

HOME BLOCK

TERROIR TO TABLE

WARM FOCACCIA 5

baked in-house and served with olive oil

CRISPY SQUID 16

chili jam, crème fraîche

BURRATA 24

HAND-CUT FRIES 10

JAMON SERRANO 16

spanish-style dried ham

CACIO E PEPE 14

pasta with black pepper, pecorino romano

BLT 15

double smoked bacon, heirloom tomato, iceberg, mustard mayo, fries

CHEESE SELECTION 8 EA / 22 FOR 3

pear, marcona almonds, pickles, pain d'épices

ICE CREAM & SORBETS 10

made & churned in-house

BEER & CIDER

Vice & Virtue, Homewrecker IPA, BC 8.75

Pilsner Urquell, Czech Republic 7.5

Peroni, Lager, Italy 6.5

Nomad Cider, Traditional Dry, Summerland, BC 15

ZERO-PROOF

Phillips Cola 5.5

Phillips Ginger Ale 5.5

Fentiman's Ginger Beer 6.5

apple, grape, or black cherry juice 4.5

COFFEE & TEA

Espresso, Americano 3.5

Cappucino, Latte 4

English Breakfast, Earl Grey, Peppermint, Sencha 4



*In the vineyard at
CedarCreek Estate Winery*