



Fresh Start Breakfast Buffet

Full Breakfast \$18
available 6:30 am to 9:30 am daily

Rise & Shine

The Traditional \$14
2 eggs any style, choice of 2 bacon strips or
2 sausages, home style potatoes, choice of toast

Classic Eggs Benedict \$13
2 poached eggs, Canadian back bacon, English muffin,
hollandaise sauce, home style potatoes

Omelets
served with choice of toast and home style potatoes

- spinach, tomato, goat cheese \$14
- bacon, mushrooms, provolone cheese \$15

Half Pint \$8
1 egg any style, choice of 1 bacon strip or 1 sausage,
choice of toast

Healthy Start

Egg White Delight \$12
2 scrambled egg whites, chicken apple sausage,
fresh kale salad

The Continental \$8
sliced seasonal fresh fruit, choice of
Chef's signature scone or biscuit

Extras & Sides

3 Bacon Strips or 3 Sausages \$4
Toast with butter and preserves \$4
whole wheat, white, sourdough, multi-grain, rye
Seasonal Fruit Cocktail
with cottage cheese or fruit yogurt \$5
Home Style Potatoes \$4
Hot Oatmeal with milk and brown sugar \$5

Chefs Specialties

Smoked Beef Hash and Eggs \$14
2 eggs any style, beef brisket, bell peppers,
mushrooms, onions, gruyere cheese,
home style potatoes

Breakfast Flatbread Pizzetta \$13
2 eggs any style, chorizo, fresh basil, asiago,
heirloom tomato

"Sweet and Savory" Feature Benedict \$14
2 poached eggs, crisp maple bacon and arugula
on a Belgian waffle, sweet and savory hollandaise

Juice & Milk

Juice small \$3.50 / large \$4.50
orange, apple, grapefruit, cranberry, tomato, pineapple
2% Milk \$3.75
Chocolate Milk (bottle) \$4.50

Coffee & Tea

Starbucks Coffee \$3.75
Tea \$3.25
Latte \$4.25
Cappuccino \$4.25
Mocha \$4.60

Breakfast

Chefs Specialties

GRILLED BRISK-WICH \$17

house smoked beef brisket, white cheddar, horseradish aioli, grilled sourdough bread, spiced tomato onion jam

ALL CANADIAN BURGER \$17

hand pressed 8 oz all beef patty, Raging Moose relish, maple back bacon, cheddar cheese, lettuce and tomato in a house made bannock bun

ROASTED RED PEPPER AND TOMATO SOUP ■ V \$7

fennel fritter

SEASONAL INSPIRED CHEF'S SOUP \$6

THAI RICE NOODLE SALAD \$17

grilled chicken thigh, rice noodles, toasted peanuts, julienne vegetables, Thai peanut cilantro vinaigrette

OKANAGAN SALAD ■ V \$14

baby spinach, arugula, toasted walnuts, goat cheese, seasonal dried fruits and berries, apricot vinaigrette

VINTNER'S CAESAR SALAD \$14

crisp romaine, seasoned croutons, shaved asiago and parmesan cheese, house bacon chips, creamy garlic dressing

HOUSE SALAD ■ V \$12

fresh greens and seasonal vegetables, house made roasted apple dressing

customize your salad:

+ wild salmon (5 oz) ■ \$12 | + grilled prawns (5) ■ \$5
+ blackened chicken breast ■ \$5

The following items are served with Vintner's cut fries.
Substitute a gluten free bun for \$2
+ yam fries \$2 | + onion rings \$2 | + Caesar salad \$2

POPPER BURGER \$16

hand pressed 8 oz all beef patty, aged cheddar, roma tomato, lettuce, crispy fried jalapenos and Vintner's burger sauce in a brioche bun

MUSHROOM AND

BLACK BEAN BURGER \$16

house made veggie patty, avocado aioli, aged cheddar cheese, lettuce, tomato and red onion in a whole wheat bun
without aged cheddar cheese V

CAJUN CHICKEN CLUB WRAP \$16

cheddar cheese flour tortilla, blackened chicken, smoked bacon, cheese blend, lettuce, tomato and chipotle aioli

