

# APPETIZERS & SHARED PLATES

Available all day

- French Fries** (V) .....\$9  
*Thick cut black pepper fries with spicy mayo*
- Yam Wedges** (V) .....\$11  
*Thick cut yams with sweet chili & cilantro-lime dip*
- The Montreal-Inspired Poutine\*** .....\$16.<sup>50</sup>  
*Local goat cheese & curds topped with duck confit with a rich Murphy's stout gravy*  
*\*Go Vegan with tempeh bacon & Chao Creamery cheese (V)*
- Roasted Cauliflower** (V) .....\$15  
*Chili olive oil roast cauliflower, beet hummus, dukkah, whipped goat cheese & grilled sourdough*
- Roasted Duck Drums** .....\$16  
*Oven roasted duck tossed in our Korean BBQ sauce with fresh cilantro, sesame seeds & Asian slaw*
- Fish Tacos** .....\$14.<sup>50</sup>  
*Marinated BC snapper, lightly fried with crispy slaw, guacamole, fresh jalapeño, radish, cilantro-lime crema on grilled tortillas*
- Crispy Chicken Wings** (GF) .....\$16  
*Saucy: Buffalo Hot Sauce, Honey Garlic, Korean BBQ, Teriyaki, Smoky BBQ*  
*Dry: Lemon Pepper, Salt'n Pepper, Moroccan Rub*
- Lamb Kofta** .....\$16  
*Moroccan marinated lamb kebabs with lemon pressed yogurt, dukkah & harissa honey dressing*
- Shrimp Bruschetta** .....\$16  
*Marinated spiced shrimp, lemon, garlic, grape tomatoes, feta cheese & cilantro with grilled sourdough*
- Nachos** (V) (GF) .....\$25  
*Topped with tomatoes, red onions, peppers, black beans, fresh jalapeño peppers with melted cheese, topped with cilantro crema & served with salsa & sour cream*  
*ADD chicken - \$5.<sup>50</sup> | ADD guacamole - \$5.<sup>50</sup>*  
*ADD vegan Field Roast Sausage & Chao Creamery cheese - \$5.<sup>50</sup> (V)*

# LUNCH

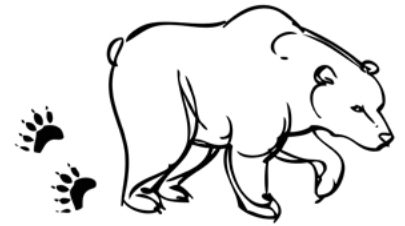
Available from 10:30am - 4pm

- Served with a soup, salad or fries | ADD sweet potato wedges - \$2.<sup>50</sup> | ADD Poutine - \$4*
- The Vegan LightLife Cheese & Bacon Burger** (V) .....\$20  
*Plant-based burger with Chao Creamery cheese, tempeh bacon, avocado vegan mayo, lettuce, tomato, onion & pickle on a vegan bun*  

- Asian Lettuce Wraps** .....\$18  
*Sautéed Asian veggies, chow mein noodles, sesame seeds & cilantro in our Korean BBQ sauce with crisp lettuce cups*  
*Choice of: roast chicken, spicy marinated shrimp or vegan chicken (V)*
- The Den Bison Burger (5.3oz)** .....\$21  
*House-made bison & chuck patty topped with pepper jack cheese, bacon, lettuce, tomato, onion, pickle & spicy mayo on a sesame bun*
- 63 Acres Cheese Burger (4oz)** .....\$16  
*Grilled local beef burger, cheddar, lettuce, tomato, onion, pickle & burger sauce on a sesame bun*
- Double Cheese Burger - the 1/2 lb'er** .....\$21  

- Turkey Duck Avocado Club** .....\$20  
*Grilled turkey breast, tender duck confit, Swiss cheese, avocado, spiced mayo, lettuce & tomato on a toasted bun*
- Fettuccine Alfredo** .....\$22  
*Classic creamy garlic Alfredo sauce with bacon, aged parmesan & garlic toast*  
*Choice of: roast chicken, spicy marinated shrimp or blackened vegan chicken (V)*
- Plant-Based Vegan Chili** (V) .....\$15.<sup>50</sup>  
*Chipotle crumbled spicy vegan sausage, kidney beans, chickpeas, black beans & corn served with garlic cheese bread - healthy, hearty & delicious!*  

- English Style BC Fish & Chips** .....\$20  
*Beer battered BC cod served with fries, house tartar sauce & fresh lemon*
- Spicy Chicken Quesadilla\*** .....\$19  
*Roasted chicken, peppers, fresh jalapeño, onions, tomatoes, black beans, melted cheese & fresh cilantro with fire roasted salsa & cilantro crema*  
*\*Go Vegan with Field Roast sausage & Chao Creamery cheese (V)*  

