

the
SONORA ROOM
r e s t a u r a n t

TAKE OUT MENU (Curb Side Pick Up)

Available Thursday Dinner & Friday – Sunday Lunch & Dinner.

Please call 250 498-0620 ext 2 to place orders

House Made Bread Selection

house-made bread, Sonora Room butter, olive oil, balsamic

\$6

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

\$11

Artisan Organic Green Salad

artisan lettuce, seasonal vegetables, puffed wheat berries, maple balsamic vinaigrette

\$10

Winter Squash and Manchego

butternut squash and potato gratin, rosemary, Manchego, puff pastry, apple purée

\$16

Seared Albacore Tuna

citrus, beets, coriander seeds, crème fraîche

\$21

Charcuterie

house-cured daily meat selection, local artisan cheeses, house pickles,
Wildbrush honey, caramelized nuts, crostini, house-made bread

\$28

Bucatini Pasta

mushroom, pancetta, arugula, chicken jus, Asiago

\$20

The Sonora Room Quiche

spinach, goat feta, fennel seeds, artisan green salad

\$18

Okanagan Grilled Cheese

aged cheddar, Upper Bench gold, brie, balsamic onion jam
served with artisan green salad

\$18

Beef Burger

smoked bacon, tomato jam, brioche bun, lemon-garlic aioli, romaine leaves
served with artisan green salad

\$19

BC Salmon and Leeks

pan seared salmon, braised leek, capers, egg, tarragon, yogurt

\$30

Duck Confit

lentils, vinaigrette, mirepoix, herbs, star anise, carrot and brown butter purée

\$34

DESSERT

Chocolate

chocolate mousse, pecan crust, local fruit

\$10

Cream

Gateau Basque, pastry cream stuffed tart, Concorde grape jam

\$10

Cheese

local cheese selection, Wildbrush honey, nuts, crostini

\$14

WINES

Burrowing Owl Estate Winery Sauvignon Blanc 2019	\$28.00
Burrowing Owl Estate Winery Chardonnay 2018	\$32.00
Burrowing Owl Estate Winery Merlot 2018	\$32.00
Burrowing Owl Estate Winery Syrah 2018	\$35.00
Burrowing Owl Estate Winery Cabernet Sauvignon 2018	\$40.00
Burrowing Owl Estate Winery Meritage 2017	\$50.00

BEER & CIDER

Firehall Brewery Backdraft Blonde Ale - 650mL	\$15.00
Firehall Brewery Holy Smoke Stout - 650mL	\$15.00
Maverick Estate Winery Dry Apple Cider	\$8.00

NON-ALCOHOLIC BEVERAGES

Bottled Water: Eska Sparkling or Evian Still - 750mL	\$7.00
Soda: Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda	\$3.00
San Pellegrino: Limonata, Aranciata	\$3.75
Juice: Apple, Orange, Cranberry	\$4.00
Fentimans Ginger Beer	\$4.00