THE REUBEN SANDWICH \$17

corned beef, Swiss cheese, sauerkraut, Russian style dressing, grilled rye bread

STEAK SANDWICH \$18

grilled to your liking, garlic bread, onion rings and Vintner's cut fries

CHICKEN BURGER CAPRI \$16

flame grilled chicken breast topped with brie and sliced pears, arugula, Madagascar peppercorn mayo, brioche bun

VINTNER'S FRIES ■ V \$7

ONION RINGS \$8

SWEET POTATO FRIES ■ \$8

GARLIC TOAST (2) \$4

0719



Tuesday to Saturday 6³⁰am to Midnight ■ Sunday & Monday & Holidays 6³⁰am to 11⁰⁰pm
Join us for live local musical entertainment every Friday & Saturday evening 7³⁰pm to 10⁰⁰pm

Chefs Specialties

PAN SEARED COD ■🔥 \$26

chili oil rubbed cod fillet, heirloom tomato, avocado, roasted corn relish, pine nuts, creamy ricotta risotto, seasonal vegetables

QUINOA SALAD ■V \$16

quinoa, green kale, roasted root vegetables, goat cheese, dried fruits, vegetable chips, maple balsamic vinaigrette

PAPPARDELLE PASTA \$24

braised beef in a peppercorn mushroom ragout, tossed with pappardelle pasta

MAC 'N CHEESE V \$16

cavatappi pasta, four cheese sauce, roasted cauliflower and kale gratin

FISH 'N CHIPS 1 piece \$14 | 2 pieces \$18

beer battered cod, lemon caper aioli, mushy peas, Britannica coleslaw, Vintner's cut fries

WILD SALMON FILLET \$26

roasted mushroom bread pudding, sweet green pea puree, garlic and leek cream, crispy leek

FLAT IRON STEAK ■ 6 oz \$23 | 8 oz \$27

flame grilled, chimichurri, roasted shallot jus, seasonal vegetables, potato pave

UDON NOODLE BOWL 🔥🔥 \$20

hoisin mandarin orange glaze, stir fry vegetables atop udon noodles

+ prawns (5) \$5 | + chicken \$5

ASIAN RICE BOWL ■🔥 \$19

stir fry vegetables in house stir fry sauce, coconut jasmine rice

+ prawns (5) ■ \$5 | + chicken \$5

CALAMARI MARDI GRAS 🔥 \$14

sriracha spiced calamari and crispy vegetables, with chilled tzatziki dip

VINTNER'S WINGS (12) ■ \$14

crispy wings tossed in our own signature sauces!

Thai chili 🔥 | buffalo sriracha 🔥🔥 | ginger garlic salt and pepper

+ bleu cheese dip \$1 | + ranch dip \$1

MINI YORKSHIRE PUDDING (2) \$14

braised beef with pan gravy, horseradish crème fraiche, smashed potato

MESSY FRIES \$16

cheese sauce, avocado, tomato, red onion, jalapenos, bacon, chipotle ranch sauce and a fried egg on tater tots

NACHOS GRANDE ■🔥V \$17

corn tortilla chips smothered in our house blend cheese, diced peppers, red onions, tomato, jalapenos and black olives, served with salsa and sour cream
+ guacamole \$3 | + spiced chicken 🔥 \$5

CREATE YOUR OWN QUESADILLA \$14

choice of chicken or prawn or veggie in a cheddar cheese tortilla, our own four cheese blend, red onions and tomato, served with salsa and sour cream

SOFT SHELL TACOS (2) 🔥🔥 \$14

choice of chicken or house battered cod with Vintner's slaw, diced red onion, tomato, grated cheese, creamy chili sauce, fresh cilantro, banana peppers

FRIED PICKLES AND CHEESE \$13

breaded then fried crisp, served with spiced ranch dip

BUFFALO CAULIFLOWER BITES ■ \$12

sweet and spicy cauliflower florets, blue cheese dip

🔥 mild heat | 🔥🔥 medium heat | V vegetarian

■ gluten free* *some ingredients are cooked in a deep fryer with items that contain gluten*

** Not all ingredients are listed in the menu description. Please inform your server of any dietary restrictions or allergies.