# THE DEN

SILVER STAR MOUNTAIN

## SALADS

- The Den Wedge Salad** (GF) .....Sm.- \$9 | Lrg.- \$16  
*Crisp iceberg lettuce, bacon, grape tomatoes, red onion, avocado & parmesan-ranch dressing*
- Okanagan Harvest Salad** (GF) (V) ...Sm.- \$9 | Lrg.- \$16  
*Organic heritage greens, fresh local apple, candied almonds, red onion, sunflower seeds, roasted beets & feta cheese in a sherry vinaigrette*
- Blackened Tuna Powdr Bowl\*** (GF) ..... \$23  
*Brown rice, seared rare blackened tuna, cucumber, avocado, sesame, carrots, watermelon radish & lime-tahini dressing*  
*\*Sub blackened vegan chicken (V)*

## THE 12 & UNDER

Kids Menu - All items \$12

*Served with veggie sticks, salad or fries | Dessert | Free pop, juice or milk with meal*

- Cheese Burger Sliders**
- Pepperoni Pizza**
- Chicken Strips**
- Kraft Mac & Cheese**
- Fried Fish**
- Grilled Chicken**

### Dessert

*Scoop of vanilla ice cream topped with your choice of chocolate, raspberry or caramel sauce*

## SOUP & WRAP

- Soup of the Moment** ..... \$11.<sup>50</sup>
- Tomato Basil Roasted Red Pepper Bisque** (V) . \$11.<sup>50</sup>  
*Served with mini aged cheddar grilled cheese*
- The Den's Daily Wrap**  
*Served with soup, salad or fries*
- ½ wrap ..... \$12  
 Full wrap ..... \$14.<sup>75</sup>

(GF) Gluten Free    (V) Vegetarian    (V) Vegan

# COCKTAILS

All cocktails are doubles (2 oz.)

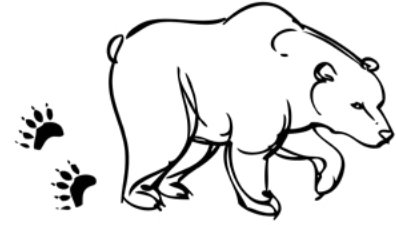
<b>DETOX</b> .....	\$13
<i>Refreshing &amp; fruity! Slowpoke Berry Vodka, Sheringham Seaside Gin, house-made grenadine, mint, berries &amp; cranberry</i>	
<b>GINGER BUDDHA</b> .....	\$14
<i>Bright, familiar, comforting - Sheringham Kazuki Gin, lemon, grapefruit &amp; ginger</i>	
<b>CHILI GINGER MOJITO</b> .....	\$13
<i>A little spicy, a little sweet - J Wray White Rum, Bird's Eye chilis, ginger, mint, lime &amp; soda</i>	
<b>LONG ISLAND ICED TEA</b> .....	\$14
<i>Sweet &amp; sour, booze forward - Skyy Vodka, J Wray White Rum, Gordon's Gin, Espolon Blanco, Grand Marnier, lemon &amp; Coca-Cola</i>	
<b>THE FIG KAHUNA</b> .....	\$15
<i>Amrosial, balanced, rich - Forty Creek Double Barrel Reserve Whiskey, house-made fig syrup, lime &amp; ginger beer</i>	
<b>MEZCAL PALOMA</b> .....	\$15
<i>Bright, complex, a little smokey - Montelobos Mezcal, grapefruit, lime, vanilla &amp; soda</i>	
<b>SMOKED OLD FASHIONED</b> .....	\$13
<i>Smokey, sweet, boozy - Your choice of Wild Turkey 81 Bourbon or our house rum blend, maple syrup, Angostura bitters &amp; hickory smoke</i>	
<b>ESPRESSO MARTINI</b> .....	\$13
<i>Delectable, full bodied, smooth - Blended scotch, Cherry Hill espresso &amp; simple syrup</i>	
<b>NEW YORK SOUR</b> .....	\$14
<i>Lush, tart, complex - Wild Turkey 81 Bourbon, lemon, simple syrup &amp; red wine</i>	
<b>TRINIDADDY SOUR</b> .....	\$14
<i>Tropical, succulent, tangy - Angostura bitters, Forty Creek Barrel Select Whiskey, Amaretto, lemon &amp; simple syrup</i>	
<b>GRAND MARGARITA</b> .....	\$14
<i>Citrusy, balanced, zesty - Espolon Blanco, Grand Marnier, lime &amp; saline</i>	
<b>FAUQUITO - VEGAN PUERTO RICAN COQUITO</b> .....	\$12
<i>Alluring, heavenly, scrumptious - J Wray White Rum, Appleton Estates Aged Rum, coconut milk, coconut cream, cinnamon &amp; nutmeg</i>	
<b>AVERNA FLIP</b> .....	\$13
<i>Decadent, rich, toothsome - Averna Amaro, Forty Creek Barrel Select Whiskey, a whole egg, cinnamon syrup &amp; black walnut bitters</i>	
<b>HURRICANE</b> .....	\$12
<i>A direct flight to the tropics - Skyy Vodka, Appleton Estates Aged Rum, tropical passion fruit juice blend &amp; house-made grenadine</i>	

