



LATE NIGHT MENU: 10pm to close

- cheese & charcuterie platter**  rotating selection of 3 meats & 3 cheeses & housemade bread
choice of: 4 - \$19 / 5 - \$24 / 6 - \$28
- baked flatbread** 12
spicy pomodoro, fior di latte, basil
add spicy soppressata - 3
- avocado, artichoke & kale dip** 11
warm naan bread
- chickpea fritters:** vegan cashew tzatziki 12
- free range chicken wings** 15
your choice of: whisky apple glaze, buffalo, salt & pepper or sassy molassy bbq
add stilton dressing - 1
- polenta fries:** curry aioli 8
- mushroom poutine** 13
wild & cultivated mushrooms, squeaky cheese, kennebec chips, porcini gravy
add double smoked bacon - 3
- beet & feta salad** 15
pear, cucumber, arugula, pumpkin seeds, mint cumin vinaigrette
- cauliflower 'wings'**  13
your choice of: whisky apple glaze, buffalo, salt & pepper or sassy molassy bbq
add stilton dressing - 1
- curry & chips** tikka masala sauce, cilantro, mango yogurt, pickled red onion, coriander 11
add chicken - 4 | add mushrooms - 3
- hand cut kennebec chips** malt vinegar mayo 7
- warm marinated olives** orange, rosemary, chili 8
- scotch egg** pork sausage, house-made hp sauce 8
- cascade burger** 17
blue goose ranch organic beef, smoked bacon, cheddar, mayo, tomato chutney, kennebec chips
add mushrooms - 3
- veggie burger** 17
spiced chickpea patty, chimichurri aioli, avocado, pickled red onion, kennebec chips
add cheese - 1.50 | add mushrooms - 3
- creamy chicken pot pie** 18
mushroom, potato, carrot, celery, pearl onions, served with kennebec chips, or organic mixed green salad
- mushroom pot pie** 18
grilled corn, pearl onions, celery & potato served with kennebec chips, or organic mixed green salad