

■■■■■■■■ **INVENTIVE PLATES** ■■■■■■

 **PINA COLADA PRAWNS**

grilled prawns, **bacardi** glaze, **malibu** dip, tropical salad  
12

 **SIP FISH & SKINNY CHIPS**

breaded fresh halibut, crispy straw potatoes, **absolute citron** tartar sauce  
12

**KIWI AHI TUNA ROLL**

fresh ahi tuna rolled to order, cucumber, sliced kiwi, miso aioli, **sake** soy dip  
9.5

**PAN SEARED CHEESE PEROGIES**

sautéed chorizo, scallions, **hungarian pear** brandy, a sip original  
10

**BRIE AND APPLE STUFFED PEPPER**

grilled sweet yellow pepper stuffed with brie, apple and grilled asparagus  
topped with crispy panko, **bacardi big apple** balsamic reduction  
10

**AMARETTO GREEN BEANS**

crisp green beans, caramelized shallots, glazed with **amaretto** and butter  
topped with chopped almonds  
7

**LA PLAYA CALAMARI**

mexican style fried calamari, **sauza tequila** salsa, chipotle aioli, lime  
9

 **CAJUN SEARED AHI TUNA**

ahi tuna seared rare, **hpnotiQ** pineapple salsa, cilantro aioli, foccacia crustinis  
10

**BUTTER CHICKEN DRUM STICKS**

slow braised chicken fried crisp, yellow curry sauce,  
**mango liqueur** lassi, grilled papadom  
11

**PRAWN AND CRAB CAKES**

house made cakes, pan seared, **grey goose l'orange** sauce, mixed pepper salad  
12

**SoCo SPICY CHICKEN**

crispy chicken breast, **southern comfort** sweet chili sauce, cucumber, scallions  
10

**BEEF ROBATA**

grilled beef tenderloin, yellow peppers, cherry tomatoes, scallions,  
drizzled with **grand marnier** hoisin  
10

**BEER BATTERED FRIES**

thick cut potatoes battered in **lager**, tossed in lemon pepper  
served with tarragon and chipotle aioli  
7

**SEVEN CHEESY DIP**

a blend of seven cheeses, sun dried tomato, spinach,  
finished with **glenfiddich**, served with pita bread  
14



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Executive Chef—michael carter

■■■■■■■■■■ **GREEN THINGS** ■■■■■■■■■■

**WARM GOAT CHEESE SALAD**

almond crusted okanogan goat cheese, fresh thyme, strawberries,  
toasted pumpkin seeds, baby greens, **port** vinaigrette

12

**COSMO SALAD**

grilled and chilled marinated chicken, dried cranberries, fresh orange,  
toasted almonds, romaine, lime wedge, shaken **cointreau** vinaigrette

15

add grilled prawns or a half chicken breast to your salad

4

■■■■■■■■■■ **MAINS** ■■■■■■■■■■

**THYME CHICKEN FETTUCINI**

cherry tomato, capers, lemon, grilled asparagus, fresh basil, asiago,  
**chardonnay** cream sauce

18

**FIVE SPICE TUNA**

pan seared rare ahi tuna, house made veggie spring roll, broccolini, jasmine rice,  
orange salsa, lychee and **soho liqueur** drizzle

26

 **GRILLED HALIBUT AND PRAWNS**

fresh b.c. halibut, prawns, asparagus, zucchini, roasted potatoes,  
tomato **stoli** coulis, basil oil

27

**GOAT CHEESE STUFFED CHICKEN BREAST**

pan seared chicken, goat cheese and arugula filling, asparagus, tomato,  
roast potatoes, **limoncello** jus

22

**BACON WRAPPED BEEF TENDERLOIN**

certified angus beef, smoked bacon, asparagus, zucchini,  
roast potatoes, **sherry** jus

29

■■■■■■■■■■ **BETWEEN BREAD** ■■■■■■■■■■

All sandwiches come with your choice of beer battered fries or green salad.

**BOURGUIGNON BURGER**

6 oz. grilled beef burger, **merlot** mushroom compote,  
aged white cheddar, grainy dijon aioli

14

**CANADIAN CLUB HOUSE**

grilled cajun chicken breast, smoked bacon,  
aged white cheddar, maple **canadian club** mayo

12

■■■■■■■■■■ **SWEET SIPS** ■■■■■■■■■■

**BAILEY'S CHOCOLATE MOUSSE**

dark chocolate, **bailey's irish cream**, whipped cream, oreo crust

7

**RUSTIC APPLE GALLETTE**

granny smith apples, puff pastry, **goldschläger** caramel, whipped cream

8

Please advise your server if you have any food allergies/a 15% gratuity will be added to parties of 10 or more