# BARREL AGED COCKTAILS

<b>BOULEVARDIER</b> .....	\$14
<i>Deep complex flavours, bitter notes, booze forward - Forty Creek Barrel Select Whiskey, Campari &amp; Cinzano Sweet Vermouth</i>	
<b>TIJUANA NIGHTS</b> .....	\$14
<i>Smokey, spicy, bold - Montelobos Mezcal, Ancho Reyes chili liqueur, The Woods Barrel Aged Amaro</i>	
<b>STRAWBERRY NEGRONI</b> .....	\$14
<i>Sharp, fruity, floral - Gordon's Gin, strawberry-infused Campari &amp; Cinzano Sweet Vermouth</i>	
<b>PELICAN PARADE</b> .....	\$14
<i>Sweet, bitter, botanical - Appleton Estates Aged Rum, Cynar &amp; Cinzano Sweet Vermouth</i>	
<b>MANHATTAN</b> .....	\$14
<i>Sweet, rich, smooth - Forty Creek Barrel Select Whiskey, Cinzano Sweet Vermouth &amp; Angostura bitters</i>	

# MOUNTAIN WARMERS

<b>MOUNTAIN HOT CHOCOLATE</b> .....	\$10
<i>Reminiscent of a Mexican hot chocolate - House-infused spicy Forty Creek Barrel Select Whiskey, cinnamon syrup, hot chocolate &amp; whip cream</i>	
<b>MAGIC BROWNIE</b> .....	\$10
<i>Decadent &amp; youthful - Malibu coconut rum, Kahlúa, hot cocoa &amp; whip cream</i>	
<b>HOT TODDY</b> .....	\$11
<i>Comforting &amp; nostalgic - Wild Turkey 81 Bourbon, lemon, honey &amp; hot black tea</i>	
<b>BUGABOO HOT CIDER</b> .....	\$10
<b>CAULDRON MULLED WINE</b> .....	\$10
<b>NANAIMO HOT COFFEE</b> .....	\$10
<i>What you've waited for your whole life - Forty Creek Nanaimo cream liqueur, crème de cacao, coffee &amp; whipped cream</i>	
<b>MONTE CRISTO</b> .....	\$10
<i>Warm &amp; citrusy - Grand Marnier, Kahlúa, coffee &amp; whipped cream on request</i>	
<b>POLAR BEAR</b> .....	\$10
<i>A sensational awakening - Skyy Vodka, peppermint schnapps, hot chocolate &amp; whipped cream</i>	
<b>NUTS &amp; BERRIES</b> .....	\$10
<i>A little fruity, a little nutty, a little sweet - Okanagan Spirits raspberry liqueur, Frangelico, Baileys, hot cocoa &amp; whipped cream</i>	



# THE DEN

## SILVER STAR MOUNTAIN

# BEER

<b>COORS LIGHT</b> 341mL .....	\$6 <sup>25</sup>
<b>COORS EDGE</b> 341mL .....	\$6 <sup>25</sup>
<b>CANADIAN</b> 341mL .....	\$6 <sup>25</sup>
<b>KOKANEE</b> .....	\$6 <sup>25</sup>
<b>BUDWEISER</b> .....	\$6 <sup>25</sup>
<b>RICKARD'S RED</b> .....	\$6 <sup>25</sup>
<b>RICKARD'S WHITE</b> .....	\$6 <sup>25</sup>
<b>33 ACRES NIRVANA IPA</b> .....	\$6 <sup>50</sup>
<b>ALEXANDER KEITH IPA</b> .....	\$6 <sup>25</sup>
<b>33 DARKNESS SCHWARZBIER</b> .....	\$6 <sup>50</sup>
<b>33 ACRES FRENCH BLANCHE</b> .....	\$6 <sup>50</sup>
<b>33 ACRES WEST COAST PALE ALE</b> .....	\$6 <sup>50</sup>
<b>SOL</b> 330mL .....	\$7
<b>HEINEKEN</b> 330mL .....	\$6 <sup>50</sup>
<b>LAGUNITAS IPA</b> .....	\$6 <sup>25</sup>
<b>OKANAGAN SPRINGS 1516</b> 341mL .....	\$6 <sup>25</sup>
<b>OKANAGAN SPRINGS PALE ALE</b> 341mL .....	\$6 <sup>25</sup>
<b>OKANAGAN SPRINGS DARK LAGER</b> .....	\$6 <sup>25</sup>
<b>GRANVILLE ISLAND WINTER ALE</b> .....	\$6 <sup>25</sup>
<b>OMISSION PALE ALE</b> .....	\$7

