



# Okanagan Table

THE  
kitchen | events | catering

## Quench your Thirst

<b>Wines</b>	6 oz	9oz	Btl
Hester Creek Estate Winery, Trebbiano <i>Lime zest, grapefruit, lemon meringue</i>	12	18	50
Mission Hill Family Estate, Rose <i>Wild strawberry, fresh cut raspberry</i>	11	16.5	46
CedarCreek, Cabernet Merlot <i>Black cherry, spice, leather, juicy</i>	12	18	50
Echo Bay Vineyard, 'Synoptic' <i>Red fruits, raspberry jam, juniper, pine</i>	20	30	85
<b>Beer &amp; Cider</b>			
No Boats On Sunday Cider <i>Off-dry, juicy MacIntosh, natural hops</i>	11		
Red Bird Lady-of-the-Lake Lager <i>Light, crisp, easy drinking, 30 IBU</i>	8		
Fernie Slingshot Session IPA <i>Dry hopped, citrusy, tropical fruit, pine 45 IBU</i>	8		
<b>Bar</b>			
The Truth Gin & Tonic RauDZ Creative Concepts exclusive 'TWT' gin, tonic, lime	12		
<b>Non-Alcoholic</b>			
Sparkmouth Ginger Ale	4		
Phillips Intergalactic Root Beer	4		
Chaibaba tea, Vanilla Honeybush	4.5		
Chaibaba tea, English Breakfast	4.5		
Bean Scene 'Deb's Tonic'			
French Press coffee	7		
Eska sparkling 335mL	3.5		
Eska sparkling 750mL	7		

## Because we're happy

Join us for Happy Hour daily from noon - 4:30 pm  
for feature pricing on select wine, beer & cider



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**For hanging out with friends**

**All items \$6 each**

## **Meat**

Okanagan Hand Cut & Cured

Kelowna artisan charcuterie focused on whole hog nose to tail, old school techniques

Fennel Noix De Jambon - *Pork leg cured with fennel*

Speck - *Pork leg dry cured with bay leaf & juniper*

Tumeric Lomo - *Pork loin cured with tumeric*

Garlic Lomo - *Pork loin cured with garlic*

Fermented Salami - *Classic style fermented & dried*

Coppa - *Cured pork neck, fat striations lend to lots of flavour*

Filetto - *Dry cured pork tenderloin*

Pork Liver Paté - *So smooth & sooo good. Addictive!*

## **Cheese**

Le 1608 Laiterie Charlevoix, Quebec

*Surface ripened semi-soft cheese, AOC La Canadienne*

Little Qualicum Cheeseworks Island Brie, Vancouver Island

*Semi-soft ripened*

Mt. Lehman Cheese Co. Blackberry Chèvre, Abbotsford

*Fresh goat cheese with local blackberries*

Little Qualicum Cheeseworks Bleu Claire, Vancouver Island

*Firm crumbly blue with sweet softness*

*Used on the RauDZ Peppercorn Steak*

Smit & Co. Black Truffle Gouda, Chilliwack

*Mild gouda with truffles*

Village Cheese Co. Aged Cheddar, Armstrong

*Handcrafted using only local milk*

## **To Pair with Meat & Cheese ...or enjoy alone!**

Cauliflower Antipasti - *lots of veggies, capers, spices and of course cauliflower*

Smoked Salmon Spread - *Sockeye salmon, cream cheese and celery. As featured in The Okanagan Table cookbook*

White Bean Spread - *Similar to hummus but with white beans. So good!*

Marinated Artichokes - *Grilled baby artichokes*

Olives - *Select olives in a marinade. Served warm!*

Warm Baguette - *Cultured butter, Vancouver Island sea salt*