

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

**TAKE OUT MENU (Curb Side Pick Up)**

*Available 12pm-5pm during seasonal opening hours*

*Please call 250 498-0620 ext 2 to place orders*

**House Made Bread Selection**

house-made bread, Sonora Room garlic scape salted 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**

**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**

mushroom, aged cheddar  
served with 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**

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**DESSERT**

**Chocolate**

chocolate terrine, local fruit

**\$10**

**Fruit**

rhubarb tart, toasted meringue

**\$10**

**Cheese**

local cheese selection, Wildbrush honey, nuts, crostini

**\$14**

**WINES**

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

**BEER & CIDER**

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

**NON-ALCOHOLIC BEVERAGES**

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