# DRAUGHT BEER

20 oz.

<b>GRANVILLE PALE ALE</b> .....	\$8
<b>GRANVILLE WEST COAST IPA</b> .....	\$8
<b>GRANVILLE SIP EASY LAGER</b> .....	\$8
<b>BELGIUM MOON</b> .....	\$8 <sup>50</sup>
<b>HEINEKEN</b> .....	\$9
<b>MURPHY'S IRISH STOUT</b> .....	\$9
<b>STRONGBOW CIDER</b> .....	\$9

Jugs available.

# WEEKLY SPECIALS

## Monday

*Two-for-One Cocktails between 7pm-9pm*

## Tuesday

*Rib & Blues Night featuring bourbon based cocktails feature*

## Thursday

*Global Spice Night*

## Friday

*Seafood Feature*

## Sunday

*Wine into the Week Sunday: ½ price bottle of wine with the purchase of two full paying mains*

# FANCY ANOTHER DRINK?

**Purchase any bottle of wine to go when purchasing a main meal & get 30% off!**

**Ask about our Cocktails-To-Go - Buy two (4oz.) pre-made cocktails to take home for only \$20!**

# WINES

## SPARKLING

	<b>Glass</b> 6 oz.	<b>Bottle</b> 750mL
<b>MT BOUCHERIE</b> BRUT, WEST KELOWNA.....	\$10	\$45
<b>CINZANNO PROSECCO</b> ITALY .....	\$10	\$45
<b>EX NIHILO</b> IMAGE BLANC, LAKE COUNTRY .....		\$55
<b>EX NIHILO</b> TOUS ROSÉ, LAKE COUNTRY .....		\$55
<b>SUMMERHILL</b> CIPES BRUT, KELOWNA .....		\$70
<b>PIPER-HEIDSIECK</b> FRANCE .....		\$140
<b>MOËT &amp; CHANDON</b> FRANCE .....		\$150

