



LOCAL CRAFT BEER
& FOOD

bar snacks

- truffle & parmesan popcorn · 3.5
- house pickled veg jar · 5
- spiced maple pecans · 4
- d's bierbeisser · 4

share plates

- green beans · sautéed with onion & chilli · 6
- house made hummus · bread affair flat bread with a trio of oils · 9
- terrines · pork & chicken liver terrine, pear chutney & sourdough · 12
- crab cakes · quinoa smoked corn salad spiked with orange ginger · 16
- salmon poke board · wild sockeye, avocado, pickled cucumber, ginger lime soy · 16
- charcuterie · d's local cured meats, cheddar, pickles, hot mustard & crostini · 19
add jar of house pickled veg · 5

salad or soup

- mussels & sourdough · asian inspired lemongrass & hop blonde broth · 16
- pacific chowder · market fresh seafood & two rivers bacon · 12 bowl · 6 cup
- yellow beet salad · okanagan goat cheese, maple pecans & cherry tomatoes · 12
- baby kale caesar · baby kale, croutons, house made dressing & parmesan · 11
add free run rossdown chicken breast · 6 wild sockeye salmon · 8

handhelds served with fries

- burger · grass fed two river's beef, lettuce, tomato, cheddar, house sauce, brioche · 15
- beef dip · fried onions, horseradish aioli, au jus, brioche · 14
- daily sandwich · see your server, with baby kale caesar · 13 or cup of chowder · 15

main dish

- risotto · wild mushroom, truffle cream, grana padano & pea shoots · 16
- crab & chili spaghetti · garlic, lemon, reggiano, parsley · 17
- fish & chips · beer battered ocean wise cod, shoe string fries, house tartar · 15
- meatballs · grass fed beef served on sheet pasta with saffron crème fraiche · 16
- chicken · free run rossdown breast, house gnocchi, tomato & parmesan · 18
- salmon · wild sockeye, fingerlings, asparagus, sautéed chive butter & cherry tomatoes · 22
- steak · certified angus sirloin served medium rare, roast potatoes & pearl onion demi · 25

sides · green salad · 4 green beans · 4 two river's bacon · 2 house sauce · 0.5

desserts · sticky date pudding 7 · affogato 11 · chefs daily feature