple juice and housemade bitters	\$7.50	\$35/ pitcher
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Sparkling Ortega Mimosa

2018 Skimmerhorn Ortega with pure orange juice	\$6.50	\$30
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Non-Alcoholic Beverages

Local Apple Juice	\$4
Local Cherry Juice	\$4.50
Lark Coffee – <i>Vineyard Blend</i>	\$6/\$10/\$13
Silk Road Tea - <i>Single Estate Ceylon</i>	\$6
Local Organic Peppermint Tea	\$6
House Made Soda –	\$4
Ask your server for the seasonal flavor	

Our menu proudly features products from the following local suppliers: Cartwheel Farms, Cookville Community Gardens, Famous Fritz, Faraman Farms, Kootenay Meadows, Egg Patch, Swan Valley Honey, Treasure Life Flour Mills, Lark Coffee Roasters, Kootenay Natural Meats, Yaqaan Nukiy Farms, Wloka Farms, Brittany's Flower Farm

V=Vegetarian GF= Gluten Free Executive Chef – Maria Aryan

We politely decline any substitutions. Please inform your server of any food restrictions/allergies before ordering.