## REDS - LOCALS

	<b>Glass</b> 6 oz.	<b>Bottle</b> 750mL
<b>WAYNE GRETZKY</b> CAB SYRAH, CANADA.....	\$10	\$45
<b>MT BOUCHERIE</b> PINOT NOIR, WEST KELOWNA .....	\$11 <sup>.50</sup>	\$50
<b>MONSTER VINEYARDS</b> MERLOT, NARAMATA .....	\$12	\$50
<b>RUST WINE CO.</b> CAB FRANC, OLIVER.....	\$12 <sup>.50</sup>	\$55
<b>SECOND CHAPTER</b> SYRAH, OLIVER .....	\$12 <sup>.50</sup>	\$57
<b>BARTIER BROS.</b> SYRAH, OLIVER .....		\$48
<b>CORCELETES ESTATE</b> PINOT NOIR, KEREMEOS .....		\$50
<b>FAIRVIEW CELLARS</b> THE BEAR'S MERITAGE, OLIVER .....		\$60
<b>ARROWLEAF</b> ZWEIGELT, LAKE COUNTRY .....		\$65
<b>RUST WINE CO.</b> ZINFANDEL, GOLDEN MILE BENCH .....		\$70
<b>MOON CURSER</b> MALBEC, OSOYOOS .....		\$70
<b>DEEP ROOTS</b> MERLOT, NARAMATA .....		\$75
<b>LITTLE ENGINE</b> MERLOT, NARAMATA .....		\$80
<b>EX NIHILO</b> PINOT NOIR, LAKE COUNTRY.....		\$80
<b>EX NIHILO</b> MERLOT, LAKE COUNTRY.....		\$80
<b>50TH PARALLEL</b> PINOT NOIR, LAKE COUNTRY .....		\$80
<b>MOON CURSER</b> DOLCETTO, OSOYOOS .....		\$80
<b>MOON CURSER</b> TEMPRANILLO, OSOYOOS .....		\$80
<b>BARTIER BROS.</b> CAB FRANC, OLIVER.....		\$80
<b>DEEP ROOTS</b> SYRAH, NARAMATA .....		\$80
<b>MT BOUCHERIE</b> RESERVE SYRAH, WEST KELOWNA.....		\$80
<b>KISMET ESTATE</b> RESERVE MALBEC, OLIVER.....		\$100
<b>MOON CURSER</b> CAB SAUV, OSOYOOS .....		\$100
<b>COVERT FARMS</b> GRAND RESERVE ZINFANDEL, OLIVER.....		\$100
<b>LITTLE ENGINE</b> PINOT NOIR, NARAMATA .....		\$110
<b>50TH PARALLEL</b> UNPARALLELED PINOT NOIR, LAKE COUNTRY .....		\$120
<b>LA FRENZ</b> GRAND TOTAL RESERVE CAB SAUV, PENTICTON.....		\$120
<b>HESTER CREEK</b> JUDGE, SOUTH OKANAGAN .....		\$125
<b>EX NIHILO</b> RESERVE PINOT NOIR 2015, LAKE COUNTRY.....		\$130
<b>THE HATCH</b> UNICORN, KELOWNA .....		\$130
<b>LA STELLA</b> ARIOSIO SANGIOVESE, OSOYOOS.....		\$160
<b>LE VIEUX PIN</b> ÉQUINOXE SYRAH, OLIVER .....		\$200
<b>BLACK HILLS</b> NOTA BENE, OLIVER.....		\$200
<b>LA STELLA</b> LA SOPHIA CAB SAUV, OKANAGAN VALLEY.....		\$220

## REDS - NEIGHBOURS

	<b>Glass</b> 6 oz.	<b>Bottle</b> 750mL
<b>OFRENDA</b> MALBEC, ARGENTINA .....	\$11 <sup>.50</sup>	\$50
<b>MATCHBOOK</b> CAB SAUV, CALIFORNIA .....	\$12 <sup>.50</sup>	\$55
<b>MARQUÉS DE LUNA</b> TEMPRANILLO, SPAIN.....		\$40
<b>TENUTE PICCINI</b> CHIANTI, ITALY.....		\$45
<b>MONOLOGO CRIANZA RIOJA</b> SPAIN .....		\$55
<b>MILTON PARK</b> SHIRAZ, AUSTRALIA .....		\$57
<b>J.LOHR</b> CAB SAUV, NAPA USA.....		\$65
<b>MEIOMI</b> PINOT NOIR, CALIFORNIA .....		\$65
<b>ALBERT BICHOT COTEAUX BOURGUIGNONS</b> , FRANCE.....		\$67
<b>MASI CAMPOFIORIN BLEND</b> ITALY .....		\$70
<b>L'ECOLE NO 41</b> CAB SAUV 2015, WASHINGTON USA .....		\$140
<b>BRUNELLO DI MONTALCINO</b> TUSCANY.....		\$150
<b>JOSEPH PHELPS</b> CAB SAUV, NAPA VALLEY CALIFORNIA .....		\$250

## WHITES & ROSÉS

	<b>Glass</b> 6 oz.	<b>Bottle</b> 750mL
<b>MT BOUCHERIE</b> PINOT GRIS, WEST KELOWNA .....	\$9 <sup>.50</sup>	\$40
<b>MT BOUCHERIE</b> ROSÉ, WEST KELOWNA.....	\$10 <sup>.50</sup>	\$45
<b>MAYHEM</b> SAUV BLANC, OKANAGAN FALLS.....	\$10 <sup>.50</sup>	\$45
<b>EX NIHILO</b> RIESLING, LAKE COUNTRY .....	\$10	\$45
<b>50TH PARALLEL</b> GEWÜRZTRAMINER, LAKE COUNTRY .....	\$11	\$45
<b>MT BOUCHERIE</b> RESERVE CHARDONNAY, WEST KELOWNA .....	\$12	\$50
<b>EX NIHILO</b> PINOT GRIS, LAKE COUNTRY .....		\$50
<b>DEEP ROOTS</b> SAUV BLANC, NARAMATA .....		\$60
<b>LE VIEUX PIN</b> SAUV BLANC, OLIVER .....		\$75
<b>LITTLE ENGINE</b> CHARDONNAY, NARAMATA.....		\$75
<b>MEYER FAMILY</b> CHARDONNAY, OKANAGAN FALLS.....		\$80